



Kindly note that the menu are subject to change. Ensure that meal bookings are done within the stipulated meal booking period. Cut off time 14h00 daily.

NOTE: Chef's Special, Royal Meal & Vegetarian: Include 1 Veg and Soup or 2 Vegetables

Chef's Special, Royal Meal & Vegetarian have a choice of tea, coffee or juice with the meal

		Chef's Special: R56,00	Royal Meal: R49,50	Vegetarian: R37,50	Soup	Dessert	
01 Jun	Wednesday	Cajun Grilled Chicken Breast served with Potato Wedge, Hubbard Squash and Braised Cabbage	Short Rib Bredie served with Savoury Rice, Braised Cabbage and Hubbard Squash	Three Cheese Thyme and Red Onion Frittata served with Hubbard Squash and Braised Cabbage	Minestrone Soup	Sticky Toffee Pudding with Custard	
02 Jun	Thursday	Beef and Onion Pie served with Brown Gravy and Country Mix Vegetable and Baked Cauliflower	Chicken Alfredo served with Spaghetti and Country Mix Vegetables and Baked Cauliflower	Butternut and Feta Leek Tartlets Served with Country Mix Vegetables and Baked Cauliflower	Rich Creamy Tomato Soup		
03 Jun	Friday	Pork Schnitzel with Tomato Demi Glace served with Jacket Potato, Green Salad & Coleslaw	Deep Fried Hake Fillet served with Jacket Potato, Tartar Sauce, Lemon Wedge and Green Salad & Coleslaw	Vegetable Stir Fry served with Egg Noodles, Green Salad & Coleslaw	Pea and Ham Soup		
04 Jun	Saturday	BRUNCH BUFFET-R55.00					
05 Jun	Sunday	Sunday Carvery: R73,50 -Rosemary Roast Beef with Red wine Gravy / Roasted Sticky Gammon with Pineapple Sauce with Classic Roasted Chicken, Yorkshire Pudding, Fondant Potato served with Creamy Spinach and Sage and Garlic Mashed Butternut		R49,50 - Soya Chicken and Mushroom Stuffed Cannelloni served with Creamy Spinach and Sage Garlic Mashed Butternut	Vichyssoise Soup	Baked Lemon Cheesecake with Berry Compote	
06 Jun	Monday	Beef Ragu served with Penne Pasta, Roasted Mix Veg and Corn Fritters	Chicken Strips in Arrabiata Sauce served with Penne Pasta, Roasted Mix Veg and Corn Fritters	Quorn Beef Strips and Mushroom Stroganoff Served with Penne Pasta, Roasted Mix Veg and Corn Fritters	Carrot and Ginger Soup		
07 Jun	Tuesday	Cajun Grilled Chicken Breast served with Mash Potato, Chicken Gravy, Butter Mint Green Beans and Roasted Cinnamon Pumpkin	Classic Beef Cottage Pie served with Butter Mint Green Beans and Roasted Cinnamon Pumpkin	Carbonaro Sauce with Vegetarian Chicken Strips served with Penne Pasta, Butter Mint Green Beans and Roasted Cinnamon Pumpkin	Cream of Mushroom Soup		
08 Jun	Wednesday	Flame Grilled BBQ Tenderised Steak and Herbed Mushroom Sauce, served with Potato wedges, Creamy Spinach and Roasted Spicy Butternut	Chicken Casserole Served with Savoury Rice , Creamy Spinach and Roasted Spicy Butternut	Roasted Vegetables and Lentils in Cream sauce wrapped in Phyllo Pastry served with Creamy Spinach and Roasted Spicy Butternut	Brown Onion Soup	Apple Pie with Custard	
09 Jun	Thursday	Mutton Tomato Bredie served with Lentil Rice, Country Mix Vegetable and Mashed Green Peas	Classic Quiche Lorraine Served with Country Mix Vegetable and Mashed Green Peas	Yellow Potato and Chickpea Curry served with Roti Sambal and Raita	Creamy Celery Soup with Lentils		



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10 Jun	Friday	Beef Steak served with Potato Wedges and Stir Fry Vegetables and Carrot & Pineapple Salad	Beer Batter Hake Fillet served with Potato Wedges, Tartar Sauce, Lemon Wedge and Stir Fry Vegetables and Carrot & Pineapple Salad	Crispy Vegetable Spanakopita served with Potato Wedges and Stir Fry Vegetable and Carrot & Pineapple Salad	Three Bean Soup with Crumbled Feta	
11 Jun	Saturday	BRUNCH BUFFET-R55.00				
12 Jun	Sunday	Sunday Carvery: R73,50 -Top Side Beef Roast with Sweet Bell Pepper / Crispy Pork with Sticky Brown Sugar and Harissa Rub, Paprika Roasted Chicken Pieces served with Spicy Couscous with Roasted Beetroot in Balsamic Reduction with Sautéed Green Beans		R49,50 - Jumbo Butternut Stuffed with Mushroom Feta and Creamed Spinach served with sautéed Green Beans and Beetroot in Balsamic Reduction	Rich Creamy Tomato Soup	Golden Syrup Date Pudding with Cream
13 Jun	Monday	Chicken and Mushroom Enchiladas served with Orange Infused Pumpkin and Char Grilled Baby Marrow	Beef Lasagne served with Orange Infused Pumpkin and Char Grilled Baby Marrow	Quorn Meatballs in Arrabiata Sauce served with Spaghetti, Orange Infused Pumpkin and Char Grilled Baby Marrow	Broccoli Soup with Cheese	
14 Jun	Tuesday	Beef Shin Osso Bucco served with Mashed Potato, Creamed Spinach and Parsley Butter Corn	Roast Chicken served with Mashed Potato, Creamed Spinach and Parsley Butter Corn	Vegetable Biryani served with Sambals and Raita	Chicken and Vegetable Soup	
15 Jun	Wednesday	Baked Chicken Schnitzel with Cheese Sauce served with Savoury Rice and Roasted Vegetables	Chuck Stew served Savoury Rice and Roasted Vegetables	Ravioli with Creamy Mushroom and Asparagus and Roasted Vegetables	Tomato Soup with Parmesan Croutons	Apple Cinnamon Turnover
16 Jun	Thursday	Beef Stroganoff with Bell Peppers and Button Mushrooms served with Brown Rice, Baton Carrots and Broccoli	Lemon and Herb Grilled Chicken Pieces served with Crushed Potatoes, Baton Carrots and Broccoli	Spinach and Feta Lasagne served with Baton Carrots and Broccoli	Brown Onion Soup	
17 Jun	Friday	BBQ Pork Rashers with Caramelised Onion served with Potato Wedges and Coleslaw & Green salad	Oven Baked Crumbed Hake Fillet served with Potato Wedges, Tartar Sauce, Lemon Wedge and Coleslaw & Green Salad	Quorn Chicken and Vegetable Pie served with Coleslaw & Green Salad	Spicy Pumpkin Soup	
18 Jun	Saturday	BRUNCH BUFFET-R55.00				
19 Jun	Sunday	Fathers Day Sunday Lunch R73,50: Seared Mustard Beef with Roasted Butter Chicken or Glazed Gammon with Roasted Butter Chicken served with Hasselback Sweet Potatoes and Roasted Vegetables		Sunday Lunch R49,50: Creamy Polenta served with Roast Vine Tomatoes, Mushroom Ragout and Shaved Parmesan Cheese	Creamy Mushroom Soup	Caramelized Sago Pudding
20 Jun	Monday	Sweet Chilli Pork Stir Fry served with Basil Pesto Spaghetti, Roasted Cauliflower and Butternut Fritters	Oven Baked Meatballs in Tomato and Basil Sauce served with Linguine, Shaved Parmesan Cheese, Roasted Cauliflower and Butternut Fritters	Soya Mince Bolognaise served with Basil Pesto Spaghetti Roasted Cauliflower and Pumpkin Fritters	Green Split Pea soup	



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21 Jun	Tuesday	Medium Rare Roast Beef, Mashed Potato served with Baton Carrot and Grilled zucchini	Grilled Pork Bangers with Mashed Potato served with Baton Carrot and Grilled Zucchini	Beef Strips Served on Mashed Potato and topped with Cheese Sauce served with Baton Carrots and Grilled Zucchini	Spiced Pumpkin Soup		
22 Jun	Wednesday	Butter Chicken Curry served with Yellow Rice, Sambals, Raita	Beef Bobotie served with Yellow Rice, Chutney, Sambals	Tomato and Quorn Bredie served with Yellow Rice, Sambals	Potato and Leek Soup	Tomato Soup Spice Cake with Butterscotch Syrup	
23 Jun	Thursday	Beef Casserole Served with Herb Brown Rice, Peas and Corn	Lemon and Herb Chicken Kebab served with Herb Brown Rice, Peas and Corn	Vegetarian Lentil Moussaka served with Herb Brown Rice , Peas and Corn	Creamy Baby Marrow soup		
24 Jun	Friday	Chicken Schnitzel with Cheese sauce, served with Potato Wedges and Coleslaw	Deep Fried Hake, Tartar Sauce, Potato Wedges and Coleslaw	Spicy Beans, Potato Burrito with Humus served with Potato wedges and Coleslaw	Winter Squash Soup		
25 Jun	Saturday	BRUNCH BUFFET-R55.00					
26 Jun	Sunday	Sunday Cavery-R73,50 -Red Wine Poached Beef with Red wine Gravy / Sweet and Sticky Pork Belly with Classic Roasted Chicken, Yorkshire Pudding, Horseradish, Roasted Potatoes with Mashed Hubbard Squash with Creamy Spinach		R49,50 -Spinach, Mushroom and Feta Crust less Quiche served with Hubbard Squash and Salad	Rustic Minestrone Soup	Bread and Butter Pudding served with Custard	
27 Jun	Monday	Old Mans Steak Served with a Mushroom Sauce, fresh Lemon, Brown rice, Broccoli and Pumpkin Fritters	Chicken and Mushroom Stroganoff served with Basil Pesto Spaghetti, Broccoli and Pumpkin Fritters	Zucchini Meatballs in Tomato and Basil Sauce served with Linguine, Shaved Parmesan Cheese Broccoli and Pumpkin Fritters	Chicken and Vegetable Soup		
28 Jun	Tuesday	Spinach and Feta Chicken Roulade, Mashed Potato, Tomato Relish and Roasted Butternut and Beetroot Wedges in Balsamic Vinegar	Beef Ox Liver with Onion, Mashed Potato, Roasted Butternut and Beetroot Wedges in Balsamic Vinegar	Soya Schnitzel, Mashed Potato, Tomato Relish, Roasted Butternut and Beetroot in Balsamic Vinegar	Corn Chowder soup		
29 Jun	Wednesday	Mutton stew served with Herbed Rice, Creamy Spinach and Carrot Batons	Chicken Casserole served with Herbed Rice, Creamy Spinach and Carrot Batons	Ricotta Pea and Leek Quiche served with Creamy Spinach and Carrot Batons	Bean Soup with Crumbled Feta	Flap Jack with Ice Cream and Maple Syrup	
30 Jun	Thursday	Pulled Beef pie served with Peas and Gem Squash filled with Corn	Creamy Chicken Lasagne served with Peas and Gem Squash Filled with Corn	Lentil and Vegetable curry Served with Yellow Rice, Peas and Gem Squash filled with Corn	Tomato soup		