



# BOARDWALK BISTRO



# FEBRUARY 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
<b>THURSDAY</b> 1 FEB 2018	CAPRESE SALAD	CREAMY CHICKEN PANCAKES WITH GARLIC POTATOES & SALAD OF THE DAY	BEEF LASAGNE WITH SALAD OF THE DAY	WAFFLE WITH ICE CREAM & CHOCOLATE SAUCE
<b>FRIDAY</b> 2 FEB 2018	BUTTERNUT SOUP WITH BREAD ROLL	CRUMBED CHICKEN STRIPS WITH MUSHROOM SAUCE, CHIPS & SALAD OF THE DAY	<b>PREMIUM:</b> FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	CHOCOLATE MOUSSE SPRINKLED WITH NUTS
<b>SATURDAY</b> 3 FEB 2018	CARROT & PINEAPPLE SALAD	BACON CARBONARA PASTA WITH SALAD OF THE DAY	BEEF & VEGETABLE CURRY WITH WHITE RICE & SEASONAL VEGETABLES	FRUIT JELLY WITH CUSTARD
<b>SUNDAY</b> 4 FEB 2018	MUSHROOM SOUP WITH BREAD ROLL	PORK KASSLER CHOPS WITH ROAST POTATOES & SEASONAL VEGETABLES	LEMON & HERB ROAST CHICKEN WITH ROAST POTATOES & SEASONAL VEGETABLES	CARROT CAKE

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<b>MONDAY</b> 5 FEB 2018	CAULIFLOWER SOUP WITH BREAD ROLL	BEEF & LENTIL BOBOTIE WITH YELLOW RICE & SEASONAL VEGETABLES	TOMATO CHICKEN WITH SWEET POTATO WEDGES & SEASONAL VEGETABLES	CINNAMON STEWED GUAVA WITH CUSTARD
<b>TUESDAY</b> 6 FEB 2018	BEETROOT & FETA SALAD	CHICKEN SCHNITZEL WITH CHEESE SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	TUNA & CORN QUICHE WITH SWEET POTATO MASH & SALAD OF THE DAY	SAGO PUDDING WITH APRICOT & CUSTARD
<b>WEDNESDAY</b> 7 FEB 2018	TOMATO SOUP WITH BREAD ROLL	<b>PREMIUM:</b> GRILLED CHICKEN SALAD WITH GREEK DRESSING	BEEF STROGANOFF WITH WHITE RICE & SEASONAL VEGETABLES	BAKED APPLE PUDDING WITH WHIPPED CREAM
<b>THURSDAY</b> 8 FEB 2018	BUTTERNUT & FETA PHYLLO TART	CRUMBED CALAMARI WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	CHICKEN MEATBALLS WITH SWEET & SOUR SAUCE, SWEET POTATO WEDGES & SALAD OF THE DAY	ICE CREAM WITH STRAWBERRY SAUCE
<b>FRIDAY</b> 9 FEB 2018	BROCCOLI SOUP WITH BREAD ROLL	PORK SAUSAGE WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	<b>PREMIUM:</b> FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	CHOCOLATE CAKE
<b>SATURDAY</b> 10 FEB 2018	WALDORF SALAD	CHICKEN & MUSHROOM PIE WITH GRAVY, POTATO WEDGES & SEASONAL VEGETABLES	SPAGHETTI BOLOGNAISE WITH SALAD OF THE DAY	MILK TART
<b>SUNDAY</b> 11 FEB 2018	LENTIL SOUP WITH BREAD ROLL	ROAST GAMMON WITH MUSTARD SAUCE, ROAST POTATOES & SEASONAL VEGETABLES	KENTUCKY STYLE CHICKEN WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	STRAWBERRY YOGHURT TART

# Valentines Dinner

Wednesday, 19h00  
14 Feb - R170.00 p/p

*Champagne on Arrival*

*Starter:*

Duck Liver Parfait with Cranberry Jelly & Crostini

*Main Course:*

Lamb Shanks with Red Wine Jus,  
Mustard Mashed Potatoes with Green Bean  
& Rosa Tomato Stirfry

*Dessert:*

Vanilla Panna-Cotta with Fresh Berries  
and a fruity couli

Tea / Coffee

*Live Entertainment:  
Old School Country  
Legends by James &  
Monique Cassells*

Please RSVP  
by 9 Feb 2018

## STARTER

## MAIN OPTION 1

## MAIN OPTION 2

## DESSERT

<b>MONDAY</b> 12 FEB 2018	TUNA & CORN PHYLLLO TART	PORTUGUESE FISH WITH SAVOURY RICE & SEASONAL VEGETABLES	CHICKEN DIJONNAISE WITH MASHED POTATOES & SEASONAL VEGETABLES	BANANA PANCAKES WITH CHOCOLATE SAUCE
<b>TUESDAY</b> 13 FEB 2018	BEAN SOUP WITH BREAD ROLL	SPINACH & FETA QUICHE WITH SWEET POTATO WEDGES & SALAD OF THE DAY	HAWAIIAN CHICKEN KEBABS WITH SWEET POTATO WEDGES & SALAD OF THE DAY	FRUIT KEBABS WITH PASSION FRUIT SAUCE
<b>WEDNESDAY</b> 14 FEB 2018	CHICKEN COLESLAW SALAD WITH RAISINS	LAMB LIVERS WITH BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	SALMON FISH CAKES WITH TOMATO RELISH, SAVOURY RICE & SEASONAL VEGETABLES	ICE CREAM WITH CHOCOLATE SAUCE
<b>THURSDAY</b> 15 FEB 2018	PESTO PASTA SALAD	CRUMBED CALAMARI WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	PORK SCHNITZEL WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	CUSTARD TART
<b>FRIDAY</b> 16 FEB 2018	ROAST VEGETABLE KEBAB WITH PESTO DRESSING	BEEF & VEGETABLE CURRY WITH WHITE RICE & SEASONAL VEGETABLES	<b>PREMIUM:</b> FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	CHEESE CAKE
<b>SATURDAY</b> 17 FEB 2018	3 BEAN SALAD	BACON, LEEK & MUSHROOM PASTA BAKE WITH SALAD OF THE DAY	BEEF SAUSAGE WITH ONION RELISH & GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	FRUIT SALAD WITH WHIPPED CREAM
<b>SUNDAY</b> 18 FEB 2018	LEEK & POTATO SOUP WITH BREAD ROLL	ROSEMARY ROAST BEEF WITH GRAVY, YORKSHIRE PUDDING, ROAST POTATOES & SEASONAL VEGETABLES	SPINACH & FETA STUFFED CHICKEN ROULADE WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	BANOFFEE PIE

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<b>MONDAY</b> 19 FEB 2018	CRUMBED MUSHROOMS WITH CHEESE SAUCE	COCONUT CHICKEN CURRY WITH WHITE RICE & SEASONAL VEGETABLES	BEEF MEATBALLS WITH GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	BAKED LEMON PUDDING WITH CUSTARD
<b>TUESDAY</b> 20 FEB 2018	VEGETABLE SOUP WITH BREAD ROLL	BUTTERNUT & FETA QUICHE WITH GARLIC POTATOES & SALAD OF THE DAY	HAKE MORNAY WITH SAVOURY RICE & SEASONAL VEGETABLES	CHOCOLATE ECLAIRS
<b>WEDNESDAY</b> 21 FEB 2018	MIXED SALAD WITH HERB DRESSING	CHICKEN & LEEK PIE WITH GRAVY, GARLIC POTATOES & SEASONAL VEGETABLES	SAVOURY MINCE PANCAKES WITH MASHED POTATOES & SEASONAL VEGETABLES	FRUIT JELLY WITH CUSTARD
<b>THURSDAY</b> 22 FEB 2018	SPRINGROLLS WITH SWEET & SOUR DIPPING SAUCE	TOMATO BREDIE WITH PARSLEY RICE & SEASONAL VEGETABLES	SPINACH & FETA CANNELONI WITH SALAD OF THE DAY	LEMON MERINGUE CAKE
<b>FRIDAY</b> 23 FEB 2018	CHICKEN SOUP WITH BREAD ROLL	PORK & APPLE PIE WITH GRAVY, LENTIL RICE & SEASONAL VEGETABLES	<b>PREMIUM:</b> FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	STEWED CINNAMON APPLES WITH CUSTARD
<b>SATURDAY</b> 24 FEB 2018	ROAST BEETROOT WITH FETA & ROCKET	CHUTNEY CHICKEN WITH WHITE RICE & SEASONAL VEGETABLES	BUTTERNUT TOPPED COTTAGE PIE WITH SEASONAL VEGETABLES	ICE CREAM WITH CHOCOLATE SAUCE
<b>SUNDAY</b> 25 FEB 2018	PEA & HAM SOUP WITH BREAD ROLL	PORK LEG WITH APPLE SAUCE, CRACKLING, GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	CHICKEN KIEV WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	BAKED MALVA PUDDING WITH CUSTARD

	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
<b>MONDAY</b> 26 FEB 2018	CARROT & PINEAPPLE SALAD	CHICKEN A LA KING WITH PARSLEY RICE & SEASONAL VEGETABLES	ROAST VEGETABLE TART WITH POTATO WEDGES & SALAD OF THE DAY	FRUIT SALAD WITH ICE CREAM
<b>TUESDAY</b> 27 FEB 2018	BROCCOLI SOUP WITH BREAD ROLL	FISHERMANS PIE WITH GRAVY, POTATO WEDGES & SEASONAL VEGETABLES	BACON CARBONARA PASTA WITH SALAD OF THE DAY	BAKED CHOCOLATE PUDDING WITH CUSTARD
<b>WEDNESDAY</b> 28 FEB 2018	BEETROOT & APPLE SALAD	TOMATO MEATBALLS WITH PARSLEY RICE & SEASONAL VEGETABLES	LAMB LIVERS WITH BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	CHOCOLATE MOUSSE SPRINKLED WITH NUTS




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