



Boardwalk

BISTRO

Menu – November 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:

EXAMPLE:		
STARTER + MAIN COURSE	MAIN COURSE + DESSERT	STARTER + MAIN COURSE + DESSERT

UPSIZE YOUR PROTEIN PORTION FOR AN ADDITIONAL CHARGE OF R9.00

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
UPSIZE PROTEIN	R 9.00

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.





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Movember is an annual event involving the growing of moustaches during the month of November to raise awareness of men's health issues, such as prostate & testicular cancer.



WE NOMINATE ALL MEN AT THE VILLAGE TO GROW THAT MOW'S

Before photographs will be taken at 15h00 on the 1st of November 2017 at the Bistro and after photographs will be taken at 15h00 on the 24th of November 2017. Prizes are up for grabs.

MOVEMBER SOCIAL GATHERING 29 NOVEMBER 2017 at 15H00

Pop in at the Bistro and enjoy some eats with friends & family
Winners for the Best Moustaches will be announced.

R35.00 per person	Mince Samoosa's, Mini Chicken Sliders & Mini Eclairs	Tea / Coffee Juice
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Please RSVP for the Social Gathering on the 24th of November 2017.



Pub Suppers

TUESDAY PUB SUPPERS:

	OPTION 1 R46.00	OPTION 2 R15.00
7 NOVEMBER 2017 TUESDAY	BEEF SCHNITZEL WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	TOMATO SOUP SERVED WITH A BREAD ROLL
14 NOVEMBER 2017 TUESDAY	LAMB LIVERS WITH BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	VEGETABLE SOUP SERVED WITH A BREAD ROLL
21 NOVEMBER 2017 TUESDAY	CRUMBED CHICKEN BURGER WITH CHEESE SAUCE, SWEET POTATO CHIPS & SEASONAL VEGETABLES	LENTIL SOUP SERVED WITH A BREAD ROLL
28 NOVEMBER 2017 TUESDAY	SCOTTISH EGGS WITH ONION RELISH, GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	SPINACH SOUP SERVED WITH A BREAD ROLL

FRIDAY PUB SUPPER:

3, 10, 17 & 24 SEPTEMBER 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



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	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
1 NOV 2017 WEDNESDAY	PEA SOUP SERVED WITH A BREAD ROLL	BUTTERNUT TOPPED COTTAGE PIE WITH GRAVY & SEASONAL VEGETABLES	SALMON & SPINACH TAGLIATELLE WITH A GREEN SALAD	DESSERT OPTION
2 NOV 2017 THURSDAY	CAPRESE SALAD	CALAMARI WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	BACON, BUTTERNUT & FETA QUICHE , GARLIC BABY POTATO WITH SEASONAL VEGETABLES	BAKED CHOCOLATE PUDDING WITH WHIPPED CREAM
3 NOV 2017 FRIDAY	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	PREMIUM: FRIED FISH & CHIPS WITH SALAD OF THE DAY	CHICKEN DIJONNAISE WITH SWEET POTATO WEDGES & SEASONAL VEGETABLES	FRUIT SALAD WITH WHIPPED CREAM
4 NOV 2017 SATURDAY	PUMPKIN FRITTERS	BEEF KOFTA WITH TZATZIKI , GARLIC BABY POTATOES & SEASONAL VEGETABLES	PREMIUM: HAKE MORNAY WITH SAVOURY RICE & SEASONAL VEGETABLES	YOGHURT TART
5 NOV 2017 SUNDAY	VEGETABLE SPRINGROLLS WITH SWEET CHILLI SAUCE	ROAST PORK LEG WITH APPLE SAUCE & CRACKLING, GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	CHICKEN KIEV WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	CHOCOLATE & COFFEE TRIFLE



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6 NOV 2017 MONDAY	3 BEAN SALAD	SPAGHETTI BOLOGNAISE SERVED WITH A GREEN SALAD	CHILLED ROAST CHICKEN & BASIL PESTO SALAD	BAKED GINGER PUDDING WITH CUSTARD
7 NOV 2017 TUESDAY	GREEK SALAD	PORK SCHNITZEL WITH MUSHROOM SAUCE, POTATO WEDGES & SEASONAL VEGETABLES	BEEF MEATBALLS WITH GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	BANANA PANCAKES WITH WHIPPED CREAM
8 NOV 2017 WEDNESDAY	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	PORK STROGANOFF WITH PARSLEY RICE & SEASONAL VEGETABLES	CHICKEN DIJONNAISE WITH SWEET POTATO WEDGES & SEASONAL VEGETABLES	DESSERT OPTION
9 NOV 2017 THURSDAY	TOMATO & BASIL SOUP WITH BREAD ROLL	HAWAIIAN CHICKEN KEBABS WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	PREMIUM: HAKE MORNAY WITH SAVOURY RICE & SEASONAL VEGETABLES	FRUIT SALAD WITH WHIPPED CREAM
10 NOV 2017 FRIDAY	COPPER PENNY SALAD	CALAMARI WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	BACON, BUTTERNUT & FETA QUICHE , SWEET POTATO WEDGES , WITH SEASONAL VEGETABLES	BAKED CHOCOLATE PUDDING WITH WHIPPED CREAM
11 NOV 2017 SATURDAY	WALDORF SALAD	SWEET CHILLI CHICKEN WRAP , POTATO WEDGES & SEASONAL VEGETABLES	SALMON & SPINACH TAGLIATELLE WITH A GREEN SALAD	STEWED CINNAMON APPLES WITH CUSTARD
12 NOV 2017 SUNDAY	WATERMELON WITH ROCKET & FETA	MUSTARD GLAZED ROAST GAMMON , GRAVY & ROAST POTATO WITH SEASONAL VEGETABLES	OSTRICH PIE WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	CHOCOLATE & COFFEE TRIFLE



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13 NOV 2017 MONDAY	CAPRESE SALAD	CHICKEN A LA KING WITH SAVOURY RICE & SEASONAL VEGETABLES	FISH BOBOTIE WITH SEASONAL VEGETABLE & SALAD OF THE DAY	CUSTARD PHYLLO APRICOT CUPS
14 NOV 2017 TUESDAY	LENTIL SOUP SERVED WITH A BREAD ROLL	PORK SAUSAGE WITH ONION RELISH & GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	BEEF SCHNITZEL WITH CHEESE SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	DESSERT OPTION
15 NOV 2017 WEDNESDAY	SNOEK PATTE WITH HOMEMADE MELBA TOAST	BEEF STROGANOFF WITH PARSLEY RICE & SEASONAL VEGETABLES	CHICKEN & LEEK PIE, MASHED POTATO, GRAVY & SEASONAL VEGETABLES	FRUIT SALAD WITH ICE CREAM
16 NOV 2017 THURSDAY	BALSAMIC ROAST BEETROOT WITH ROCKET & FETA	OSTRICH PIE WITH GARLIC BABY POTATOES & MIX SALAD	SWEET CHILLI GRILLED CHICKEN STRIPS WITH MEDITERRANEAN COUSCOUS & SEASONAL VEGETABLES	WAFFLES WITH SYRUP & WHIPPED CREAM
17 NOV 2017 FRIDAY	CHILLED BASIL PESTO PASTA SALAD	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
18 NOV 2017 SATURDAY	BLUE CHEESE, PEAR & ROCKET SALAD	BACON & LEEK QUICHE, WITH POTATO WEDGES & SEASONAL VEGETABLES	BEEF & VEGETABLE STEW WITH PARSLEY RICE & SEASONAL VEGETABLES	STRAWBERRY YOGHURT TART
19 NOV 2017 SUNDAY	BUTTERNUT SOUP SERVED WITH A BREAD ROLL	LEMON & HERB ROAST CHICKEN WITH GRAVY, BEEF & MUSHROOM PIE, ROAST POTATOES & SEASONAL VEGETABLES		PINEAPPLE FLUFF



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20 NOV 2017 MONDAY	ROAST BUTTERNUT WITH FETA & ROCKET	CHICKEN MEATBALLS WITH GRAVY, SWEET POTATO MASH & SEASONAL VEGETABLES	SWEET & SOUR PORK STEW WITH LENTIL RICE & SEASONAL VEGETABLES	BAKED MALVA PUDDING WITH CUSTARD
21 NOV 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	CHOCOLATE MOUSSE SPRINKLED WITH NUTS
22 NOV 2017 WEDNESDAY	HAWAIIAN SALAD	CHICKEN LASAGNE SERVED WITH SALAD OF THE DAY	BEEF MEATBALLS WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	DESSERT OPTION
23 NOV 2017 THURSDAY	SALAD TRIO	CURRY MINCE PITA WITH SALAD OF THE DAY	PREMIUM: PORTUGUESE HAKE WITH MASHED POTATOES & SEASONAL VEGETABLES	FRUIT SALAD & ICE CREAM
24 NOV 2017 FRIDAY	CHILLED CUCUMBER SOUP WITH YOGURT AND A HINT OF FRESH MINT	CALAMARI WITH TARTAR SAUCE, CHIPS & BEETROOT SALAD	BACON, BUTTERNUT & FETA QUICHE WITH SEASONAL VEGETABLES	STRAWBERRY FOOL FRIDGE TART
25 NOV 2017 SATURDAY	SWEET CORN FRITTERS SERVED WITH SWEET CHILLI SAUCE	CHICKEN PHYLLO SAUSAGE ROLLS WITH ROAST CURRY DUSTED SWEET POTATO WEDGES & SEASONAL VEGETABLES	PORK SCHNITZEL WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	FRUIT JELLY WITH CUSTARD
26 NOV 2017 SUNDAY	CANAPE TRIO	CHICKEN CORDON BLEU WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	ROSEMARY ROAST BEEF WITH GRAVY, YORKSHIRE PUDDING, ROAST POTATOES & SEASONAL VEGETABLES	APPLE CRUMBLE WITH CUSTARD



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27 NOV 2017 MONDAY	ROAST SWEET POTATO WITH FETA & OLIVE OIL	BEEF & LENTIL BOBOTIE WITH YELLOW RICE & SEASONAL VEGETABLES	SPINACH, MUSHROOM & FETA QUICHE WITH SEASONAL VEGETABLES	APPLE ROSE TART SERVED WITH STRAWBERRY SAUCE & WHIPPED CREAM
28 NOV 2017 TUESDAY	TOMATO & BASIL SOUP WITH BREAD ROLL	SWEET & SOUR CHICKEN WITH ROAST SWEET POTATO & SEASONAL VEGETABLES	COLD MEAT TRIO WITH SALAD DUO	PINEAPPLE FLUFF
29 NOV 2017 WEDNESDAY	BAKED BABY MARROW WITH TOMATO RELISH & MOZZARELLA	SPAGHETTI BOLOGNAISE TOPPED WITH CHEESE & SERVED WITH A GREEN SALAD	LAMB LIVERS WITH BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	COFFEE CAKE WITH WHIPPED CREAM
30 SEPT 2017 THURSDAY	PEA SOUP SERVED WITH A BREAD ROLL	SALMON FISH CAKES WITH TOMATO RELISH , CRUSHED SWEET POTATO & SEASONAL VEGETABLES	KORMA CHICKEN CURRY SERVED WITH CRUSHED SWEET POTATO & SEASONAL VEGETABLES	STRAWBERRY YOGHURT TART

