



Boardwalk

BISTRO

Menu – May 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

Western Province Caterers
Presents...

Crazy 'bout Classics



EVERGREEN MUIZENBERG
25 MAY 2017, 12H00



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

Pub Suppers

**TUESDAY PUB SUPPER:
2, 9, 16, 23 & 30 MAY 2017**

BOARDWALK BISTRO

BUILD A BURGER

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
- 6.

**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





Boardwalk
BISTRO

Month End Dinner

FRIDAY, 26TH OF MAY 2017 – 19H00

WELCOME DRINK SERVED ON ARRIVAL

R95.00

	STARTER	MAIN COURSE	DESSERT
26 MAY 2017 FRIDAY	HAWAIIAN CHICKEN KEBABS WITH SWEET CHILLI DIPPING SAUCE	LAMB & MUSHROOM PIE WITH GRAVY, MUSTARD INFUSED MASHED POTATOES WITH MINTED PEA'S & GLAZED BABY CARROTS	CHOCOLATE CRÈME BRULE TEA / COFFEE

PLEASE RSVP BEFORE THE 24TH OF MAY 2017



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

	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
1 MAY 2017 MONDAY	CARROT & PINEAPPLE SALAD	BEEF LASAGNE SERVED WITH SEASONAL VEGETABLES	CHICKEN & LEEK PIE WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	DESSERT OF THE DAY
2 MAY 2017 TUESDAY	VEGETABLE SOUP HOME MADE BREAD	CRUMBED CALMARI WITH TARTAR SAUCE, POTATO WEDGES & SEASONAL VEGETABLES	PORK SAUSAGE WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	WAFFLES WITH ICE CREAM
3 MAY 2017 WEDNESDAY	GREEK SALAD	TOMATO BEEF BREDIE WITH PARSLEY RICE & SEASONAL VEGETABLES	CHICKEN & MUSHROOM PASTA WITH MIXED SALAD	CHOCOLATE CAKE
4 MAY 2017 THURSDAY	BEAN SOUP HOME MADE BREAD	BEEF COTTAGE PIE WITH GRAVY & SEASONAL VEGETABLES	BACON, BUTTERNUT & FETA QUICHE WITH MASHED POTATOES & SEASONAL VEGETABLES	ICE CREAM WITH STRAWBERRY SAUCE
5 MAY 2017 FRIDAY	ROAST BEETROOT WITH FETA & ROCKET	CRUMBED CHICKEN STRIPS WITH MUSHROOM SAUCE, SAVOURY RICE & SEASONAL VEGETABLES	PREMIUM: PORTUGUESE HAKE WITH SAVOURY RICE & SEASONAL VEGETABLES	MINTED WATERMELON
6 MAY 2017 SATURDAY	CAULIFLOWER SOUP HOME MADE BREAD	SPAGHETTI BOLOGNAISE WITH CARROT & PINEAPPLE SALAD & BEETROOT SALAD	PORK & APPLE PIE WITH GRAVY, WHITE RICE & SEASONAL VEGETABLES	FRUIT JELLY WITH CUSTARD
7 MAY 2017 SUNDAY	LEEK & POTATO SOUP HOME MADE BREAD	ROAST PORK LEG WITH GRAVY & APPLE SAUCE, ROAST POTATOES & SEASONAL VEGETABLES	ALTERNATIVE: CHICKEN KIEV WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	STRAWBERRY YOGHURT TART



Boardwalk

BISTRO

	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
8 MAY 2017 MONDAY	PUMPKIN FRITTERS	BACON & MUSHROOM QUICHE WITH MASHED POTATOES & SEASONAL VEGETABLES	BEEF SAUSAGE WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	CHOCOLATE MOUSSE WITH NUTS
9 MAY 2017 TUESDAY	VEGETABLE SOUP HOME MADE BREAD	CHICKEN ALA KING WITH PARSLEY RICE & SEASONAL VEGETABLES	SALMON & FISH FRITTERS WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	CARROT CAKE
10 MAY 2017 WEDNESDAY	ROAST BUTTERNUT WITH FETA & ROCKET	LAMB LIVERS WITH BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	BEEF & VEGETABLE STEW WITH WHITE RICE & SEASONAL VEGETABLES	DESSERT OF THE DAY
11 MAY 2017 THURSDAY	CHICKEN NOODLE SOUP HOME MADE BREAD	SAVOURY MINCE PANCAKES WITH POTATO WEDGES & SEASONAL VEGETABLES	TOMATO CHICKEN WITH MASHED POTATOES & SEASONAL VEGETABLES	FLAPJACKS WITH ICE CREAM
12 MAY 2017 FRIDAY	CAPRESE SALAD	CHICKEN SCHNITZEL WITH MUSHROOM SAUCE, SAVOURY RICE & SEASONAL VEGETABLES	PREMIUM: HAKE MORNAY WITH SAVOURY RICE & SEASONAL VEGETABLES	BANANA PANCAKES WITH ICE CREAM
13 MAY 2017 SATURDAY	BARLEY & VEGETABLE SOUP HOME MADE BREAD	BACON & MUSHROOM PASTA WITH MIXED SALAD	BEEF & VEGETABLE STEW WITH WHITE RICE & SEASONAL VEGETABLES	ICE CREAM WITH CHOCOLATE SAUCE
14 MAY 2017 SUNDAY <i>Mother's Day</i>	BUTTERNUT & FETA QUICHE BREAD STICKS	BEEF OLIVES WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	ALTERNATIVE: ROAST CHICKEN WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	SAGO PUDDING WITH APRICOT & CUSTARD



Boardwalk

BISTRO

	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
15 MAY 2017 MONDAY	DEVILLED EGG SALAD	PORK SCHNITZEL WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN & APRICOT CURRY WITH PARSLEY RICE & SEASONAL VEGETABLES	STEWED CINNAMON APPLES WITH WHIPPED CREAM
16 MAY 2017 TUESDAY	BROCCOLI SOUP HOME MADE BREAD	BEEF MEATBALLS WITH GRAVY, WHITE RICE & SEASONAL VEGETABLES	BACON, BLUE CHEESE & RED ONION QUICHE WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	BAKED MALVA PUDDING WITH CUSTARD
17 MAY 2017 WEDNESDAY	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	CHUTNEY CHICKEN WITH MASHED POTATOES & SEASONAL VEGETABLES	CALAMARI WITH TARTAR SAUCE, CHIPS & MIXED SALAD	DESSERT OF THE DAY
18 MAY 2017 THURSDAY	PEA SOUP HOME MADE BREAD	FISHERMANS PIE WITH TOMATO RELISH, POTATO WEDGES & SEASONAL VEGETABLES	CURRY MINCE VETKOEK WITH SEASONAL VEGETABLES	FRUIT JELLY WITH CUSTARD
19 MAY 2017 FRIDAY	PESTO PASTA SALAD WITH OLIVES & FETA	TEMPURA PORK WITH EGG NOODLE & STIRFRIED VEGETABLES	PREMIUM: OVEN BAKED CHUTNEY FISH WITH SAVOURY RICE & SEASONAL VEGETABLES	STRAWBERRY YOGHURT TART
20 MAY 2017 SATURDAY	VEGETABLE SOUP HOME MADE BREAD	CRUMBED CHICKEN STRIPS WITH CHEESE SAUCE, WHITE RICE & SEASONAL VEGETABLES	PORK & VEGETABLE STEW WITH WHITE RICE & SEASONAL VEGETABLES	ICE CREAM WITH CHOCOLATE SAUCE
21 MAY 2017 SUNDAY	LENTIL SOUP HOME MADE BREAD	KENTUCKY CHICKEN WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	ALTERNATIVE: ROAST GAMMON WITH MUSTARD SAUCE, GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	WAFFLES WITH ICE CREAM & SYRUP



Boardwalk

BISTRO

	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
22 MAY 2017 MONDAY	CARROT & PINEAPPLE SALAD	SAVOURY MINCE PIE WITH GRAVY, GARLIC BABY POTATOES & SEASONAL VEGETABLES	CHICKEN & BROCCOLI BAKE WITH WHITE RICE & SEASONAL VEGETABLES	FRUIT JELLY WITH CUSTARD
23 MAY 2017 TUESDAY	VEGETABLE SOUP HOME MADE BREAD	BEEF & VEGETABLE CURRY WITH YELLOW RICE & SEASONAL VEGETABLES	PORK MEATBALLS WITH GRAVY, YELLOW RICE & SEASONAL VEGETABLES	FLAPJACKS WITH ICE CREAM
24 MAY 2017 WEDNESDAY	GREEN SALAD	CRUMBED CALAMARI WITH TARTAR SAUCE, POTATO WEDGES & SEASONAL VEGETABLES	PORK SAUSAGE WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	DESSERT OF THE DAY
25 MAY 2017 THURSDAY	BEAN SOUP HOME MADE BREAD	BEEF STROGANOFF WITH PARSLEY RICE & SEASONAL VEGETABLES	CHICKEN LASAGNE WITH MIXED SALAD	CINNAMON PANCAKES WITH SYRUP
26 MAY 2017 FRIDAY	PUMPKIN FRITTERS	CHICKEN & LEEK PIE WITH MASHED POTATOES & SEASONAL VEGETABLES	PREMIUM: FRIED FISH WITH SAVOURY RICE & SEASONAL VEGETABLES	BANOFFEE PIE
27 MAY 2017 SATURDAY	CAPRESE SALAD	BEEF MEATBALLS WITH GRAVY, PARSLEY RICE & SEASONAL VEGETABLES	CHICKEN & SPINACH PASTA WITH MIXED SALAD	ICE CREAM WITH CHOCOLATE SAUCE
28 MAY 2017 SUNDAY	PEA & HAM SOUP HOME MADE BREAD	ROSEMARY ROAST BEEF WITH YORKSHIRE PUDDING, GRAVY, ROAST POTATOES & SEASONAL ROAST VEGETABLES	ALTERNATIVE: LEMON & HERB ROAST CHICKEN & GRAVY, WITH ROAST POTATOES & SEASONAL VEGETABLES	TRIFLE

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



Western Province Caterers



Boardwalk

BISTRO

	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
29 MAY 2017 MONDAY	ROAST BEETROOT WITH FETA & ROCKET	CHICKEN DIJONNAISE WITH MASHED POTATOES & SEASONAL VEGETABLES	BEEF SAUSAGE WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	MINTED WATERMELON
30 MAY 2017 TUESDAY	LEEK & POTATO SOUP HOME MADE BREAD	SALMON & FISH FRITTERS WITH SAVOURY RICE & SEASONAL VEGETABLES	SPAGHETTI BOLOGNAISE WITH MIXED SALAD	ICE CREAM WITH FRUIT SAUCE
31 MAY 2017 WEDNESDAY	CAPRESE SALAD	LAMB LIVERS WITH BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	BEEF & VEGETABLE CURRY WITH WHITE RICE & SEASONAL VEGETABLES	FRUIT JELLY WITH CUSTARD

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

