



Boardwalk

BISTRO

Menu – April 2017

Dear Resident.

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

**STANDARD OPTION 1 & 2 HAS BEEN INTRODUCED ON THE MENU
PREMIUM ITEMS WILL BE INDICATED.**

Menu items may change, subject to availability

DESSERT OF THE DAY

(INDICATED ON THE MENU)

Order a dessert of your choice on the day with any main course for an additional charge of R8.00.

Kindly book as follows:

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



Western Province Caterers

STANDARD MEAL SINGLE COURSE: R44.00
PREMIUM MEAL SINGLE COURSE: R57.00
SUNDAY LUNCH SINGLE COURSE: R72.00

STANDARD MEAL THREE COURSE: R66.00
PREMIUM MEAL THREE COURSE: R77.00
SUNDAY LUNCH THREE COURSE: R92.00

TAKE AWAYS WILL BE CHARGED AN EXTRA R5.00



Boardwalk BISTRO

Pub Suppers

**TUESDAY PUB SUPPER:
4, 11, 18 & 25 APRIL 2017**

**BOARDWAK BISTRO WILL BE
LAUNCHING THE NEW BUILD IT
BURGER RANGE ON THE**

4TH OF APRIL 2017

HOW DOES IT WORK?

1. BOOK YOUR SPOT AT THE TABLE FOR ARRIVAL AT 17H00
2. FIND YOUR ORDER SHEET ON THE TABLE
3. TICK YOUR SELECTION
4. YOUR WAITER WILL TAKE YOUR ORDER SHEET & SUBMIT TO THE KITCHEN
5. WE PREPARE & WILL SERVE AT 18H00

**BOOKINGS CLOSE AT 11H00 ON
THE DAY**



Western Province Caterers

STANDARD MEAL SINGLE COURSE: R44.00
PREMIUM MEAL SINGLE COURSE: R57.00
SUNDAY LUNCH SINGLE COURSE: R72.00

STANDARD MEAL THREE COURSE: R66.00
PREMIUM MEAL THREE COURSE: R77.00
SUNDAY LUNCH THREE COURSE: R92.00

TAKE AWAYS WILL BE CHARGED AN EXTRA R5.00



Month End Dinner

FRIDAY, 28TH OF APRIL 2017 – 19H00

RED WINE SERVED ON ARRIVAL

R95.00

	STARTER	MAIN COURSE	DESSERT
28 APR 2017 FRIDAY	DEVILLED EGGS WITH BASIL PESTRO DRESSING & ROCKET	CURRIED MUTTON CHOP WITH MASHED POTATOES & SEASONAL ROAST VEGEGABLES	EASTER CHEESE CAKE TEA / COFFEE

PLEASE RSVP BEFORE THE 24TH OF APRIL 2017

	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
1 APR 2017 SATURDAY	ROAST BEETROOT WITH FETA & ROCKET	BEEF COTTAGE PIE WITH SEASONAL VEGETABLES	CRUMBED CHICKEN STRIPS WITH MUSHROOM SAUCE & SEASONAL VEGETABLES	CINNAMON PANCAKES WITH ICE CREAM
2 APR 2017 SUNDAY	BUTTERNUT SOUP HOME MADE BREAD	ROAST GAMMON WITH MUSTARD SAUCE, ROAST POTATOES & SEASONAL VEGETABLES	ALTERNATIVE: BEEF OLIVES WITH GRAVY, ROAST POTATOES & SEASONAL ROAST VEGETABLES	CHOCOLATE MOUSSE WITH STRAWBERRIES



Boardwalk

BISTRO

	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
3 APR 2017 MONDAY	CAPRESE SALAD	LAMB LIVERS WITH BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN SCHNITZEL WITH CHEESE SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	DESSERT OF THE DAY
4 APR 2017 TUESDAY	ROAST VEGETABLE TARTLET WITH PESTO	BEEF LASAGNE WITH SEASONAL VEGETABLES	SWEET & SOUR PORK WITH EGG NOODLE & STIRFRIED VEGETABLES	WAFFLES WITH ICE CREAM
5 APR 2017 WEDNESDAY	GREEK SALAD	CHICKEN & MUSHROOM PIE WITH GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	TOMATO BEEF BREDIE WITH PARSLEY RICE & SEASONAL VEGETABLES	CHEESE CAKE
6 APR 2017 THURSDAY	PUMPKIN FRITTERS	SALMON FISH CAKES WITH SWEET CHILLI SAUCE, SAVOURY RICE & SEASONAL VEGETABLES	TEMPURA PORK SERVED WITH ASSORTED SALADS	CHOCOLATE BROWNIE WITH ICE CREAM
7 APR 2017 FRIDAY	ROAST BUTTERNUT WITH FETA & ROCKET	CHICKEN, LEEK & MUSHROOM QUICHE WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	PREMIUM: OVEN BAKED CHUTNEY FISH WITH MASHED POTATOES & SEASONAL VEGETABLES	MINTED WATERMELON
8 APR 2017 SATURDAY	VEGETABLE SOUP WITH HOME MADE BREAD	SAVOURY MINCE PIE WITH GRAVY, WHITE RICE & SEASONAL VEGETABLES	BBQ STEAK & EGG WITH CHIPS & SALAD OF THE DAY	FRUIT JELLY WITH CUSTARD
9 APR 2017 SUNDAY	MUSHROOM TART HOME MADE BREAD	ROSEMARY ROAST BEEF WITH YORKSHIRE PUDDING, GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	ALTERNATIVE: KENTUCKY CHICKEN WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	PEAR TRIFLE



Boardwalk

BISTRO

	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
10 APR 2017 MONDAY	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	SPAGHETTI BOLOGNAISE SERVED WITH A SIDE SALAD	CHICKEN DIJONNAISE WITH MASHED POTATOES & SEASONAL VEGETABLES	VANILLA FRIDGE TART
11 APR 2017 TUESDAY	CAPRESE SALAD	BLUE CHEESE, RED ONION & BACON QUICHE WITH MASHED POTATOES & SEASONAL VEGETABLES	BEEF STROGANOFF WITH LENTIL RICE & SEASONAL VEGETABLES	CHOCOLATE GANACHE CAKE
12 APR 2017 WEDNESDAY	CRUMBED MUSHROOMS	TOMATO CHICKEN WITH RICE & SEASONAL VEGETABLES	PORK SCHNITZEL WITH CHEESE SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	DESSERT OF THE DAY
13 APR 2017 THURSDAY	SPRINGROLLS WITH SWEET CHILLI SAUCE	CRUMBED CALAMARI WITH TARTAR SAUCE & SALAD OF THE DAY	CHICKEN MOUSSAKA WITH SEASONAL VEGETABLES	FLAPJACKS WITH ICE CREAM
14 APR 2017 FRIDAY	GREEK PASTA SALAD WITH PESTO	HAWAIIAN CHICKEN KEBAB WITH MASHED POTATOES & SEASONAL VEGETABLES	<u>PREMIUM:</u> PICKLED FISH WITH HOTCROSS BUN & ASSORTED SALADS	BANANA PANCAKES WITH ICE CREAM
15 APR 2017 SATURDAY	SALAD TRIO	BACON, LEEK & MUSHROOM PASTA SERVED WITH A SIDE SALAD	BEEF CURRY WITH PARSLEY RICE, TOMATO SAMBAL & SEASONAL VEGETABLES	ICE CREAM WITH FRUIT SAUCE
16 APR 2017 SUNDAY	SPINACH & FETA PHYLLO TART HOME MADE BREAD	ROAST LAMB WITH GRAVY, MINT SAUCE, ROAST POTATOES & SEASONAL VEGETABLES	<u>ALTERNATIVE:</u> CHICKEN KIEV WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	LEMON FRIDGE TART

R120.00 - LAMB 3 COURSE & R100 - LAMB 1 COURSE
R92.00 - CHICKEN 3 COURSE & R72.00 - CHICKEN 1 COURSE



Western Province Caterers

STANDARD MEAL SINGLE COURSE: R44.00
PREMIUM MEAL SINGLE COURSE: R57.00
SUNDAY LUNCH SINGLE COURSE: R72.00

STANDARD MEAL THREE COURSE: R66.00
PREMIUM MEAL THREE COURSE: R77.00
SUNDAY LUNCH THREE COURSE: R92.00

TAKE AWAYS WILL BE CHARGED AN EXTRA R5.00

EVERGREEN
lifestyle
muizenberg

Boardwalk

BISTRO

	STARTER	STANDARD	PREMIUM	DESSERT
17 APR 2017 MONDAY	CARROT & PINEAPPLE SALAD	BACON, BUTTERNUT & FETA QUICHE WITH GARLIC POTATOES & SEASONAL VEGETABLES	CHICKEN & APRICOT CURRY WITH PARSLEY RICE & SEASONAL VEGETABLES	STEWED CINNAMON APPLES WITH WHIPPED CREAM
18 APR 2017 TUESDAY	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	LAMB LIVERS WITH BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	BEEF & MUSHROOM PIE WITH GRAVY, GARLIC BABY POTATOES & SEASONAL VEGETABLES	CRÈME BRULE
19 APR 2017 WEDNESDAY	3 CHEESE PHYLLO TART	CHICKEN ALA KING WITH BASMATI RICE & SEASONAL VEGETABLES	COLD MEATS PLATTER WITH ASSORTED SALADS	DESSERT OF THE DAY
20 APR 2017 THURSDAY	DEVILLED EGG SALAD	SALMON FISH CAKES WITH SWEET CHILLI SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN SCHNITZEL WITH MUSHROOM SAUCE, CHIPS & SALAD OF THE DAY	ORANGE CAKE
21 APR 2017 FRIDAY	SALAD TRIO	PORK SAUSAGE WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	YOGHURT TART
22 APR 2017 SATURDAY	LEEK & POTATO SOUP WITH HOME MADE BREAD	CHICKEN LASAGNE SERVED WITH SEASONAL VEGETABLES	PORK & APPLE PIE WITH GRAVY, WHITE RICE & SEASONAL VEGETABLES	ICE CREAM WITH FRUIT SAUCE
23 APR 2017 SUNDAY	SWEETCORN FRITTERS WITH SWEET CHILLI SAUCE HOME MADE BREAD	BEEF OLIVES WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	ALTERNATIVE: CHICKEN KIEV WITH MUSHROOM SAUCE, ROAST POTATOES & SEASONAL VEGETABLES	CHOCOLATE MOUSSE SERVED WITH STRAWBERRIES



Boardwalk

BISTRO

	STARTER	STANDARD	PREMIUM	DESSERT
24 APR 2017 MONDAY	CARROT & PINEAPPLE SALAD	BEEF BOBOTIE WITH CHUTNEY, YELLOW RICE & SEASONAL VEGETABLES	<u>PREMIUM:</u> PORTUGUESE FISH WITH MASHED POTATOES & SEASONAL VEGETABLES	FRUIT SALAD WITH ICE CREAM
25 APR 2017 TUESDAY	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	BACON & MUSHROOM QUICHE WITH MASHED POTATOES & SEASONAL VEGETABLES	CRUMBED CHICKEN STRIPS WITH MUSHROOM SAUCE, GARLIC BABY POTATOES & SEASONAL VEGETABLES	FLAPJACKS WITH ICE CREAM
26 APR 2017 WEDNESDAY	CRUMBED MUSHROOMS	CRUMBED CALAMARI WITH CHIPS & SALAD OF THE DAY	BBQ STEAK & EGG WITH CHIPS & SALAD OF THE DAY	DESSERT OF THE DAY
27 APR 2017 THURSDAY	VEGETABLE SOUP WITH HOME MADE BREAD	BEEF SAUSAGE WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	COCONUT CHICKEN CURRY WITH RICE & SEASONAL VEGETABLES	CRÈME BRULE
28 APR 2017 FRIDAY	GREEK PASTA SALAD WITH PESTO	CHICKEN & BROCCOLI BAKE WITH PARSLEY RICE & SEASONAL VEGETABLES	<u>PREMIUM:</u> FRIED FISH & CHIPS WITH TARTAR SAUCE & SALAD OF THE DAY	BANOFFEE PIE
29 APR 2017 SATURDAY	PUMPKIN FRITTERS	BEEF MEATBALLS WITH MUSHROOM SAUCE, RICE & SEASONAL VEGETABLES	CHICKEN ALA KING WITH MASHED POTATOES & SEASONAL VEGETABLES	ICE CREAM WITH CHOCOLATE SAUCE
30 APR 2017 SUNDAY	SPRINGROLLS WITH SWEET CHILLI SAUCE	ROSEMARY ROAST BEEF WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	<u>ALTERNATIVE:</u> LEMON & HERB ROAST CHICKEN WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	SAGO PUDDING WITH APRICOT & CUSTARD

