



# BOARDWALK BISTRO



# JANUARY 2019 HAPPY NEW YEAR!

**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

	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
<b>TUESDAY 1 JANUARY</b>	SPINACH & FETA PHYLLLO BASKETS	GREEKSTYLE CHICKEN & SPINACH SERVED ON EGG NOODLES & SALAD OF THE DAY	FISHCAKES WITH TOMATO RELISH , MASHED POTATOES & SALAD OF THE DAY	GRILLED PEACHES & ICE CREAM
<b>WEDNESDAY 2 JANUARY</b>	ROAST VEGETABLE SALAD	TOMATO CHICKEN WITH MASHED POTATOES SERVED WITH SEASONAL VEGETABLES	PORK & APPLE PIE WITH GRAVY, PARSLEY POTATOES & SEASONAL VEGETABLES	LEMON TART
<b>THURSDAY 3 JANUARY</b>	TOMATO SOUP WITH A ROLL	LAMBS LIVER WITH ONION GRAVY & MASHED POTATO & SEASONAL VEGETABLES	CHICKEN & MUSHROOM PANCAKES, SWEET POTATO WEDGES SERVED WITH SALAD OF THE DAY	ICE CREAM WITH BERRY SAUCE
<b>FRIDAY 4 JANUARY</b>	BAKED AUBERGINE WITH TOMATO & MOZARELLA	BACON & BROCOLLI QUICHE, CHIPS & SALAD OF THE DAY	<b>PREMIUM:</b> FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	CHOCOLATE KISSES
<b>SATURDAY 5 JANUARY</b>	SPICY CHICKEN LIVER BRUSCHETTA	SPAGETTI BOLOGNAISE SERVED WITH SALAD OF THE DAY	CHICKEN STRIPS WITH CHEESE SAUCE, SWEET POTATO & SALAD OF THE DAY	STRAWBERRY MOUSSE
<b>SUNDAY 6 JANUARY</b>	SESAME SALMON CUCUMBER STACK	ROAST BEEF & YORKSHIRE PUDDING , ROAST POTATOES & SEASONAL VEGETABLES	CHUTNEY CHICKEN, ROAST POTATOES & SEASONAL VEGETABLES	PEACH CRUMBLE & CUSTARD

	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
<b>MONDAY 7 JANUARY</b>	CAPRESE SALAD	SPINACH,FETA & BACON LASAGNE SERVED WITH SALAD OF THE DAY	<b>PREMIUM</b> CRUMBED CALAMARI WITH CHIPS & SALAD OF THE DAY	ORANGE PUDDING WITH CUSTARD
<b>TUESDAY 8 JANUARY</b>	BEETROOT & FETA STACK	BEEF MEATBALLS WITH A TOMATO RELISH SERVED ON SPAGETTI & SEASONAL VEGETABLES	SUMMERSTYLE SALSA PORK CHOP SERVED WITH SWEET POTATO WEDGES & SEASONAL VEGETABLES	FRUIT KEBAB & KIWI DRESSING
<b>WEDNESDAY 9 JANUARY</b>	CREAMY SALMON BRUSCHETTA	LAMBS LIVER WITH ONION GRAVY & MASHED POTATO & SALAD OF THE DAY	CHICKEN & VEGETABLE PIE SERVED WITH PARSLEY RICE & SALAD OF THE DAY	CHOCOLATE MOUSSE
<b>THURSDAY 10 JANUARY</b>	ROAST VEGETABLE SALAD	BUTTERNUT COTTAGE PIE SERVED WITH SEASONAL VEGETABLES	CRUMBED CHICKEN STRIPS WITH A MUSHROOM SAUCE, CHIPS & SEASONAL VEGETABLES	BAKED SAGO PUDDING & CUSTARD
<b>FRIDAY 11 JANUARY</b>	CRUMBED MUSHROOMS SERVED WITH TARTAR SAUCE	BUTTERNUT, SPINACH & FETA PHYLLLO TART, CHIPS & SALAD OF THE DAY	<b>PREMIUM:</b> FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	ICE CREAM WITH BERRY SAUCE
<b>SATURDAY 12 JANUARY</b>	BROWN ONION SOUP SERVED WITH A ROLL	BACON CARBONARA PASTA SERVED WITH SALAD OF THE DAY	BEEF SAUSAGES & GRAVY SERVED WITH MASHED POTATOES & SALAD OF THE DAY	ICE CREAM & CHOCOLATE SAUCE
<b>SUNDAY 13 JANUARY</b>	SAMOOSAS & SWEET CHILLI SAUCE	APRICOT GLAZED GAMMON, ROAST POTATOES & SEASONAL VEGETABLES	ROAST APRICOT CHICKEN, ROAST POTATOES & SEASONAL VEGETABLES	DATE PUDDING WITH CREAM



# SUPPER EVENING R25

16 JANUARY 2019

ASSORTED JUICE & QUICHE OF THE DAY

	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
<b>MONDAY</b> 14 JANUARY	BROCCOLI & CHEDDAR FRITTER	FISHCAKES WITH A TOMATO & ONION RELISH, MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN LIVER PANCAKES SERVED WITH POTATO WEDGES & SALAD OF THE DAY	JELLY & CUSTARD
<b>TUESDAY</b> 15 JANUARY	BACON & MOZARELLA BRUSCHETTA	SALMON GREEKSTYLE SALAD SERVED WITH HOMEMADE BREAD	SWEET & SOUR PORK, PARSLEY RICE & SEASONAL VEGETABLES	BUTTERSCOTCH MOUSSE
<b>WEDNESDAY</b> 16 JANUARY	PUMKIN FRITTERS	CHICKEN STIRFRY SERVED ON EGG NOODLES SERVED WITH SEASONAL VEGETABLES	STEAK & KIDNEY PIE, SERVED WITH SWEET POTATO WEDGES & SEASONAL VEGETABLES	YOGURT TARTLETS
<b>THURSDAY</b> 17 JANUARY	POTATO & LEEK SOUP WITH BREAD ROLL & BUTTER	SPINACH, MUSHROOM & FETA CANNELLONI & SALAD OF THE DAY	BBQ CHICKEN KEBABS, SWEET POTATO WEDGES & SALAD OF THE DAY	BREAD & BUTTER PUDDING
<b>FRIDAY</b> 18 JANUARY	CAPRESE KEBAB	CHICKEN, BUTTERNUT & FETA LASAGNE SERVED WITH SALAD OF THE DAY	<b>PREMIUM:</b> FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	ICE CREAM & CHOCOLATE SAUCE
<b>SATURDAY</b> 19 JANUARY	SWEET CORN FRITTERS	CREAMY SALMON & SPINACH PASTA & SALAD OF THE DAY	PORK SAUSAGES, MASHED POTATOES & SALAD OF THE DAY	MILKTART
<b>SUNDAY</b> 20 JANUARY	PHYLLO BASKET WITH CREAMY SALMON	REDWINE MARINATED BEEF SERVED WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	GREEKSTYLE ROAST CHICKEN WITH ROAST POTATOES & SEASONAL VEGETABLES	FRUIT PAVLOVA



# MONTH END MADNESS R50

25 JANUARY 2019

	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
<b>MONDAY</b> 21 JANUARY	BACON & MOZARELLA BRUSCHETTA	CHICKEN LIVER & MUSHROOM LASAGNE SERVED WITH CHEF'S SALAD OF THE DAY	SWEET & SOUR PORK, PARSLEY RICE & SEASONAL VEGETABLES	PANNACOTTA WITH BERRY SAUCE



<b>TUESDAY 22 JANUARY</b>	SALMON TARTLETS	BACON, FETA & EGG SALAD SERVED WITH HOME MADE BREAD	BEEF MEATBALLS WITH A TOMATO RELISH SERVED ON SPAGETTI & SALAD OF THE DAY	BARONE CHOCOLATE MOUSSE
<b>WEDNESDAY 23 JANUARY</b>	CREAMY SPINACH & FETA BASKETS	PORK SAUSAGES, MASHED POTATO & SEASONAL VEGETABLES	CHICKEN & LEEK PIE WITH GRAVY, PARSLEY POTATOES & SEASONAL VEGETABLES	STEWED FRUIT & CUSTARD
<b>THURSDAY 24 JANUARY</b>	CREAMY BUTTERNUT SOUP SERVED WITH A ROLL & BUTTER	FISHERMANS PIE SERVED WITH SEASONAL VEGETABLES	BOBOTIE PANCAKES WITH PARSLEY POTATOES SERVED WITH SALAD OF THE DAY	KOEKSISTERS
<b>FRIDAY 25 JANUARY</b>	POTATO & ROSEMARY BALLS SERVED WITH A MUSTARD DRESSING	BACON, RED ONION & FETA QUICHE SERVED WITH CHIPS & SALAD OF THE DAY	<b>MONTH END MADNESS:</b> FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	APPLE CRUMBLE
<b>SATURDAY 26 JANUARY</b>	CAPRESE BRUSCHETTA	CREAMY CHICKEN A LA KING SERVED WITH PARSLEY RICE & VEGETABLES IN SEASON	SPINACH, MUSHROOM & FETA LASAGNE & SALAD OF THE DAY	ICE CREAM & STRAWBERRY SAUCE
<b>SUNDAY 27 JANUARY</b>	SPRINGROLLS & SWEET CHILLY SAUCE	ROAST PORK WITH CRACKLING & APPLE SAUCE SERVED WITH ROAST POTATOES & SEASONAL VEGETABLES	HONEY & MUSTARD CHICKEN ROAST, ROAST POTATOES & SEASONAL VEGETABLES	CHEF'S CHEESE CAKE

	<b>STARTER</b>	<b>MAIN OPTION 1</b>	<b>MAIN OPTION 2</b>	<b>DESSERT</b>
<b>MONDAY 28 JANUARY</b>	BUTTERNUT & RAISIN TOPPED SALAD	BEEF LASAGNE SERVED WITH CHEF'S SALAD	CHICKEN SCHNITZEL WITH A MUSHROOM SAUCE, POTATO WEDGES & CHEF'S SALAD	GRILLED CINNAMON GUAVAS & CUSTARD
<b>TUESDAY 29 JANUARY</b>	PUMPKIN FRITTERS	ROAST VEGETABLE & GREEK PESTO CHICKEN SALAD SERVED ON COUSCOUS	FISHCAKES WITH A TOMATO & ONION RELISH, MASHED POTATOES & SEASONAL VEGETABLES	CINNAMON PANCAKES SERVED WITH ICE CREAM
<b>WEDNESDAY 30 JANUARY</b>	CAPRESE STACK	PORK SCHNITZEL & CHEESE SAUCE SERVED WITH BABY POTATOES & SEASONAL VEGETABLES	CHICKEN & MUSHROOM PIE SERVED WITH BABY POTATOES & SEASONAL VEGETABLES	STRAWBERRY MOUSSE
<b>THURSDAY 31 JANUARY</b>	CREAMY SPINACH & FETA PANCAKES	BEEF BOBOTIE WITH YELLOW RICE & SEASONAL VEGETABLES	HONEY MUSTARD CHICKEN SERVED WITH SAVOURY RICE & SEASONAL VEGETABLES	STUFFED APPLES WITH RAISINS & CUSTARD

  
*Summer*  
*Smoothy Special*  
 FRESH FRUIT WITH  
 ICE CREAM &  
 YOGHURT  
 R25.00  
 ENQUIRE ON AVAILABLE  
 FLAVOURS

