



# 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 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

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
<b>THURSDAY 1 NOVEMBER</b>	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
<b>FRIDAY 2 NOVEMBER</b>	VEGETABLE KEBAB WITH A GREEK DRESSING	CHICKEN & SPINACH LASAGNE SERVED WITH SEASONAL SALAD	<b>PREMIUM:</b> FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	ICE CREAM & CHOCOLATE SAUCE
<b>SATURDAY 3 NOVEMBER</b>	BUTTERNUT & FETA SALAD	BACON CARBONARA PASTA WITH SALAD OF THE DAY	THREE CHEESE QUICHE WITH POTATO WEDGES & SALAD OF THE DAY	MILK TART
<b>SUNDAY 4 NOVEMBER</b>	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
<b>MONDAY 5 NOVEMBER</b>	SESAME CUCUMBER & SALMON STACK	CHICKEN CURRY WITH PARSLEY RICE & SEASONAL VEGETABLES	BEEF LASAGNE & SALAD OF THE DAY	CINNAMON STEWED GUAVA WITH CUSTARD
<b>TUESDAY 6 NOVEMBER</b>	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
<b>WEDNESDAY 7 NOVEMBER</b>	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
<b>THURSDAY 8 NOVEMBER</b>	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
<b>FRIDAY 9 NOVEMBER</b>	PESTO PASTA SALAD	BUTTERNUT & FETA QUICHE WITH POTATO WEDGES & SALAD OF THE DAY	<b>PREMIUM:</b> FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	BREAD & BUTTER PUDDING
<b>SATURDAY 10 NOVEMBER</b>	ROASTED BEETROOT & FETA SALAD	CREAMY SALMON PASTA BAKE SERVED WITH SALAD OF THE DAY	BUTTERNUT TOPPED COTTAGE PIE SERVED AND SEASONAL VEGETABLES	ECLAIRS
<b>SUNDAY 11 NOVEMBER</b>	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
<b>MONDAY 12 NOVEMBER</b>	SWEET CORN FRITTERS	FISHERMANS PIE & SEASONAL VEGETABLES	CHICKEN, SPINACH & FETA LASAGNE SERVED WITH SALAD OF THE DAY	CHOCOLATE MOUSSE SPRINKLED WITH NUTS
<b>TUESDAY 13 NOVEMBER</b>	CAPRESE BRUCHETTA	CREAMY CHICKEN LIVER PANCAKES WITH POTATO WEDGES & SALAD OF THE DAY	<b>PREMIUM</b> CRUMBED CALAMARI WITH CHIPS & SALAD OF THE DAY	BAKED ORANGE PUDDING WITH CUSTARD
<b>WEDNESDAY 14 NOVEMBER</b>	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
<b>THURSDAY 15 NOVEMBER</b>	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
<b>FRIDAY 16 NOVEMBER</b>	ROAST VEGETABLE KEBAB WITH A PESTO DRESSING	BACON & BROCOLLI QUICHE, CHIPS & SALAD OF THE DAY	<b>PREMIUM:</b> FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	GRILLED PEACHES & CREAM
<b>SATURDAY 17 NOVEMBER</b>	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
<b>SUNDAY 18 NOVEMBER</b>	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