



BOARDWALK BISTRO



SEPTEMBER 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 12.00
Standard Main Course	R 48.00
Premium Main Course	R 61.00
Sunday Main Course	R 80.00
Dessert	R 16.00
Take Away Charge	R 6.00

September Specials:

Spring Breakfast – 1 Sept

Braai Day – 24 Sept

Lamb Roast Sunday – 30 Sept



Western Province Caterers

Yours in Service

Continental Spring Breakfast Special

- Yoghurt & Muesli Parfait
- Danish Pastry
- Orange Juice & Tea / Coffee
- Hot Breakfast - Scrambled Eggs, Bacon, Grilled Tomato, Toast & Preserves

1 Sept : 8am - 10am
R65 P/P
please rsvp by 30 Aug



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
SATURDAY 1 SEPTEMBER	CHICKEN LIVER BRUSCHETTA	FISHERMANS PIE SERVED WITH SEASONAL VEGETABLES	CHICKEN STRIPS WITH CHEESE SAUCE, POTATO WEDGES & SEASONAL VEGETABLES	ICE CREAM & CHOCOLATE SAUCE
SUNDAY 2 SEPTEMBER	SPICY TOMATO SOUP SERVED WITH A ROLL	ROAST BEEF & YORKSHIRE PUDDING, ROAST POTATOES & SEASONAL VEGETABLES	APRICOT ROAST CHICKEN WITH ROAST POTATOES & SEASONAL VEGETABLES	PAVLOVA

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MONDAY 3 SEPTEMBER	MUSHROOM & CHEESE BASKETS	BEEF MEATBALLS & GRAVY SERVED WITH MASHED POTATOES & VEGETABLES IN SEASON	CAPE MALAY STYLE CHICKEN CURRY SERVED WITH RICE & SEASONAL VEGETABLES	GRILLED GUAVAS & CUSTARD
TUESDAY 4 SEPTEMBER	BROWN ONION SOUP WITH A ROLL	CHICKEN, BUTTERNUT & FETA LASAGNE SERVED WITH SALAD OF THE DAY	BEEF SAUSAGES SERVED WITH GRAVY, MASHED POTATOES & SALAD OF THE DAY	LEMON TART
WEDNESDAY 5 SEPTEMBER	SALMON & LEMON BRUSCHETTA	PORK & APPLE PIE, SERVED WITH SWEET POTATO AND SEASONAL VEGETABLES	CHICKEN STIRFRY SERVED ON EGG NOODLES & SEASONAL VEGETABLES	SAGO PUDDING & CUSTARD
THURSDAY 6 SEPTEMBER	STUFFED MUSHROOMS	BUTTERNUT TOPPED COTTAGE PIE WITH GRAVY & SEASONAL VEGETABLES	BBQ CHICKEN KEBABS SERVED WITH PARSLEY POTATOES & VEGETABLES IN SEASON	FRESH FRUIT SALAD & ICE CREAM
FRIDAY 7 SEPTEMBER	VEGETABLE SOUP WITH A ROLL	BACON & FETA QUICHE SERVED WITH CHIPS & SALAD OF THE DAY	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	ICE CREAM & CHOCOLATE SAUCE
SATURDAY 8 SEPTEMBER	SPRING ROLLS WITH SWEET CHILLY SAUCE	LENTIL BOBOTIE SERVED WITH PARSLEY RICE & SEASONAL VEGETABLES	CHICKEN & MUSHROOM PASTA BAKE SERVED WITH SALAD OF THE DAY	MILKTART
SUNDAY 9 SEPTEMBER	MINTED PEA SOUP WITH A ROLL	ROAST PORK LEG, APPLE SAUCE, ROAST POTATOES & SEASONAL VEGETABLES	ROAST HONEY & MUSTARD CHICKEN, ROAST POTATOES & SEASONAL VEGETABLES	GINGER PUDDING SERVED WITH CUSTARD

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MONDAY 10 SEPTEMBER	PUMPKIN FRITTERS	MORROCAN CHICKEN, LENTIL RICE & SEASONAL VEGETABLES	GREEN BEAN BREDIE SERVED WITH LENTIL RICE & SEASONAL VEGETABLES	STEWED FRUIT & CUSTARD
TUESDAY 11 SEPTEMBER	MUSTARD CHICKEN BRUSCHETTA	CHICKEN STIRFRY SERVED WITH PARSLEY RICE & SEASONAL VEGETABLES	LAMBS LIVER WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLE	BREAD & BUTTER PUDDING
WEDNESDAY 12 SEPTEMBER	BACON & FETA PHYLLLO BASKETS	STEAK & KIDNEY PIE, SERVED WITH GARLIC POTATOES AND SEASONAL VEGETABLES	PREMIUM: PORTUGUESE FISH WITH SAVOURY RICE & SALAD OF THE DAY	CHOCOLATE MOUSSE
THURSDAY 13 SEPTEMBER	CHICKEN SOUP WITH A ROLL	BOBOTIE PANCAKES SERVED WITH PARSLEY RICE & SEASONAL VEGETABLES	SWEET & SOUR PORK TEMPURA, PARSLEY RICE & SEASONAL VEGETABLES	YOGHURT TART
FRIDAY 14 SEPTEMBER	POTATO FRITTERS WITH A SWEET MAYO SAUCE	SPINACH, CHICKEN & FETA LASAGNE SERVED WITH SEASONAL VEGETABLES	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	APPLE CRUMBLE & CUSTARD
SATURDAY 15 SEPTEMBER	FETA & MUSHROOM PANCAKES	BACON & MUSHROOM PASTA BAKE SERVED WITH SALAD OF THE DAY	BEEF SAUSAGES WITH GRAVY & MASHED POTATOES SERVED WITH SALAD OF THE DAY	GRILLED BANANAS & CUSTARD
SUNDAY 16 SEPTEMBER	SPICY TOMATO SOUP SERVED WITH A ROLL	ROAST BEEF IN A RED WINE MARINADE, ROAST POTATOES & SEASONAL VEGETABLES	APRICOT ROAST CHICKEN WITH ROAST POTATOES & SEASONAL VEGETABLES	STICKY DATE PUDDING SERVED WITH CUSTARD

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MONDAY 17 SEPTEMBER	BROCCOLI SOUP SERVED WITH A ROLL	FISHERMANS PIE SERVED WITH SEASONAL VEGETABLES	PORK SAUSAGES WITH ONION GRAVY, MASHED POTATO & SEASONAL VEGETABLES	BAKED CHOCOLATE PUDDING
TUESDAY 18 SEPTEMBER	SWEET CORN FRITTERS	CHICKEN LIVER PANCAKES, SWEET POTATO WEDGES & SALAD OF THE DAY	FISHCAKES SERVED WITH A TOMATO RELISH, MASHED POTATOES & SALAD OF THE DAY	BROWNIE & ICE CREAM
WEDNESDAY 19 SEPTEMBER	CAPRESE SALAD	CHICKEN & MUSHROOM PIE, SERVED WITH GARLIC BABY POTATOES AND SEASONAL VEGETABLES	TOMATO BREDIE SERVED WITH RICE & SEASONAL VEGETABLES	ICE CREAM & CHOCOLATE SAUCE
THURSDAY 20 SEPTEMBER	CREAMY BUTTERNUT SOUP WITH ROLL	BEEF MEATBALLS SERVED WITH ONION GRAVY, MASHED POTATO & SEASONAL VEGETABLES	CHICKEN SCHNITZEL SERVED WITH A MUSHROOM SAUCE & PARSLEY POTATOES WITH SEASONAL VEGETABLES	PEACH CRUMBLE & ICE CREAM
FRIDAY 21 SEPTEMBER	CHRISPY POTATO BALLS SERVED WITH BASIL MAYO	SPINACH, HONEY & MUSTARD CHICKEN BAKE SERVED WITH RICE & SALAD OF THE DAY	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	BAKED ORANGE PUDDING
SATURDAY 22 SEPTEMBER	ROAST VEGETABLE KEBAB	COTTAGE PIE SERVED WITH SEASONAL VEGETABLES	TOMATO CHICKEN WITH MASHED POTATO & VEGETABLES IN SEASON	CUSTARD TART
SUNDAY 23 SEPTEMBER	VEGETABLE SOUP SERVED WITH A ROLL	ROAST PORK NECK, ROAST POTATOES & SEASONAL VEGETABLES	GREEKSTYLE ROAST CHICKEN, ROAST POTATOES & SEASONAL VEGETABLES	LEMON BAKED PUDDING SERVED WITH CUSTARD

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MONDAY 24 SEPTEMBER	SAMOOSAS WITH A SWEET CHILLY SAUCE	BEEF LASAGNE SERVED WITH CHEF'S SALAD	PREMIUM - BRAAI DAY CHICKEN SOSATIE, BEEF BOEREWORS, POTATO BAKE & SALADS	KOEKSISTERS
TUESDAY 25 SEPTEMBER	CHICKEN & MUSHROOM PANCAKES	BEEF & CABBAGE STEW SERVED WITH RICE & VEGETABLES IN SEASON	PROVENCAL CHICKEN WITH RICE & VEGETABLES IN SEASON	GRILLED APPLES WITH RAISIN STUFFING
WEDNESDAY 26 SEPTEMBER	PUMPKIN FRITTERS	CHICKEN & VEGETABLE PIE SERVED WITH POTATO WEDGES & SEASONAL VEGETABLES	LAMBS LIVER WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	APPLE BAKE & CUSTARD
THURSDAY 27 SEPTEMBER	POTATO & LEEK SOUP WITH A ROLL	CHICKEN A LA KING SERVED WITH PARSLEY RICE & SALAD OF THE DAY	FISHCAKES SERVED WITH A TARTAR SAUCE, MASHED POTATOES & SALAD OF THE DAY	SAGO PUDDING & CUSTARD
FRIDAY 28 SEPTEMBER	CRUMBED MUSHROOMS WITH TARTAR SAUCE	THREE CHEESE & RED ONION QUICHE SERVED WITH CHIPS & SALAD OF THE DAY	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	FRUIT SALAD & ICE CREAM
SATURDAY 29 SEPTEMBER	BAKED AUBERGINE TOPPED WITH MOZARELLA	BOBOTIE SERVED WITH YELLOW RICE & SALAD OF THE DAY	CHICKEN SCHNITZEL SERVED WITH A MUSHROOM SAUCE & CHIPS WITH SALAD OF THE DAY	FRUIT DANISHES
SUNDAY 30 SEPTEMBER	SPICY TOMATO SOUP SERVED WITH A ROLL	PREMIUM SUNDAY – R95 ROAST LAMB WITH MINT SAUCE, ROAST POTATOES & SEASONAL VEGETABLES	APRICOT ROAST CHICKEN WITH ROAST POTATOES & SEASONAL VEGETABLES	APPLE CRUMBLE & CREAM