

Menu – July 2017

Dear Resident.

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

STARTERS & DESSERT WILL BE AVAILABLE IN ADDITION TO ANY MAIN COURSE

EXAMPLE:

STARTER + MAIN COURSE	MAIN COURSE + DESSERT	STARTER + MAIN COURSE + DESSERT
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Menu items may change, subject to availability

MEAL PRICES

STARTER	R 10.00
STANDARD MAIN COURSE	R 46.00
PREMIUM MAIN COURSE	R 59.00
SUNDAY MAIN COURSE	R 75.00
DESSERT	R 14.00
TAKE AWAY CHARGE	R 5.00

Kindly book as follows:

Lunches by 16:30 for the following day.

Pub Suppers by 11am the morning.

Saturday & Sunday meals by 16h30 on Fridays.

Christmas in July Dinner



25 July 2017, 19h00

Welcome drink served on arrival

	STARTER	MAIN COURSE	DESSERT
25 JULY 2017 TUESDAY	SEAFOOD SOUP SERVED WITH A BREADROLL	ROAST LAMB WITH GRAVY, MINT SAUCE, ROAST POTATO WEDGES, PUMPKIN TART & GREENBEAN STIRFRY	TRADITIONAL TRIFLE TEA / COFFEE

R110.00 per person

Please RSVP before the 21st of July 2017

Boardwalk

BISTRO

Pub Suppers

TUESDAY PUB SUPPER:
4, 11, 18 & 25 JULY 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

Build a Burger

All burgers are standard with a seeded bun, lettuce, tomato & a portion of chips

R40.00

■ **BEEF**

■ **CHICKEN**

EXTRA

<input type="checkbox"/> BACON	R 10.00
<input type="checkbox"/> GUACAMOLE	R 10.00
<input type="checkbox"/> FRIED EGG	R 5.00
<input type="checkbox"/> CARAMALIZED ONION	R 8.00
<input type="checkbox"/> BLUE CHEESE	R 15.00
<input type="checkbox"/> GRATED CHEDDAR	R 8.00
<input type="checkbox"/> MUSHROOM SAUCE	R 8.00

bon appétit

Resident Name & Unit Number:

Pub Suppers

**FRIDAY PUB SUPPER:
7, 14, 21 & 28 JULY 2017**

FRIED FISH & CHIPS R59.00
SERVED WITH A SIDE SALAD

CALAMARI & CHIPS R59.00
SERVED WITH A SIDE SALAD



BOOKINGS ARE TO BE MADE BEFORE 11AM ON THE DAY

	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
1 JULY 2017 SATURDAY	MUSHROOM SOUP SERVED WITH A BREAD ROLL	SPAGHETTI BOLOGNAISE SERVED WITH A GREEN SALAD	CHICKEN & APRICOT CURRY WITH PARSLEY RICE & SEASONAL VEGETABLES	BAKED MALVA PUDDING WITH CUSTARD
2 JULY 2017 SUNDAY	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	ROSEMARY ROAST BEEF WITH GRAVY, YORKSHIRE PUDDING, COLCANNON POTATOES & SEASONAL VEGETABLES	ROAST CHUTNEY CHICKEN WITH GRAVY, COLCANNON POTATOES & SEASONAL VEGETABLES	BANOFFEE PIE

Boardwalk

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	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
3 JULY 2017 MONDAY	SALMON & SPINACH FISH FRITTER WITH SWEET & SOUR SAUCE	BEEF & LENTIL BOBOTIE WITH YELLOW RICE & SEASONAL VEGETABLES	TOMATO CHICKEN WITH MASHED POTATOES & SEASONAL VEGETABLES	CHOCOLATE MOUSSE SPRINKLED WITH NUTS
4 JULY 2017 TUESDAY	TOMATO SOUP SERVED WITH A BREAD ROLL	SALMON & SPINACH QUICHE WITH MASHED POTATOES & SEASONAL VEGETABLES	PORK MEATBALLS WITH MUSTARD SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	BAKED APPLE PUDDING WITH CUSTARD
5 JULY 2017 WEDNESDAY	SWEET CORN FRITTERS SERVED WITH SWEET CHILLI SAUCE	CHICKEN & SPINACH CANNELONI WITH SEASONAL VEGETABLES	LAMB LIVERS WITH BACON & ONION RELISH, GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	DESSERT OPTION
6 JULY 2017 THURSDAY	BROCCOLI SOUP SERVED WITH A BREAD ROLL	CALAMARI WITH TARTAR SAUCE, POTATO WEDGES & SEASONAL VEGETABLES	TOMATO BEEF BREDIE WITH LENTIL RICE & SEASONAL VEGETABLES	STEWED CINNAMON APPLES WITH CUSTARD
7 JULY 2017 FRIDAY	SPINACH & MUSHROOM PHYLLO TART	GRILLED CHICKEN STRIPS WITH SWEET CHILLI SAUCE, SWEET POTATO MASH & SEASONAL VEGETABLES	PREMIUM: PORTUGUESE HAKE WITH MASHED POTATOES & SEASONAL VEGETABLES	BAKED DATE PUDDING WITH CUSTARD
8 JULY 2017 SATURDAY	BEAN SOUP SERVED WITH A BREAD ROLL	BEEF SAUSAGE WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	BACON CARBONARA PASTA SERVED WITH A CAPRESE SALAD	FRUIT JELLY WITH CUSTARD
9 JULY 2017 SUNDAY	LENTIL & VEGETABLE SOUP SERVED WITH A BREAD ROLL	ROAST GAMMON WITH MUSTARD SAUCE, ROAST POTATOES & SEASONAL VEGETABLES	LEMON & HERB ROAST CHICKEN WITH ROAST POTATOES & SEASONAL VEGETABLES	DESSERT DUO: CHOCOLATE MOUSSE WITH NUTS & CRÈME BRULE

Boardwalk

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	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
10 JULY 2017 MONDAY	CHICKEN & SPINACH PHYLLO TART	BEEF & VEGETABLE CURRY WITH WHITE RICE & SEASONAL VEGETABLES	SALMON FISH CAKES WITH TOMATO RELISH, POTATO WEDGES & SEASONAL VEGETABLES	BAKED ORANGE PUDDING WITH CUSTARD
11 JULY 2017 TUESDAY	VEGETABLE SOUP SERVED WITH A BREAD ROLL	CHICKEN SCHNITZEL WITH MUSHROOM SAUCE, POTATO WEDGES & SEASONAL VEGETABLES	BEEF MEATBALLS WITH GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	BANANA PANCAKES WITH WHIPPED CREAM
12 JULY 2017 WEDNESDAY	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	PORK & APPLE PIE WITH GRAVY, PARSLEY RICE & SEASONAL VEGETABLES	CHICKEN DIJONNAISE WITH MASHED POTATOES & SEASONAL VEGETABLES	DESSERT OPTION
13 JULY 2017 THURSDAY	LEEK & POTATO SOUP SERVED WITH A BREAD ROLL	HAWAIIAN CHICKEN KEBABS WITH MASHED POTATOES & SEASONAL VEGETABLES	PREMIUM: HAKE MORNAVY WITH SAVOURY RICE & SEASONAL VEGETABLES	TIRAMISU
14 JULY 2017 FRIDAY	ROAST VEGETABLE COUS COUS WITH GREEK DRESSING	CALAMARI WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	BACON, BLUE CHEESE & RED ONION QUICHE WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	BAKED CHOCOLATE PUDDING WITH WHIPPED CREAM
15 JULY 2017 SATURDAY	PEA SOUP SERVED WITH A BREAD ROLL	BUTTERNUT TOPPED COTTAGE PIE WITH GRAVY & SEASONAL VEGETABLES	SALMON & SPINACH TAGLIATELLE WITH A GREEN SALAD	STEWED CINNAMON APPLES WITH CUSTARD
16 JULY 2017 SUNDAY	VEGETABLE SPRINGROLLS WITH SWEET CHILLI SAUCE	ROAST PORK LEG WITH APPLE SAUCE & CRACKLING, GRAVY, PARSLEY POTATOES & SEASONAL VEGETABLES	CHICKEN KIEV WITH GRAVY, PARSLEY POTATOES & SEASONAL VEGETABLES	CHOCOLATE & COFFEE TRIFLE

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	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
17 JULY 2017 MONDAY	LENTIL SOUP SERVED WITH A BREAD ROLL	CHICKEN A LA KING WITH SAVOURY RICE & SEASONAL VEGETABLES	FISHERMAN'S PIE WITH SEASONAL VEGETABLES	BAKED LEMON PUDDING WITH CUSTARD
18 JULY 2017 TUESDAY	ROAST VEGETABLE PHYLLO TART WITH FETA	PORK SAUSAGE WITH ONION RELISH & GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	BEEF SCHNITZEL WITH CHEESE SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	DESSERT OPTION
19 JULY 2017 WEDNESDAY	SNOEK PATTE WITH HOMEMADE MELBA TOAST	SAVOURY MINCE PANCAKES WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	CHICKEN & BROCCOLI QUICHE WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	APPLE ROSE TART SERVED WITH STRAWBERRY SAUCE & WHIPPED CREAM
20 JULY 2017 THURSDAY	BALSAMIC ROAST BEETROOT WITH ROCKET & FETA	BEEF STROGANOFF WITH PARSLEY RICE & SEASONAL VEGETABLES	CHICKEN & LEEK PIE WITH GRAVY, GARLIC BABY POTATOES & SEASONAL VEGETABLES	WAFFLES WITH SYRUP & WHIPPED CREAM
21 JULY 2017 FRIDAY	CHICKEN NOODLE SOUP SERVED WITH A BREAD ROLL	SALMON FISH CAKES WITH TOMATO RELISH, POTATO WEDGES & SEASONAL VEGETABLES	LAMB LIVERS WITH BACON & ONION RELISH, GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	COFFEE CAKE WITH WHIPPED CREAM
22 JULY 2017 SATURDAY	VEGETABLE SOUP SERVED WITH A BREAD ROLL	TUNA & CORN QUICHE WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	BEEF & VEGETABLE STEW WITH PARSLEY RICE & SEASONAL VEGETABLES	STRAWBERRY YOGHURT TART
23 JULY 2017 SUNDAY	BUTTERNUT SOUP SERVED WITH A BREAD ROLL	ROAST CHICKEN THIGH WITH GRAVY, STEAK & KIDNEY PIE, GARLIC BABY POTATOES & SEASONAL VEGETABLES		BAKED SAGO PUDDING WITH APRICOT & CUSTARD

Boardwalk

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	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
24 JULY 2017 MONDAY	ROAST BUTTERNUT WITH FETA & ROCKET	BEEF MEATBALLS WITH GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	SWEET & SOUR PORK STEW WITH LENTIL RICE & SEASONAL VEGETABLES	BAKED MALVA PUDDING WITH CUSTARD
25 JULY 2017 TUESDAY	SPINACH SOUP SERVED WITH A BREAD ROLL	PORK SCHNITZEL WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN & BROCCOLI BAKE WITH MASHED POTATOES & SEASONAL VEGETABLES	CRÈME BRULE
26 JULY 2017 WEDNESDAY	CAPRESE SALAD	BEEF & MUSHROOM PIE WITH GRAVY, GARLIC BABY POTATOES & SEASONAL VEGETABLES	CHICKEN LASAGNE SERVED WITH SEASONAL VEGETABLES	DESSERT OPTION
27 JULY 2017 THURSDAY	SNOEK PATTE WITH HOMEMADE MELBA TOAST	CURRIED PORK & VEGETABLE PIE WITH GRAVY, LENTIL RICE & SEASONAL VEGETABLES	PREMIUM: PORTUGUESE HAKE WITH MASHED POTATOES & SEASONAL VEGETABLES	CHOCOLATE MOUSSE SPRINKLED WITH NUTS
28 JULY 2017 FRIDAY	BEAN SOUP SERVED WITH A BREAD ROLL	CALAMARI WITH TARTAR SAUCE, CHIPS & BEETROOT SALAD	BACON, BUTTERNUT & FETA QUICHE WITH POTATO WEDGES & SEASONAL VEGETABLES	BAKED COCONUT PUDDING WITH CUSTARD
29 JULY 2017 SATURDAY	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	BEEF SAUSAGE WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN & SPINACH TAGLIATELLE SERVED WITH A GREEN SALAD	WAFFLES WITH SYRUP & WHIPPED CREAM
30 JULY 2017 SUNDAY	MUSHROOM SOUP SERVED WITH A BREAD ROLL	CHICKEN CORDON BLEU WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	ROSEMARY ROAST BEEF WITH GRAVY, YORKSHIRE PUDDING, ROAST POTATOES & SEASONAL VEGETABLES	CARROT CAKE SLICE
31 JULY 2017 MONDAY	ROAST VEGETABLE PHYLLO TART WITH FETA	COCONUT CHICKEN CURRY WITH PARSLEY RICE & SEASONAL VEGETABLES	SALMON FISH CAKES WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	BAKED CHOCOLATE PUDDING WITH ESPRESSO CUSTARD