



BOARDWALK BISTRO



NOVEMBER 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



CRAFT MARKET DAY SPECIAL

FILTER COFFEE /
TEA WITH SCONE
R20.00

PLEASE BOOK AT RECEPTION

	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
THURSDAY 1 NOVEMBER	CREAMY BUTTERNUT SOUP WITH BREADROLL	LAMBS LIVER WITH BACON & ONION GRAVY & MASHED POTATOES WITH SEASONAL VEGETABLES	PROVENÇAL CHICKEN SERVED WITH PARSLEY RICE & SEASONAL VEGETABLES	SAGO PUDDING & CUSTARD
FRIDAY 2 NOVEMBER	VEGETABLE KEBAB WITH A GREEK DRESSING	CHICKEN & SPINACH LASAGNE SERVED WITH SEASONAL SALAD	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	ICE CREAM & CHOCOLATE SAUCE
SATURDAY 3 NOVEMBER	BUTTERNUT & FETA SALAD	BACON CARBONARA PASTA WITH SALAD OF THE DAY	THREE CHEESE QUICHE WITH POTATO WEDGES & SALAD OF THE DAY	MILK TART
SUNDAY 4 NOVEMBER	SPICY TOMATO SOUP WITH A BREADROLL	ROAST PORK LEG, APPLE SAUCE, ROAST POTATOES & SEASONAL VEGETABLES	SWEET MUSTARD ROAST CHICKEN, ROAST POTATOES & SEASONAL VEGETABLES	PAVLOVA

Summer
Smoothy Special

FRESH FRUIT WITH
ICE CREAM &
YOGHURT

R25.00
ENQUIRE ON AVAILABLE
FLAVOURS



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 5 NOVEMBER	SESAME CUCUMBER & SALMON STACK	CHICKEN CURRY WITH PARSLEY RICE & SEASONAL VEGETABLES	BEEF LASAGNE & SALAD OF THE DAY	CINNAMON STEWED GUAVA WITH CUSTARD
TUESDAY 6 NOVEMBER	BACON & MOZARELLA BRUCHETTA	MINCE VETKOEK TOPPED WITH CHEESE SERVED WITH A SALAD OF THE DAY	CHICKEN STIRFRY ON EGG NOODLES WITH SEASONAL VEGETABLES	FRUIT KEBAB WITH A KIWI DRESSING
WEDNESDAY 7 NOVEMBER	CRUMBED MUSHROOMS & TARTARE SAUCE	PORK SAUSAGES WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN & VEGETABLE PIE SERVED WITH PARSLEY RICE & SALAD OF THE DAY	FRIED BANANA, ICE CREAM & CHOCOLATE SAUCE
THURSDAY 8 NOVEMBER	HOMEMADE BEAN SOUP WITH ABREAD ROLL	BOBOTIE PANCAKES WITH PARSLEY POTATOES SERVED WITH SALAD OF THE DAY	FISHCAKES WITH TOMATO RELISH , MASHED POTATOES & SEASONAL VEGETABLES	BAKED CHOCOLATE PUDDING WITH CUSTARD
FRIDAY 9 NOVEMBER	PESTO PASTA SALAD	BUTTERNUT & FETA QUICHE WITH POTATO WEDGES & SALAD OF THE DAY	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	BREAD & BUTTER PUDDING
SATURDAY 10 NOVEMBER	ROASTED BEETROOT & FETA SALAD	CREAMY SALMON PASTA BAKE SERVED WITH SALAD OF THE DAY	BUTTERNUT TOPPED COTTAGE PIE SERVED AND SEASONAL VEGETABLES	ECLAIRS
SUNDAY 11 NOVEMBER	CREAMY MUSHROOM SOUP WITH BREAD ROLL	ROAST BEEF & YORKSHIRE PUDDING , ROAST POTATOES & SEASONAL VEGETABLES	CHUTNEY CHICKEN, ROAST POTATOES & SEASONAL VEGETABLES	MALVA PUDDING WITH CUSTARD

	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 12 NOVEMBER	SWEET CORN FRITTERS	FISHERMANS PIE & SEASONAL VEGETABLES	CHICKEN, SPINACH & FETA LASAGNE SERVED WITH SALAD OF THE DAY	CHOCOLATE MOUSSE SPRINKLED WITH NUTS
TUESDAY 13 NOVEMBER	CAPRESE BRUCHETTA	CREAMY CHICKEN LIVER PANCAKES WITH POTATO WEDGES & SALAD OF THE DAY	PREMIUM CRUMBED CALAMARI WITH CHIPS & SALAD OF THE DAY	BAKED ORANGE PUDDING WITH CUSTARD
WEDNESDAY 14 NOVEMBER	CHICKEN LIVER PARFAIT WITH CROSTINI	STEAK & KIDNEY PIE, SERVED WITH SWEET POTATO MASH & SEASONAL VEGETABLES	CHICKEN SHNITCEL WITH A MUSHROOM SAUCE, BABY POTATOES & SEASONAL VEGETABLES	ICE CREAM & CHOCOLATE SAUCE
THURSDAY 15 NOVEMBER	LENTIL SOUP WITH BREAD ROLL	TOMATO CHICKEN SERVED WITH MASHED POTATOES & SEASONAL VEGETABLES	SWEET & SOUR PORK, PARSLEY RICE & SEASONAL VEGETABLES	BAKED GINGER PUDDING WITH CUSTARD
FRIDAY 16 NOVEMBER	ROAST VEGETABLE KEBAB WITH A PESTO DRESSING	BACON & BROCOLLI QUICHE, CHIPS & SALAD OF THE DAY	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	GRILLED PEACHES & CREAM
SATURDAY 17 NOVEMBER	BAKED AUBERGINE WITH TOMATO & MOZZARELLA	BEEF SAUSAGES WITH ONION GRAVY, MASHED POTATOES & SALAD OF THE DAY	CRUMBED CHICKEN STRIPS WITH A MUSHROOM SAUCE, CHIPS & SALAD OF THE DAY	MILKTART
SUNDAY 18 NOVEMBER	CREAMY BROCOLLI SOUP WITH BREAD ROLL	APRICOT GLAZED GAMMON, ROAST POTATOES & SEASONAL VEGETABLES	ROAST APRICOT CHICKEN, ROAST POTATOES & SEASONAL VEGETABLES	FRUIT SALAD WITH ICE CREAM

STARTER

MAIN OPTION 1

MAIN OPTION 2

DESSERT

MONDAY
19 NOVEMBERSALMON PARFAIT
WITH CROSTINIBEEF MEATBALLS WITH
TOMATO RELISH , MASHED
POTATOES & SEASONAL
VEGETABLESCHICKEN SCHNITZEL WITH
A MUSHROOM SAUCE,
POTATO WEDGES &
SEASONAL VEGETABLESBANANA
PANCAKES WITH
ICE CREAMTUESDAY
20 NOVEMBER

3 BEAN SALAD

SPINACH & FETA CHICKEN
BAKE SERVED WITH RICE &
SEASONAL VEGETABLES**PREMIUM**
PORTUGUESE FISH WITH
SAVOURY RICE & SALAD
OF THE DAYICE CREAM & KIWI
SAUCEWEDNESDAY
21 NOVEMBERCREAMY
BUTTERNUT SOUP
WITH BREAD ROLLCHICKEN & LEEK PIE
SERVED WITH SAVOURY
RICE & SEASONAL
VEGETABLESLAMB LIVERS WITH
BACON & ONION GRAVY,
MASHED POTATOES &
SEASONAL VEGETABLES

LEMON TART

THURSDAY
22 NOVEMBERCREAMY
MUSHROOM
PANCAKESMORROCAN CHICKEN &
PARSLEY RICE WITH
SEASONAL VEGETABLESFISHCAKES WITH A
TOMATO & ONION RELISH,
MASHED POTATOES &
SEASONAL VEGETABLESPEACH CRUMBLE
& CUSTARDFRIDAY
23 NOVEMBERBUTTERNUT &
RAISIN TOPPED
WITH FETA &
CROUTON SALADBEEF LASAGNE & SALAD
OF THE DAY**PREMIUM:**
FRIED FISH WITH TARTAR
SAUCE, CHIPS & SALAD
OF THE DAYICE CREAM WITH
A STRAWBERRY
SAUCESATURDAY
24 NOVEMBERPEA SOUP WITH
HOMEMADE ROLLSPAGETTI BOLOGNAISE
SERVED WITH SALAD OF
THE DAYCRUMBED CHICKEN
STRIPS, MUSHROOM
SAUCE, CHIPS & SALAD
OF THE DAYFRUIT JELLY &
CUSTARDSUNDAY
25 NOVEMBERSPRINGROLLS
WITH A SWEET
CHILLY SAUCE**PREMIUM SUNDAY – R95**
ROAST LAMB & MINT
SAUCE, ROAST POTATOES
& SEASONAL VEGETABLESGREEKSTYLE ROAST
CHICKEN WITH ROAST
POTATOES & SEASONAL
VEGETABLES

FRUIT PAVLOVA

MONDAY
26 NOVEMBERCREAMY SPINACH
& FETA PANCAKESBEEF BOBOTIE WITH
YELLOW RICE &
SEASONAL VEGETABLESCREAMY CHICKEN A LA
KING SERVED WITH
PARSLEY RICE &
VEGETABLES IN SEASONBUTTERSCOTCH
PUDDINGTUESDAY
27 NOVEMBERROAST VEGETABLE
SALADBACON, SPINACH & FETA
LASAGNE SERVED WITH A
SALAD OF THE DAYSWEET & SOUR PORK
TEMPURA SERVED WITH
PARSLEY RICE & SALAD
OF THE DAY

STEWED FRUIT

WEDNESDAY
28 NOVEMBER

PUMPKIN FRITTERS

PORK & APPLE PIE WITH
GRAVY, PARSLEY
POTATOES & SEASONAL
VEGETABLESCOTTAGE PIE &
SEASONAL VEGETABLESCHOCOLATE
MOUSSE
SPRINKLED WITH
NUTSTHURSDAY
29 NOVEMBERSPICY TOMATO
SOUP WITH A ROLLFISHERMANS PIE &
SEASONAL VEGETABLESHONEY MUSTARD
CHICKEN KEBABS, SWEET
POTATO WEDGES &
SALAD OF THE DAYICE CREAM AND
CHOCOLATE
SAUCEFRIDAY
30 NOVEMBER

CAPRESE SALAD

CARAMELIZED ONION &
BRIE QUICHE SERVED WITH
CHIPS & SALAD OF THE
DAY**PREMIUM:**
FRIED FISH WITH TARTAR
SAUCE, CHIPS & SALAD
OF THE DAYCHEF'S CHEESE
CAKE