

# MENU

## OCTOBER 2016

Dear Resident.

**Kindly note that all meal will be charged as indicated on the Menu.**

Ice cream can be order as a side to a single course meal at an additional price of R8.00 and with prior arrangement / booking.

**\*Menu items may change, subject to availability\***

Kindly book as follow:

Lunches by 16:30 for the following day.

Bar evenings by 11am the morning.

Saturday & Sunday meals by 16h30 on Fridays.

Yours in Service



Western Province Caterers

STANDARD MEAL SINGLE COURSE: **R44.00**      STANDARD MEAL THREE COURSE: **R66.00**  
PREMIUM MEAL SINGLE COURSE: **R57.00**      PREMIUM MEAL THREE COURSE: **R77.00**  
SUNDAY LUNCH SINGLE COURSE: **R72.00**      SUNDAY LUNCH THREE COURSE: **R92.00**  
**TAKE AWAYS WILL BE CHARGED AN EXTRA R5.00**



*Boardwalk*  
BISTRO

# fish & chips!

**NEW ! - EVERY FRIDAY EVENING IN OCTOBER**

**R57.00 PER PERSON**

**NEW FRIDAY NIGHT SUPPER**

**FRIED FISH SERVED WITH CHIPS, TARTAR SAUCE & SIDE SALAD**

**MEALS WILL BE SERVED AT 18H00**

**PLEASE BOOK BEFORE 11AM ON THE DAY**

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Western Province Caterers



# Boardwalk

BISTRO

# DINNER

## MONTH END DINNER

# OXTAIL

FRIDAY, 28<sup>TH</sup> OF OCTOBER 2016 - 19H00

**R100.00 PER PERSON**

STARTER	MAIN COURSE	DESSERT	EXTRA'S
ROAST VEGETABLE TARTLET	BEEF OXTAIL SERVED WITH BASMATI RICE & SEASONAL VEGETABLES	BLACK FORREST PUDDING	WELCOMING DRINK TEA / COFFEE

**KINDLY RSVP BY MONDAY, 24<sup>TH</sup> OF OCTOBER 2016**

	STARTER	STANDARD	PREMIUM	DESSERT
<b>1 OCT 2016 SATURDAY</b>	GREEN SALAD	BEEF LASAGNE WITH BREAD & SALAD OF THE DAY	PORK & VEGETABLE PIE WITH GRAVY, WHITE RICE & SEASONAL VEGETABLES	CHOCOLATE MOUSSE SPRINKLED WITH NUTS
<b>2 OCT 2016 SUNDAY</b>	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	BEEF OLIVES WITH GRAVY, YORKSHIRE PUDDING, ROAST POTATOES & SEASONAL VEGETABLES	<u>ALTERNATIVE:</u> CHICKEN KIEV WITH GRAVY, ROAST POTATOES & SEASONAL VEG	APPLE CRUMBLE WITH ICE CREAM

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# Boardwalk

## BISTRO

	STARTER	STANDARD	PREMIUM	DESSERT
<b>3 OCT 2016 MONDAY</b>	LENTIL SOUP	BACON CARBONARA PASTA WITH BREAD & SALAD OF THE DAY	BEEF MUSHROOM PIE WITH GRAVY, PARSLEY RICE & SEASONAL VEGETABLES	BAKED MALVA PUDDING WITH CUSTARD
<b>4 OCT 2016 TUESDAY</b>	SWEET CORN FRITTERS WITH SWEET CHILLI SAUCE	CHICKEN & MUSHROOM QUICHE WITH MASHED POTATOES & SEASONAL VEGETABLES	PORTUGUESE HAKE WITH MASHED POTATOES & SEASONAL VEGETABLES	STRAWBERRY YOGHURT TART
<b>5 OCT 2016 WEDNESDAY</b>	TOMATO SOUP	BEEF MEATLOAF WRAPPED IN BACON WITH GRAVY, SAVOURY RICE & SEASONAL VEGETABLES	CHICKEN SCHNITZEL WITH MUSHROOM SAUCE, SAVOURY RICE & SEASONAL VEGETABLES	TIRAMISU
<b>6 OCT 2016 THURSDAY</b>	ROAST BUTTERNUT & FETA SALAD	CALAMARI WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	SWEET & SOUR PORK PIE WITH GARLIC BABY POTATOES & SALAD OF THE DAY	BAKED APPLE PUDDING WITH WHIPPED CREAM
<b>7 OCT 2016 FRIDAY</b>	MUSHROOM SOUP	LAMB LIVERS WITH ONION RELISH & GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	APPLE ROSE TART WITH ICE CREAM
<b>8 OCT 2016 SATURDAY</b>	BUTTERNUT & FETA PHYLLO TART	TUNA & CORN PASTA BAKE WITH BREAD & SALAD OF THE DAY	TOMATO BREDIE WITH WHITE RICE & SEASONAL VEGETABLES	FRUIT JELLY WITH CUSTARD
<b>9 OCT 2016 SUNDAY</b>	MINTED PEA SOUP	ROAST PORK WITH APPLES SAUCE, GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	<u>ALTERNATIVE:</u> ROAST LEMON & HERB CHICKEN WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	FRUIT SALAD WITH ICE CREAM

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	STARTER	STANDARD	PREMIUM	DESSERT
<b>10 OCT 2016 MONDAY</b>	VEGETABLE SOUP	SALMON & FISH FRITTERS WITH SWEET CHILLI SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	PORK SCHNITZEL WITH MUSHROOM SAUCE, MASHED POTATO & SEASONAL VEGETABLES	BAKED LEMON PUDDING WITH CUSTARD
<b>11 OCT 2016 TUESDAY</b>	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	SPAGHETTI BOLOGNAISE WITH BREAD & SALAD OF THE DAY	CRUMBED CHICKEN STRIPS WITH CHEESE SAUCE, POTATO WEDGES & SALAD OF THE DAY	CHOCOLATE MOUSSE SPRINKLED WITH NUTS
<b>12 OCT 2016 WEDNESDAY</b>	BROCCOLI SOUP	CHUTNEY CHICKEN WITH SAVOURY RICE & SEASONAL VEGETABLES	HAKE MORNAY WITH MASHED POTATOES & SEASONAL VEGETABLES	FLAPJACKS WITH ICE CREAM
<b>13 OCT 2016 THURSDAY</b>	CAPRESE SALAD	PORK SAUSAGE WITH ONION RELISH & GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	BEEF CURRY WITH YELLOW RICE & SEASONAL VEGETABLES	STEWED CINNAMON APPLES WITH CUSTARD
<b>14 OCT 2016 FRIDAY</b>	BEAN SOUP	BEEF MEATBALLS WITH GRAVY, PARSLEY RICE & SEASONAL VEGETABLES	FRIED FISH WITH TARTAR SAUCE, PARSLEY RICE & SEASONAL VEGETABLES	BAKED GINGER PUDDING WITH CUSTARD
<b>15 OCT 2016 SATURDAY</b>	CARROT & PINEAPPLE SALAD	CHICKEN & SPINACH PASTA BAKE WITH BREAD & SALAD OF THE DAY	PORK & VEGETABLE PIE WITH GRAVY, WHITE RICE & SEASONAL VEGETABLES	ICE CREAM WITH FRUIT SAUCE
<b>16 OCT 2016 SUNDAY</b>	SPINACH & FETA PHYLLO TART	ROAST BEEF WITH GRAVY, YORKSHIRE PUDDING, ROAST POTATOES & SEASONAL VEGETABLES	<u>ALTERNATIVE:</u> CHICKEN ROULADE WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	BANOFFEE PIE

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17 OCT 2016 MONDAY	PEA SOUP	COTTAGE PIE WITH GRAVY, BASMATI RICE & SEASONAL VEGETABLES	CHICKEN CURRY WITH BASMATI RICE & SEASONAL VEGETABLES	FRUIT FRITTERS WITH ICE CREAM
18 OCT 2016 TUESDAY	SALAD TRIO	TOMATO CHICKEN WITH PARSLEY RICE & SEASONAL VEGETABLES	TEMPURA PORK WITH EGG NOODLE	STRAWBERRY YOGHURT TART
19 OCT 2016 WEDNESDAY	CHICKEN & CORN SOUP	CALAMARI WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	CHICKEN BURGER WITH BACON & AVO, CHIPS & SALAD OF THE DAY	CUSTARD TART
20 OCT 2016 THURSDAY	TOMATO & MOZZARELLA TART	BEEF SAUSAGE WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	STEAK & EGG WITH CHIPS & SALAD OF THE DAY	BAKED CHOCOLATE PUDDING WITH WHIPPED CREAM
21 OCT 2016 FRIDAY	LENTIL SOUP	CHICKEN & MUSHROOM PIE WITH GRAVY, CHIPS & SALAD OF THE DAY	FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	BANANA PANCAKES WITH CREAM & CHOCOLATE SAUCE
22 OCT 2016 SATURDAY	DEVILLED EGGS	BLUE CHEESE & RED ONION QUICHE, POTATO WEDGES & SEASONAL VEGETABLES	BEEF STROGANOFF WITH BASMATI RICE & SEASONAL VEGETABLES	SAGO PUDDING WITH APRICOT & CUSTARD
23 OCT 2016 SUNDAY	BUTTERNUT SOUP	ROAST GAMMON WITH MUSTARD SAUCE, GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	<u>ALTERNATIVE:</u> CHICKEN KIEV WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	CHOCOLATE TRIFLE

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24 OCT 2016 MONDAY	TOMATO SOUP	SAVOURY MINCE PANCAKES WITH SAVOURY RICE & SEASONAL VEGETABLES	PORTUGUESE HAKE WITH MASHED POTATOES & SEASONAL VEGETABLES	CHOCOLATE MOUSSE SPRINKLED WITH NUTS
25 OCT 2016 TUESDAY	SPRINGROLLS WITH SWEET & SOUR SAUCE	LAMB LIVERS WITH ONION RELISH & GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	BEEF BURGERS WITH BACON & CARAMALIZED ONION, CHIPS & SALAD OF THE DAY	MILK TART
26 OCT 2016 WEDNESDAY	VEGETABLE SOUP	BEEF BOBOTIE WITH YELLOW RICE & SEASONAL VEGETABLES	TEMPURA CHICKEN WITH EGG NOODLE	TIRAMISU
27 OCT 2016 THURSDAY	CHEESE PUFF WITH SWEET CHILLI SAUCE	SALMON & SPINACH PASTA WITH BREAD & SALAD OF THE DAY	TOMATO BREDIE WITH PARSLEY RICE & SEASONAL VEGETABLES	BAKED COCONUT PUDDING WITH CUSTARD
28 OCT 2016 FRIDAY	FRENCH ONION SOUP	SAVOURY MINCE PIE WITH GRAVY, PARSLEY RICE & SEASONAL VEGETABLES	FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	ICE CREAM WITH STRAWBERRY SAUCE
29 OCT 2016 SATURDAY	MIXED SALAD	CHICKEN ALA KING WITH WHITE RICE & SEASONAL VEGETABLES	PORK & VEGETABLE CURRY WITH WHITE RICE & SEASONAL VEGETABLES	FRUIT JELLY WITH CUSTARD
30 OCT 2016 SUNDAY	3 CHEESE PHYLLO TART	ROAST BEEF WITH GRAVY, YORKSHIRE PUDDING, ROAST POTATOES & SEASONAL VEGETABLES	<u>ALTERNATIVE:</u> KENTUCKY CHICKEN WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	PEPPERMINT TART

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<b>31 OCT 2016 MONDAY</b>	LEEK & POTATO SOUP	SALMON & SPINACH QUICHE WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	CRUMBED CHICKEN STRIPS WITH MUSHROOM SAUCE, GARLIC BABY POTATOES & SEASONAL VEGETABLES	BAKED DATE PUDDING WITH WHIPPED CREAM

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