



BOARDWALK BISTRO



JANUARY 2018

Kindly book your meals as follow:

Lunch bookings by 16h30 for the following day

Friday Fish & Chips by 11h00 on the day

Saturday & Sunday bookings by 16h30 on Fridays.

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

Yours in Service



Western Province Caterers

	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 1 JAN 2018	CARROT & PINEAPPLE SALAD	BEEF & LENTIL BOBOTIE WITH YELLOW RICE & SEASONAL VEGETABLES	CHICKEN A LA KING WITH MASHED POTATOES & SEASONAL VEGETABLES	FRUIT JELLY WITH CUSTARD
TUESDAY 2 JAN 2018	LENTIL SOUP WITH BREAD ROLL	PORK SAUSAGES WITH MASHE POTATOES & SEASONAL VEGETABLES	TUNA & CORN QUICHE WITH SWEET POTATO WEDGES & SEASONAL VEGETABLES	ICE CREAM WITH STRAWBERRY SAUCE
WEDNESDAY 3 JAN 2018	BEETROOT & APPLE SALAD	BEEF & VEGETABLE STEW WITH GRAVY, LENTIL RICE & SEASONAL VEGETABLES	CRUMBED CALAMARI WITH TARTAR SAUCE, POTATO WEDGES & SEASONAL VEGETABLES	CHEESE CAKE
THURSDAY 4 JAN 2018	PEA SOUP WITH BREAD ROLL	BEEF & LENTIL MEATBALLS WITH GRAVY, LENTIL RICE & SEASONAL VEGETABLES	PREMIUM: GRILLED CHICKEN SALAD WITH GREEK DRESSING	CUSTARD TART
FRIDAY 5 JAN 2018	BUTTERNUT & FETA PHYLLO TART	PREMIUM: PORTUGUESE FISH WITH SWEET POTATO WEDGES & SEASONAL VEGETABLES	SPAGHETTI BOLOGNAISE TOPPED WITH CHEESE WITH SIDE SALAD OF THE DAY	BAKED APPLE PUDDING WITH WHIPPED CREAM
SATURDAY 6 JAN 2018	CAPRESE SALAD	CHUTNEY CHICKEN WITH MASHED POTATOES & SEASONAL VEGETABLES	PORK & APPLE PIE WITH GRAVY, LENTIL RICE & SEASONAL VEGETABLES	BAKED CHOCOLATE PUDDING WITH CUSTARD
SUNDAY 7 JAN 2018	MUSHROOM SOUP WITH BREAD ROLL	ROSEMARY ROAST BEEF WITH GRAVY, YORKSHIRE PUDDING, ROAST POTATOES & SEASONAL VEGETABLES	LEMON & HERB ROAST CHICKEN WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	SAGO PUDDING WITH APRICOT & CUSTARD



TUESDAY, 9 JANUARY 2018
9 AM, R40.00 P/P

BREAKFAST SPECIAL

FRENCH TOAST WITH BANANA,
BACON & SYRUP
SERVED WITH TEA / COFFEE

	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 8 JAN 2018	GARDEN SALAD	SALMON & SPINACH PASTA WITH SIDE SALAD OF THE DAY	TOMATO CHICKEN WITH MASHED POTATOES & SEASONAL VEGETABLES	FRUIT KEBABS WITH PASSION FRUIT SAUCE
TUESDAY 9 JAN 2018	BEAN SOUP WITH BREAD ROLL	BEEF & VEGETABLE CURRY WITH LENTIL RICE & SEASONAL VEGETABLES	PORK SCHNITZEL WITH MUSHROOM SAUCE, SWEET POTATO MASH & SEASONAL VEGETABLES	CHOCOLATE MOUSSE SPRINKLED WITH NUTS
WEDNESDAY 10 JAN 2018	SPINACH & FETA PHYLLO TART	CHICKEN & LEEK PIE WITH GRAVY, POTATO WEDGES & SEASONAL VEGETABLES	MACARONI, MUSHROOM & CHEESE TOPPED WITH TOMATO & SIDE SALAD OF THE DAY	CARROT CAKE
THURSDAY 11 JAN 2018	CAULIFLOWER SOUP WITH BREAD ROLL	SPINACH & FETA QUICHE WITH SWEET POTATO WEDGES & SEASONAL VEGETABLES	BEEF & MUSHROOM PIE WITH GRAVY, LENTIL RICE & SEASONAL VEGETABLES	FRUIT SALAD WITH WHIPPED CREAM
FRIDAY 12 JAN 2018	PESTO PASTA SALAD	FISH CAKES WITH TOMATO RELISH, SAVOURY RICE & SALAD OF THE DAY	BEEF LASAGNE WITH SEASONAL VEGETABLES	ICE CREAM WITH PASSION FRUIT SAUCE
SATURDAY 13 JAN 2018	PUMPKIN FRITTERS WITH CINNAMON SUGAR	PORK MEATBALLS WITH MUSTARD SAUCE, LENTIL RICE & SEASONAL VEGETABLES	CRUMBED CALAMARI WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	BAKED LEMON PUDDING WITH WHIPPED CREAM
SUNDAY 14 JAN 2018	VEGETABLE SOUP WITH BREAD ROLL	ROAST GAMMON WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	KENTUCKY ROAST CHICKEN WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	CHOCOLATE CAKE

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MONDAY 15 JAN 2018	SALMON MOUSSE WITH HOME MADE MELBA TOAST	BACON, MUSHROOM & LEEK PASTA BAKE WITH SEASONAL VEGETABLES	CHICKEN SCHNITZEL WITH MUSHROOM SAUCE, POTATO WEDGES & SEASONAL VEGETABLES	BAKED MALVA PUDDING WITH CUSTARD
TUESDAY 16 JAN 2018	BROCCOLI SOUP WITH BREAD ROLL	PREMIUM: FISH MORNAVY WITH LENTIL RICE & SEASONAL VEGETABLES	BEEF SAUSAGE WITH GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	FRUIT JELLY WITH CUSTARD
WEDNESDAY 17 JAN 2018	TOMATO & ONION SALAD	HAWAIIAN CHICKEN KEBABS WITH SWEET & SOUR SAUCE, SWEET POTATO MASH & SALAD OF THE DAY	SWEET POTATO TOPPED BEEF & LENTIL COTTAGE PIE WITH GRAVY & SEASONAL VEGETABLES	ICE CREAM WITH STRAWBERRY SAUCE
THURSDAY 18 JAN 2018	BUTTERNUT SOUP WITH BREAD ROLL	BACON, BLUE CHEESE & LEEK QUICHE WITH POTATO WEDGES & SEASONAL VEGETABLES	LAMB LIVERS WITH BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	MILKTART
FRIDAY 19 JAN 2018	3 BEAN SALAD	SWEET & SOUR CHICKEN WITH MASHED POTATOES & SEASONAL VEGETABLES	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	CHOCOLATE ECLAIRS
SATURDAY 20 JAN 2018	CAPRESE SALAD	PREMIUM: CHICK PEA & LENTIL CURRY WITH WHITE RICE & SALAD OF THE DAY	CHICKEN & MUSHROOM PASTA WITH SIDE SALAD OF THE DAY	STEWED CINNAMON APPLES WITH CUSTARD
SUNDAY 21 JAN 2018	BUTTERNUT SOUP WITH BREAD ROLL	ROAST PORK LEG WITH APPLE SAUCE, GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	ROAST CHICKEN WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	STRAWBERRY YOGHURT TART

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MONDAY 22 JAN 2018	CARROT & PINEAPPLE SALAD	CHICKEN PANCAKES WITH SEASONAL VEGETABLES	TOMATO MEATBALLS WITH LENTIL RICE & SEASONAL VEGETABLES	ICE CREAM WITH CHOCOLATE SAUCE
TUESDAY 23 JAN 2018	CHICKEN SOUP WITH BREAD ROLL	CRUMBED CALAMARI WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	BUTTERNUT & FETA QUICHE WITH SWEET POTATO WEDGES & SALAD OF THE DAY	BANANA PANCAKES WITH WHIPPED CREAM
WEDNESDAY 24 JAN 2018	ROAST BEETROOT WITH ROCKET & FETA	CHICKEN DIJONNAISE WITH MASHED POTATOES & SEASONAL VEGETABLES	PORK SCHNITZEL WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	CHOCOLATE MOUSSE SPRINKLED WITH NUTS
THURSDAY 25 JAN 2018	TOMATO SOUP WITH BREAD ROLL	SPINACH & FETA CANNELONI WITH SEASONAL VEGETABLES	FISH CAKES WITH TOMATO RELISH, SAVOURY RICE & SEASONAL VEGETABLES	BAKED GINGER PUDDING WITH CUSTARD
FRIDAY 26 JAN 2018	BACON & MUSHROOM PHYLLO TART	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	CRUMBED CHICKEN STRIPS WITH CHIPS & SALAD OF THE DAY	CHEESE CAKE
SATURDAY 27 JAN 2018	MIXED SALAD	BACON CARBONARA PASTA WITH SIDE SALAD OF THE DAY	BEEF STROGANOFF WITH LENTIL RICE & SEASONAL VEGETABLES	CINNAMON POACHED GUAVAS WITH CUSTARD
SUNDAY 28 JAN 2018	ROAST VEGETABLE KEBAB WITH SWEET & SOUR SAUCE	ROAST GAMMON WITH MUSTARD SAUCE, ROAST POTATOES & SEASONAL VEGETABLES	CHICKEN ROULADE WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	SAGO PUDDING WITH APRICOT & CUSTARD

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MONDAY 29 JAN 2018	ROAST BUTTERNUT WITH FETA & ROCKET	TUNA & LEEK QUICHE WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	VENISON PIE WITH GRAVY, LENTIL RICE & SEASONAL VEGETABLES	FRUIT SALAD WITH WHIPPED CREAM
TUESDAY 30 JAN 2018	LENTIL SOUP WITH BREAD ROLL	LAMB LIVERS WITH BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	PREMIUM: FISH MORNAY WITH SAVOURY RICE & SEASONAL VEGETABLES	ICE CREAM WITH CHOCOLATE SAUCE
WEDNESDAY 31 JAN 2018	BEETROOT & APPLE SALAD	FISHERMANS COTTAGE PIE WITH SEASONAL VEGETABLES	SAVOURY MINCE PANCAKES WITH SEASONAL VEGETABLES	BAKED COFFEE PUDDING WITH CUSTARD

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