



MENU - JULY 2024

Note: Chef's Special Meals, Royal Meals & Vegetarian Meals include 1 Vegetable and 1 Soup, or 2 Vegetables

Chef's Special Meals, Royal Meals and Vegetarian Meals include a choice of Tea, Coffee or Fruit Nectar with each meal

		Chef's Special Meal: R65,35	Royal Meal: R57,85	Vegetarian Meal: R44,00	Soup	Dessert
01 Jul	Monday	Slow-cooked Beef Brisket with Brown Rice served with Rosemary Herb & Feta Roasted Butternut and Savoury Peas with Garlic Butter	Creamy Basil Chicken with Brown Rice served with Rosemary Herb & Feta Roasted Butternut and Savoury Peas with Garlic Butter	Vegetarian Soya Sausage Casserole with Brown Rice served with Rosemary Herb & Feta Roasted Butternut and Savoury Peas with Garlic Butter	Red Kidney Bean Soup	
02 Jul	Tuesday	Braised Beef Olives with Mashed Potato served with Steamed Cauliflower and Roasted Mixed Vegetables	Asian-style Spring Onion Fish Cakes with Mashed Potato served with Steamed Cauliflower and Roasted Mixed Vegetables	Lentil & Chickpea Casserole with Mashed Potato served with Steamed Cauliflower & Roasted Mixed Vegetables	Vegetable & Barley Soup	
03 Jul	Wednesday	Pork Ragu with Yellow Rice served with Steamed Green Beans & Caramelised Cabbage	Grilled Chicken Breast & a la King Sauce with Yellow Rice served with Steamed Green Beans & Caramelised Cabbage	Mild Thai Green Vegetable Curry with Yellow Rice served with Steamed Green Beans & Caramelised Cabbage	Corn Chowder	Waffle with Berry Sauce & Ice Cream
03 Jul	Wednesday	CHEF'S SIGNATURE MEAL @ R110.00	Flame Grilled Smokey BBQ T-Bone (350 g) served with Chips, Tomato and a Fried Egg		Corn Chowder	Waffle with Berry Sauce & Ice Cream
04 Jul	Thursday	Baked Chicken Thigh with Cheese Sauce and Sweet Potato Wedges served with Grilled Zucchini Batons and Carrots	Mild Curry Beef Mince and Baked Sweet Potato Wedges served with Grilled Zucchini Batons and Carrots	Crispy Cauliflower Steak, Lentil Sauce served with Baked Sweet Potato Wedges, Grilled Zucchini Batons and Carrots	Minestrone Soup	
05 Jul	Friday	Chicken, Mozzarella & Tomato Wrap with Chips served with Creamed Spinach and Warm Balsamic Beetroot Wedges	Fried Hake with Tartare Sauce & Chips served with Creamed Spinach and Warm Balsamic Beetroot Wedges	Vegetable & Lentil Stir Fry with Spaghetti served with Creamed Spinach & Warm Balsamic Beetroot Wedges	Creamy Butternut Soup	
06 Jul	Saturday	BRUNCH BUFFET: R67,50	Bacon Bits, Lamb Sausage OR Chicken Livers, Grilled Tomato, Fried Onion, Baked Beans, Hash Brown, Cheese Omelette, Toast & Condiments		Fruit Salad, Flavoured OR Plain Yoghurt, Muesli OR Corn Flakes OR Bran Flakes	Fruit Nectar and Coffee OR Tea.
		Sunday Carvery: R85,85		Sunday Vegetarian Meal: R57,85		
07 Jul	Sunday	Garlic Rubbed Roast Beef with Mushroom Gravy or Pork Roast with Fruity Chutney Gravy and Lime & Basil Chicken with Roast Potato served with Buttered Green Beans, Pumpkin Fritters with Cinnamon & Sugar (Caramel Sauce also on offer)		Steamed Potato Gnocci with Creamy Mushroom Sauce with Buttered Green Beans and Pumpkin fritters with Cinnamon & Sugar (Caramel Sauce also on offer)	Cream of Tomato Soup	Choc Blancmange served with Custard



MENU - JULY 2024

Note: Chef's Special Meals, Royal Meals & Vegetarian Meals include 1 Vegetable and 1 Soup, or 2 Vegetables

Chef's Special Meals, Royal Meals and Vegetarian Meals include a choice of Tea, Coffee or Fruit Nectar with each meal

		Chef's Special Meal: R65,35	Royal Meal: R57,85	Vegetarian Meal: R44,00	Soup	Dessert
08 Jul	Monday	Chicken & Leek Pie with Brown Onion Gravy, Steamed Baby Potatoes, Tomato & Butterbean Ragu & Gem Squash	Beef Cottage Pie, Gravy, Tomato & Butterbean Ragu & Gem Squash	Black Bean and Lentil Burger, Tomato & Butterbean Ragu & Gem Squash	Pea & Lentil soup	
09 Jul	Tuesday	Beef Potjie with Rice served with Sautéed Corn & Baby Marrow	Chicken Sossatie with Rice served with Sautéed Corn & Baby Marrow	Potato & Lentil Gratin served with Sautéed Corn & Baby Marrow	Cream of Broccoli Soup	
10 Jul	Wednesday	Chicken Roulade with Arrabiata Sauce, Egg Fried Rice with Stir Fried Vegetables & Peas	Sweet 'n Sour Pork & Egg Fried Rice served with Stir Fried Vegetables & Peas	Spanakopita Phyllo Roll served with Stir Fried Vegetables & Peas	Potato & Leek Soup	Chocolate Baked Citrus & Raisin Pudding with Whipped Cream
10 Jul	Wednesday	CHEF'S SIGNATURE MEAL @ R110.00	Chicken and Prawn Thai Mild Green Curry with Steamed Jasmine Rice, Sambals and a Poppadum		Potato & Leek Soup	Chocolate Baked Citrus & Raisin Pudding with Whipped Cream
11 Jul	Thursday	Beef Stir-Fry with Egg Noodles served with Creamed Spinach & Tempura Brinjals	Pulled Chicken Ragout with Egg Noodles served with Creamed Spinach & Tempura Brinjals	Country Red Bean Vegetable Enchilada served with Creamed Spinach & Tempura Brinjals	Roast Garlic & Mix veg Soup	
12 Jul	Friday	Mutton Curry Pie with Potato Wedges served with Herbed Squash & Warm Beetroot	Pub style Oven baked Hake with Potato Wedges served with Herbed Squash & Warm Beetroot	Butterbean Alfredo with Penne served with Herbed Squash & Warm Beetroot	Creamy Tomato & Basil Soup	
13 Jul	Saturday	BRUNCH BUFFET: R67,50	Pork Rasher, Boerewors Casserole OR Chicken Sausage, Mushrooms, Fried Onion, Grilled Tomato, Potato Bake, Fried OR Scrambled Eggs, Toast & Condiments		Fruit Salad, Flavoured OR Plain Yoghurt, Muesli OR Corn Flakes OR Bran Flakes	Fruit Nectar and Coffee OR Tea.
		Sunday Carvery: R85,85		Sunday Vegetarian Meal: R57,85		
14 Jul	Sunday	Mustard Roast Beef with Brown Gravy or Glazed Gammon with Apple Sauce and Lemon and Herb Chicken served with Roast Potatoes, Yorkshire Pudding, Steamed Country Vegetables and Creamy Spinach		Italian Mozzarella & Lentil Aranchini topped with Napolitano Sauce, Creamed Spinach & Country Vegetables	Mushroom Soup	Warm Apple Sponge served with Vanilla Custard



MENU - JULY 2024

Note: Chef's Special Meals, Royal Meals & Vegetarian Meals include 1 Vegetable and 1 Soup, or 2 Vegetables

Chef's Special Meals, Royal Meals and Vegetarian Meals include a choice of Tea, Coffee or Fruit Nectar with each meal

		Chef's Special Meal: R65,35	Royal Meal: R57,85	Vegetarian Meal: R44,00	Soup	Dessert
15 Jul	Monday	Chicken Kiev served with Basmati Rice, Sweet Orange Butternut and Tangy Peas	Stuffed Cabbage leaf with Savoury Mince & Basil Tomato sauce served with Basmati Rice, Sweet Orange Butternut and Tangy Peas	Lentil & Vegetable Cottage Pie served with Sweet Orange Butternut and Tangy Peas	Butter Bean & Rosemary Soup	
16 Jul	Tuesday	Beef Stroganoff with Penne served with Savoury Baby Marrow & Country Mixed Vegetables	Butter Chicken served with Rice, Savoury Baby Marrow & Country Mixed Vegetables	Bean & Vegetable Stroganoff served with Penne, Savoury Baby Marrow & Country Mixed Vegetables	Creamy Tomato & Basil Soup	
17 Jul	Wednesday	Pork Stew with Rice served with Savoury Carrots & Creamy Spinach	Chicken & Bean Ragout with Rice served with Savoury Carrots & Creamy Spinach	Plant-based Strips & Mashed Potatoes served with Savoury Carrots & Creamy Spinach	Coconut, Ginger & Butternut Soup	Berry Sponge with Warm Custard
17 Jul	Wednesday	CHEF'S SIGNATURE MEAL @ R110.00	Flame Grilled Lamb Burger (150 g) topped with Cheese, Tzatziki Sauce & Chips		Coconut, Ginger & Butternut Soup	Berry Sponge with Warm Custard
18 Jul	Thursday	Lemon & Thyme Chicken Cubes with Baked Parmesan Potato wedges served with Cinnamon Pumpkin & Savoury Garlic Green Beans	Beef Lasagne served with Cinnamon Pumpkin & Savoury Garlic Green Beans	Vegetarian Cornish Pie with Lentils & Brown Gravy served with Cinnamon Pumpkin & Savoury Garlic Green Beans	Corn Chowder Soup	
19 Jul	Friday	Beef Burger with Chips, Peas & Hawaiian Stir Fried Vegetables	Fried Hake with Tartar Sauce, Lemon wedge & Chips, Peas & Hawaiian Stir Fried Vegetables	Veggie Puff pastry Pie served with Peas & Hawaiian Stir Fried Vegetables	Creamed Spinach Soup	
20 Jul	Saturday	BRUNCH BUFFET: R67,50	Bacon Bits, Fish Cake OR Burger Patty, Baked Beans, Fried Onion, Grilled Tomato, Sautéed Garlic Potato Blocks, Scrambled OR Fried egg, Toast & Condiments		Fruit Salad, Flavoured OR Plain Yoghurt, Muesli OR Corn Flakes OR Bran Flakes	Fruit Nectar and Coffee OR Tea.
		Sunday Carvery: R85,85		Sunday Vegetarian Meal: R57,85		
21 Jul	Sunday	Spiced Roast Silverside with Herb Gravy or Roast Pork Belly with Berry Sauce and Chutney Roast Chicken, served with Hasselback Potato, Green Beans with Crunchy Topping and Roasted Spicy Butternut	Roasted Veggie, Mushrooms and Cheese Pie served with Green Beans with Crunchy Topping and Roasted Spicy Butternut		Cauliflower Cream Soup with Croutons	Crème Brulee



MENU - JULY 2024

Note: Chef's Special Meals, Royal Meals & Vegetarian Meals include 1 Vegetable and 1 Soup, or 2 Vegetables

Chef's Special Meals, Royal Meals and Vegetarian Meals include a choice of Tea, Coffee or Fruit Nectar with each meal

		Chef's Special Meal: R65,35	Royal Meal: R57,85	Vegetarian Meal: R44,00	Soup	Dessert
22 Jul	Monday	Crumbed Pork Chop, Mustard Sauce, Samp, Carrot Batons & Grilled Zucchini	Chicken and Peach Mild Curry with Samp, Carrot Batons & Grilled Zucchini	Ricotta Pea and Leek Potato bake served with Creamy Spinach and Carrot Batons	Butternut & Cumin Soup	
23 Jul	Tuesday	Chicken Lasagne with Sweet Cinnamon Pumpkin & Savoury Broccoli	Pork Bangers in Brown Onion Sauce served with Mashed Sweet Potatoes, Cinnamon Pumpkin & Savoury Broccoli	Baked Melazane with Cinnamon Pumpkin & Savoury Broccoli	Mexican 3 Bean Soup	
24 Jul	Wednesday	Classic Mild Mutton Curry served with Rice, Baby Marrow & Creamy Cauliflower	Chicken Potjie served with Mashed Potato, Baby Marrow & Creamy Cauliflower	Lentil- & Feta-stuffed Bell Pepper served with Mashed Potato, Baby Marrow & Creamy Cauliflower	Creamy Broccoli Soup	Lemon Sponge & Custard
24 Jul	Wednesday	CHEF'S SIGNATURE MEAL @ R110.00	1/4 Leg Chicken Biryani, Carrot Salad, Tomato Sambals & Dhal.		Creamy Broccoli Soup	Lemon Sponge & Custard
25 Jul	Thursday	Crumbed Chicken Schnitzel with Spaghetti Pomodoro served with Glazed Carrots and Sicilian Green Beans	Beef Bolognese with Spaghetti served with Glazed Carrots and Sicilian Green Beans	Gnocchi with Tomato, Chickpeas & Herb Sauce served with Sicilian Green Beans and Glazed Carrots	Basil & Squash Soup	
26 Jul	Friday	Crumbed Tenderised Steak with Potato Wedges served with Savoury Braised Cabbage & Warm Beetroot	Pub-style Oven-baked Hake with Potato Wedges served with Savoury Braised Cabbage & Warm Beetroot	Macaroni & Cheese with Tomato Relish served with Savoury Braised Cabbage & Warm Beetroot	Pea & Lentil Soup	
27 Jul	Saturday	BRUNCH BUFFET: R67,50	Bacon , Mince OR Lamb Sausage Casserole , Mushrooms, Grilled Tomato, Fried Onion, Sautéed Garlic Potatoes, Fried OR Scrambled Egg, Toast & Condiments		Fruit Salad, Flavoured OR Plain Yoghurt, Muesli OR Corn Flakes OR Bran Flakes	Fruit Nectar and Coffee OR Tea.
		Sunday Carvery: R85,85		Sunday Vegetarian Meal: R57,85		
28 Jul	Sunday	Rosemary & Red Wine Roast Beef with Gravy or Roasted Sticky Gammon with Pineapple Sauce and Classic Roasted Chicken served with Yorkshire Pudding, Fondant Potato, Creamy Spinach and Sage & Garlic Mashed Butternut	Roasted vegetable & Chickpea Stuffed Canelloni served with Creamy Spinach and Sage & Garlic Mashed Butternut		Italian Vegetable Soup	Malva Pudding and Custard



MENU - JULY 2024

Note: Chef's Special Meals, Royal Meals & Vegetarian Meals include 1 Vegetable and 1 Soup, or 2 Vegetables

Chef's Special Meals, Royal Meals and Vegetarian Meals include a choice of Tea, Coffee or Fruit Nectar with each meal

		Chef's Special Meal: R65,35	Royal Meal: R57,85	Vegetarian Meal: R44,00	Soup	Dessert
29 Jul	Monday	Beef Onion and Mushroom Stew served with Rice, Gem Squash and Mixed Vegetables	Chicken Casserole served with Rice, Gem Squash and Mixed Vegetables	Pulse and Vegetable Lasagne served with Gem Squash and Mixed Vegetables	Potato & Leek Soup	
30 Jul	Tuesday	Butter Chicken Curry served with Mashed Potato, Sambals, Balsamic-roasted Beetroot and Julienne Carrots	Pork Bangers served with Mashed Potato, Balsamic-roasted Beetroot and Julienne Carrots	Vegetable Biryani served with Sambals, Balsamic-roasted Beetroot and Julienne Carrots	Vegetable Soup	
31 Jul	Wednesday	Sticky Roasted Pork Loin served with Potato Wedges, Roasted Mixed Vegetables and Corn Fritters	Chicken Strips in Arrabiata Sauce and Penne Pasta served with Roasted Mixed Vegetables and Corn Fritters	Vegetable Stir Fry served with Egg Noodles, Baked Cauliflower in Garlic Butter and Corn Fritters	French Onion Soup	Apricot Sponge & Custard
31 Jul	Wednesday	CHEF'S SIGNATURE MEAL @ R110.00	Greek Lamb Chops (300 g), Mint Sauce, Soft Polenta and Roast Vegetable Medley		French Onion Soup	Apricot Sponge & Custard

Please Take Note of the Following Information
Operating hours

Coffee shop: Breakfast	8:00 to 11:15
Coffee shop menu orders	8:00 to 11:30
Monday – Friday & Sunday	(Cut off at 11:15) 13:00 to 15:00
Coffee shop menu orders	08:00 to 10:00 & 11:30 to 15:00
Saturdays – Due to brunch: Coffee	Cut-of at 9:45
Saturday Brunch	10:00 to 12:00
Meal take-away collection	11:00 to 11:30
Meal delivery	11:00 to 12:00
Monday – Friday & Sunday	11:30 to 14:00
Convenience store trading :	08:00 to 12:00 & 13:00 to 15:00
Convenience store trading: Saturday	08:00 to 10:00 Closed between 10:00 and 11:00 11:00 to 15:00

Please feel free to use the Convenience store during operating hours, to assist with meal bookings.