



BOARDWALK BISTRO



FEBRUARY 2019

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
FRIDAY 1 FEBRUARY	CAPRESE BRUSCHETTA	BACON, FIG & FETA QUICHE SERVED WITH CHIPS & SALAD OF THE DAY	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	STRAWBERRY MOUSSE
SATURDAY 2 FEBRUARY	CREAMY BUTTERNUT SOUP & BREAD ROLL	CHICKEN & MUSHROOM PANCAKES, SWEET POTATO WEDGES & SALAD OF THE DAY	BEEF SAUSAGES & GRAVY, MASHED POTATOES & SALAD OF THE DAY	ICE CREAM & CHOCOLATE SAUCE
SUNDAY 3 FEBRUARY	SPRINGROLLS & SWEET CHILLY SAUCE	ROAST BEEF & YORKSHIRE PUDDING, ROAST VEGETABLES & ROAST POTATOES	ROAST APRICOT CHICKEN, ROAST POTATOES & SEASONAL VEGETABLES	PAVLOVA

	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 4 FEBRUARY	ROAST VEGETABLE SALAD	BUTTERNUT COTTAGE PIE SERVED WITH SEASONAL VEGETABLES	PREMIUM CRUMBED CALAMARI WITH CHIPS & SALAD OF THE DAY	GRILLED PEACHES & CUSTARD
TUESDAY 5 FEBRUARY	BROWN ONION SOUP & BREAD ROLL	HONEY GLAZED CRUMBED CHICKEN SUMMER SALAD & HOMEMADE BREAD	SUMMERSTYLE SALSA PORK CHOP SERVED WITH SWEET POTATO WEDGES & SEASONAL VEGETABLES	ICE CREAM & FRUITY SAUCE
WEDNESDAY 6 FEBRUARY	POTATO FRITTERS & SWEET CHILLY SAUCE	LAMBS LIVER WITH ONION GRAVY & MASHED POTATO & SALAD OF THE DAY	CHICKEN & VEGETABLE PIE SERVED WITH PARSLEY RICE & SALAD OF THE DAY	CHOCOLATE KISSES
THURSDAY 7 FEBRUARY	CRUMBED MUSHROOMS & TARTAR SAUCE	BEEF MEATBALLS & TOMATO RELISH SERVED ON SPAGETTI WITH SEASONAL VEGETABLES	CRUMBED CHICKEN STRIPS WITH A MUSHROOM SAUCE, CHIPS & SEASONAL VEGETABLES	BARONE MOUSSE
FRIDAY 8 FEBRUARY	SALMON BASKETS	BUTTERNUT, SPINACH & FETA PHYLLO TART, CHIPS & SALAD OF THE DAY	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	ORANGE PUDDING WITH CUSTARD
SATURDAY 9 FEBRUARY	HOMEMADE VEGETABLE SOUP & BREAD ROLL	SPAGETTI BOLOGNAISE TOPPED WITH CHEESE SERVED WITH SALAD OF THE DAY	CHICKEN BURGER WITH A TANGY MAYO SAUCE, SWEET POTATO CHIPS & SALAD OF THE DAY	ICE CREAM & KIWI SAUCE
SUNDAY 10 FEBRUARY	TANGY CHICKEN PHYLLO BASKETS	APRICOT GLAZED GAMMON, ROAST POTATOES & SEASONAL VEGETABLES	ROAST CHUTNEY CHICKEN, ROAST POTATOES & SEASONAL VEGETABLES	STICKY DATE PUDDING & CUSTARD





Valentines dinner

**14 FEBRUARY 2019
THURSDAY**

R130 PER PERSON

PLEASE RSVP BY 8 FEBRUARY 2019

ENTERTAINMENT BY DEREK & LINDA GORDON

CHAMPAGNE SERVED ON ARRIVAL

STARTER

GARLIC FRIED PRAWNS
SKEWERED WITH HOLLANDAISE SAUCE & ROCKET

MAIN COURSE

ROLLED PORK NECK
WITH RED WINE JUS

OR

SLOW ROAST BEEF BRISKET
WITH RED WINE JUS

WITH CREAMY POTATOES, GREEN BEANS
& ROSA TOMATOES

DESSERT

BERRY & CHOCOLATE TOPPED PAVLOVA
WITH BERRY COMPOTE



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 11 FEBRUARY	CHICKEN LIVER BRUCHETTA	FISHCAKES WITH A TOMATO & ONION RELISH, MASHED POTATOES & SEASONAL VEGETABLES	GREEKSTYLE CHICKEN & SPINACH SERVED WITH EGG NOODLES & SALAD OF THE DAY	JELLY & CUSTARD
TUESDAY 12 FEBRUARY	POTATO & LEEK SOUP & BREAD ROLL	SALMON GREEKSTYLE SALAD SERVED WITH HOMEMADE BREAD	SPINACH & BACON CANNELLONI & SALAD OF THE DAY	GRILLED CINNAMON GUAVAS & CUSTARD
WEDNESDAY 13 FEBRUARY	BEETROOT STACK	PORK SAUSAGES, MASHED POTATO & SEASONAL VEGETABLES	STEAK & KIDNEY PIE, SERVED WITH SWEET POTATO WEDGES & SEASONAL VEGETABLES	BREAD & BUTTER PUDDING
THURSDAY 14 FEBRUARY	SALMON & CUCUMBER STACK	FISHERMANS PIE SERVED WITH SALAD OF THE DAY	CHICKEN LIVER PANCAKES SERVED WITH POTATO WEDGES & SALAD OF THE DAY	STRAWBERRY CHEESECAKE
FRIDAY 15 FEBRUARY	BROCCOLI & CHEDDAR FRITTER	CHICKEN, BUTTERNUT & FETA LASAGNE SERVED WITH SALAD OF THE DAY	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	BUTTERSCOTCH MOUSSE
SATURDAY 16 FEBRUARY	CHICKEN & NOODLE SOUP & BREAD ROLL	CREAMY SALMON & SPINACH PASTA & SALAD OF THE DAY	PORK SAUSAGES, MASHED POTATOES & SALAD OF THE DAY	MILKTART
SUNDAY 17 FEBRUARY	CAPRESE STACK	SLOW ROAST REDWINE & ROSEMARY MARINATED BEEF, ROAST POTATOES & SEASONAL VEGETABLES	GREEKSTYLE ROAST CHICKEN WITH ROAST POTATOES & SEASONAL VEGETABLES	FRUIT SALAD & ICE CREAM

	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 18 FEBRUARY	SWEETCORN FRITTERS	TOMATO CHICKEN, MASHED POTATOES & VEGETABLES IN SEASON	PREMIUM: PORTUGUESE FISH, SAVOURY RICE & SALAD OF THE DAY	STUFFED APPLES WITH RAISINS & CUSTARD
TUESDAY 19 FEBRUARY	BROCCOLI SOUP & BREAD ROLL	LENTIL BOBOTIE SERVED WITH YELLOW RICE & VEGETABLES IN SEASON	BACON, FETA & EGG SALAD SERVED WITH HOME MADE BREAD	FRIED BANANAS & ICE CREAM
WEDNESDAY 20 FEBRUARY	BACON & MOZARELLA BRUSCHETTA	LAMBS LIVER WITH ONION GRAVY & MASHED POTATO & SALAD OF THE DAY	CHICKEN & LEEK PIE WITH GRAVY, PARSLEY POTATOES & SEASONAL VEGETABLES	LEMON CHEESECAKE
THURSDAY 21 FEBRUARY	PUMPKIN FRITTERS	HONEY GLAZED CRUMBED CHICKEN SUMMER SALAD & HOMEMADE BREAD	BOBOTIE PANCAKES WITH PARSLEY POTATOES SERVED WITH SALAD OF THE DAY	ICE CREAM & BERRY SAUCE
FRIDAY 22 FEBRUARY	CAPRESE KEBAB	BACON, RED ONION & FETA QUICHE SERVED WITH CHIPS & SALAD OF THE DAY	MONTH END MADNESS: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	BAKED SAGO PUDDING & CUSTARD
SATURDAY 23 FEBRUARY	TOMATO SOUP & BREAD ROLL	BUTTER CHICKEN SERVED WITH FLATBREAD & SALAD OF THE DAY	FISHERMANS PIE SERVED WITH SALAD OF THE DAY	CHOCOLATE VOLCANO

**SUNDAY
24 FEBRUARY**

SAMOOSAS WITH A
SWEET CHILLY
SAUCE

ROAST PORK WITH
CRACKLING & APPLE
SAUCE SERVED WITH
ROAST POTATOES &
SEASONAL VEGETABLES

HONEY & MUSTARD
CHICKEN ROAST,
ROAST POTATOES &
SEASONAL
VEGETABLES

APPLE CRUMBLE &
CUSTARD

STARTER

MAIN OPTION 1

MAIN OPTION 2

DESSERT

**MONDAY
25 FEBRUARY**

BAKED AUBERGINE
WITH TOMATO &
MOZARELLA

BEEF LASAGNE
SERVED WITH CHEF'S
SALAD

CHICKEN SCHNITZEL WITH A
MUSHROOM SAUCE,
POTATO WEDGES & CHEF'S
SALAD

LEMON TART

**TUESDAY
26 FEBRUARY**

MINISTRONE SOUP
& BREAD ROLL

ROAST VEGETABLE &
GREEK PESTO
CHICKEN SALAD
SERVED ON
COUSCOUS

SALMON & SPINACH
QUICHE , SWEET POTATO
WEDGES & SALAD OF THE
DAY

FRUIT KEBAB

**WEDNESDAY
27 FEBRUARY**

ROAST VEGETABLE
KEBAB

PORK & MUSHROOM
PIE SERVED WITH
BABY POTATOES &
SEASONAL
VEGETABLES

CHICKEN STIRFRY ON EGG
NOODLES SERVED WITH
SEASONAL VEGETABLES

ICE CREAM &
CHOCOLATE SAUCE

**THURSDAY
28 FEBRUARY**

AUBERGINE
BRUSCHETTA

SPINACH, FETA &
CHICKEN LASAGNE
SERVED WITH
SEASONAL
VEGETABLES

SWEET & SOUR TEMPURA
PORK, PARSLEY RICE &
SEASONAL VEGETABLES

APPLE CRUMBLE &
CUSTARD

*Summer
Smoothy Special*

FRESH FRUIT WITH
ICE CREAM &
YOGHURT

R25.00
ENQUIRE ON AVAILABLE
FLAVOURS

SUPPER EVENING

R25

20 FEBRUARY 2019

CHICKEN MAYONNAISE & GHERKIN ROLL
WITH FRUIT JUICE