



Meal	01-Jun	02-Jun	03-Jun	04-Jun	05-Jun	06-Jun	07-Jun	08-Jun	09-Jun	10-Jun	11-Jun	12-Jun	13-Jun	14-Jun	15-Jun
Soup	French Onion Soup	BRUNCH R40.40	Minestrone soup	Roast tomato and sweet pepper soup	Slow cooked potato and leek soup	Creamed baby marrow and brie soup	Vegetable and noodle soup	Gala dinner R120	BRUNCH R40.40	Sweet corn and potato chowder	Roast butternut soup	Mushroom soup	Leek and broccoli soup	Cauliflower soup with fresh coriander	Braai day
Vegetarian Meal R30.30	Moroccan chickpea and baby marrow tagine in a tomato sauce served with Savoury Rice, braised green beans and sautéed carrots	BRUNCH R40.40	Vegetarian chicken strips with Penne in Arabiatia sauce, served with creamed spinach & roast mixed vegetables	Baked cheesy polenta squares topped with mushroom, rocket, parmesan shavings and balsamic roast tomatoes with sautéed seasonal mixed vegetables	Vedgerree with green beans, mushroom and boiled egg, braised baby marrow and baked butternut	Aubergine, mozzarella, sundried tomato stack with lentil rice, peas and corn	Feta, toasted corn and pearl onion tart served with Butter braised leeks & creamed pumpkin	Gala dinner R120	BRUNCH R40.40	Creamy polenta served with roast vine tomatoes, mushroom ragout and shaved parmesan	Durban vegetable and Quorn chicken strips curry served with Roti, sambals, raita and braised masala spinach	Soya strips & Covanta set on classic risotto served with stir-fry vegetables and salad	Egg Plant , Haloumi and Rocket tartan served with grilled baby vegetables and a butternut fritter	Spinach and feta Lasagne served with baked baby marrow batons and roast mix vegetables	Braai day
Chef Special R45.50	Rare roast beef and gravy served with roast potato's, Braised green beans and sautéed carrots.	BRUNCH R40.40	Carvery Buffet R55.60 Roast leg of pork or Roast Beef with Roast rosemary chicken, potato boulangerre, apple sauce, creamed spinach & roast mix vegetables	Roast pork stuffed with sage and onion served with apple sauce, creamed potato bake, sautéed seasonal mixed vegetables	Mutton tomato bredie served with a lentil rice, braised baby marrow and glazed carrots	Beef schnitzel served with a mushroom sauce, fresh lemon, herbed potato wedges, peas and warm roasted corn	Boneless beef, mushroom and roasted pearl onion potpie topped with puff pastry served with Butter braised leeks and creamed pumpkin	Gala dinner R120	BRUNCH R40.40	Carvery Buffet R55.60 Thyme and garlic roast lamb or seared mustard beef, Butter chicken with paprika baby potatoes, Rice, butternut infused with citrus and creamed spinach with feta	Durban Mutton curry served with Roti, sambals, raita and braised masala spinach	Slow braised Asian pork belly with a soya apple sauce, marinated egg noodles, stir fry vegetables	Flame grilled beef rump with a pepper sauce, thick cut chips, grilled baby vegetables and a butternut fritter	Grilled pork loin chop served with cheese sauce, mustard mash, parmesan baked baby marrow batons and roast mix vegetables	Braai day
Royal Meal R40.40	Grilled hake with lemon butter sauce, roast potatoes, braised green beans and sautéed carrots	BRUNCH R40.40	Carvery Buffet R55.60 Roast leg of pork or Roast Beef with Roast rosemary chicken, potato boulangerre, apple sauce, creamed spinach & roast mix vegetables	Beef stew served with brown onion rice and seasonal mixed vegetables	Spanish chicken casserole with fresh thyme and oregano served with Lentil rice, braised baby marrow and glazed carrots	Crisp battered hake served with herbed potato wedges, tartare sauce, mushy peas and carrot and pineapple salad	Roast chicken with mushroom, roasted pearl onion and feta, served with Savoury rice, butter braised leeks and creamed pumpkin	Gala dinner R120	BRUNCH R40.40	Carvery Buffet R55.60 Thyme and garlic roast lamb or seared mustard beef, Butter chicken with paprika baby potatoes, Rice, butternut infused with citrus and creamed spinach with feta	Durban chicken curry served with Roti, sambals, raita and braised masala spinach	Marinated Chicken breast served with egg noodles and stir fry vegetables	Lemon & herb chicken espatada served with a tomato relish, thick cut chips, grilled baby vegetables and a butternut fritter	Grilled Hake served with stir fried rice, baby marrow batons and roasted mix vegetables	
Dessert			Malva pudding and custard			Chocolate terrine with hazelnut praline				Strawberry roly poly			Waffles, Ice cream and cinnamon		
Meal	16-Jun	17-Jun	18-Jun	19-Jun	20-Jun	21-Jun	22-Jun	23-Jun	24-Jun	24-Jun	26-Jun	27-Jun	28-Jun	29-Jun	30-Jun
Soup	BRUNCH R40.40	Chicken noodle soup	Spiced lentil Soup	Asian noodle and vegetable soup	Vegetable soup	Carrot and ginger soup	Corn and potato chowder	BRUNCH R40.40	Roast carrot and potato soup	Cream of mushroom soup	Hearty minestrone	Cream of tomato soup with cheesy croutons	baked spiced pumpkin soup	Split pea and vegetable soup	BRUNCH R40.40
Vegetarian Meal R30.30	BRUNCH R40.40	Vegetable and soya chicken strip Briyani with sambals, raita served with salad or vegetables of the day	Double vegetarian and pine burger with a slice of cheese, with thick cut chips, deep fried onion rings and coleslaw	Basil infused potato gnocchi with balsamic roast vegetables, buttered leeks and parmesan cream sauce	Aubergine Parmigiana served with baked root vegetables and masala braised spinach	Vegetable cottage pie served with baked Mediterranean vegetables and braised green beans	Roast balsamic tomato, red onion, baby marrow and parmesan quiche served with vegetables or salad of the day	BRUNCH R40.40	Home made spanakopta served with a lemon butter and creamed spinach & roast mix vegetables	Aubergine melts, baked and filled with fresh tomato, pesto and mozzarella served with Lentil Rice, braised spinach with tomato and onion and buttered cauliflower florets	Sweet pepper and Courgette fritatta served with sautéed green beans with onion and baked butternut	Butternut and chick pea bredie served with spicy cous cous and balsamic roast beetroot wedges & sautéed carrots with orange zest	Soya, ginger and apricot marinated haloumi tossed with toasted cashews, spring onion, baby spinach, marinated egg noodles and stir-fry vegetables	Roasted balsamic tomato, feta & baby spinach Quiche served with buttered pea's and corn & pumpkin fritters	BRUNCH R40.40
Chef Special R45.50	BRUNCH R40.40	Carvery Buffet R55.60 Roast Pork with apple sauce or Black pepper and mustard Sirloin, Whole Roasted Rosemary Chicken served with Yorkshire pudding, farm style roast potatoes, Sautéed new vegetables, buttered pea's and corn	Double beef and mushroom burger served with thick cut chips, deep fried onion rings and coleslaw	Flame grilled pork ribs served with paprika dusted sweet potato wedges, almond butter broccoli and cumin baked carrots	Mutton stew slow braised in a red wine sauce with fresh herbs, served with mash, baked root vegetables and braised spinach	Grilled pork fillet medallions served with cheese sauce and fresh lemon, savoury rice, baked Mediterranean vegetables and braised green beans	Flame grilled beef Sirloin with a red wine sauce, chips, buttered peas and corn and creamed butternut	BRUNCH R40.40	Carvery Buffet R55.60 Roast leg of pork or Roast Beef with Roast rosemary chicken, potato boulangerre, apple sauce, creamed spinach & roast mix vegetables	Slow cooked beef casserole with onion dumplings, braised spinach with tomato and onion and buttered cauliflower florets	Braised shin of beef served with creamy mash potatoes, sauteed green beans and butternut	Beef lasagne layered with béchamel, bolognese and pesto served with Balsamic roast beetroot wedges & sautéed carrots with orange zest	Beef, spring onion, spinach, marinated egg noodles and stir-fry vegetables	Grilled Pork chop, served with a honey mustard sauce, crushed new potato, buttered peas and corn & pumpkin fritters	BRUNCH R40.40
Royal Meal R40.40	BRUNCH R40.40	Carvery Buffet R55.60 Roast Pork with apple sauce or Black pepper and mustard Sirloin, Whole Roasted Rosemary Chicken served with Yorkshire pudding, farm style roast potatoes, Sautéed new vegetables, buttered pea's and corn	Double chicken and pine burger with a slice of cheese, with thick cut chips, deep fried onion rings and coleslaw	Thai fish curry finished with coconut milk & coriander served with fresh lemon, basmati rice, sambals and cumin baked carrots	Chicken casserole with fresh herbs, served with mash, baked root vegetables and braised spinach	Baked chicken schnitzel served with cheese sauce and fresh lemon, savoury rice, baked Mediterranean vegetables and braised green beans	Battered Hake fillet served with chips, lemon butter sauce, buttered peas and corn and creamed butternut	BRUNCH R40.40	Carvery Buffet R55.60 Roast leg of pork or Roast Beef with Roast rosemary chicken, potato boulangerre, apple sauce, creamed spinach & roast mix vegetables	Baked Greek style chicken with yoghurt, lemon, garlic and fresh coriander served with lentil rice, braised spinach with tomato and onion and buttered cauliflower florets	Pork bangers with traditional gravy & Mashed potato, sautéed green beans with onion and baked butternut	Lemon and herb grilled chicken breast topped with a bacon & mozzarella with crushed new potatoes, Balsamic roast beetroot wedges & sautéed carrots with orange zest	Chicken with plum sauce tossed with toasted cashews, spring onion, baby spinach, marinated egg noodles and stir-fry vegetables	Deep fried hake served with thick cut chips, tartare sauce, buttered pea's and corn & pumpkin fritters	BRUNCH R40.40
Dessert		Warm Dutch apple tart with ideal milk topping			Trifle				Sticky toffee pudding with a butterscotch sauce			Winter pumpkin and pear truffles with Rooibos			