



BOARDWALK BISTRO



MARCH 2019

Kindly book your meals as follows:

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 MARCH	CAPRESE BRUSCHETTA	CARAMELIZED ONION & ROAST CHICKEN QUICHE SERVED WITH CHIPS & SALAD OF THE DAY	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	STRAWBERRY MOUSSE
SATURDAY 2 MARCH	CREAMY BUTTERNUT SOUP & BREAD ROLL	SPINACH, BACON & FETA LASAGNE SERVED WITH SALAD OF THE DAY	PREMIUM CRUMBED CALAMARI WITH CHIPS & SEASONAL VEGETABLES	ICE CREAM & CHOCOLATE SAUCE
SUNDAY 3 MARCH	SPRINGROLLS & SWEET CHILLY SAUCE	ROAST BEEF & YORKSHIRE PUDDING, ROAST POTATOES & SEASONAL VEGETABLES	ROAST APRICOT CHICKEN, ROAST POTATOES & SEASONAL VEGETABLES	PAVLOVA

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MONDAY 4 MARCH	ROAST VEGETABLE SALAD	PROVENCAL CHICKEN SERVED WITH RICE & SEASONAL VEGETABLES	BEEF SAUSAGES SERVED WITH AN ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	GRILLED PEACHES & CUSTARD
TUESDAY 5 MARCH	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 MARCH	POTATO FRITTERS & SWEET CHILLY SAUCE	LAMBS LIVER WITH ONION GRAVY & MASHED POTATO & SEASONAL VEGETABLES	CHICKEN & VEGETABLE PIE SERVED WITH PARSLEY RICE & SEASONAL VEGETABLES	CHOCOLATE KISSES
THURSDAY 7 MARCH	CRUMBED MUSHROOMS & TARTAR SAUCE	BUTTERNUT COTTAGE PIE SERVED WITH SEASONAL VEGETABLES	CHICKEN STRIPS & MUSHROOM SAUCE SERVED WITH SWEET POTATO WEDGES & SALAD OF THE DAY	BARONE MOUSSE
FRIDAY 8 MARCH	SALMON BASKETS	CHICKEN, BUTTERNUT & FETA LASAGNE & SALAD OF THE DAY	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	ORANGE PUDDING WITH CUSTARD
SATURDAY 9 MARCH	HOMEMADE VEGETABLE SOUP & BREAD ROLL	SALMON & SPINACH PASTA SERVED WITH SALAD OF THE DAY	BBQ BEEF BURGER & CHIPS SERVED WITH SALAD OF THE DAY	ICE CREAM & KIWI SAUCE
SUNDAY 10 MARCH	TANGY CHICKEN PHYLLO BASKETS	APRICOT GLAZED GAMMON, ROAST POTATOES & SEASONAL VEGETABLES	ROAST CHUTNEY CHICKEN, ROAST POTATOES & SEASONAL VEGETABLES	STICKY DATE PUDDING & CUSTARD

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MONDAY 11 MARCH	CHICKEN LIVER BRUCHETTA	PORK SCHNITZEL, MUSHROOM SAUCE, GARLIC POTATOES & SEASONAL VEGETABLES	TOMATO CHICKEN SERVED WITH RICE & SEASONAL VEGETABLES	JELLY & CUSTARD
TUESDAY 12 MARCH	POTATO & LEEK SOUP & BREAD ROLL	SALMON GREEKSTYLE SALAD SERVED WITH HOMEMADE BREAD	CHICKEN SCHNITZEL SERVED WITH A CHEESE SAUCE & SALAD OF THE DAY	GRILLED CINNAMON GUAVAS & CUSTARD
WEDNESDAY 13 MARCH	BETROOT STACK	FISHCAKES WITH A TOMATO & ONION RELISH, MASHED POTATOES & SEASONAL VEGETABLES	STEAK & KIDNEY PIE, SERVED WITH SWEET POTATO WEDGES & SEASONAL VEGETABLES	APPLE CRUMBLE & CUSTARD
THURSDAY 14 MARCH	SALMON & CUCUMBER STACK	MEATBALLS WITH A TOMATO RELISH ON SPAGETTI SERVED WITH SEASONAL VEGETABLES	CREAMY CHICKEN & MUSHROOM PANCAKES SERVED WITH POTATO WEDGES & SALAD OF THE DAY	STRAWBERRY CHEESECAKE
FRIDAY 15 MARCH	BROCCOLI & CHEDDAR FRITTER	BACON & BLUE CHEESE QUICHE SERVED WITH CHIPS & SALAD OF THE DAY	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	BUTTERSCOTCH MOUSSE
SATURDAY 16 MARCH	CHICKEN & NOODLE SOUP & BREAD ROLL	FISHERMANS PIE SERVED WITH SEASONAL VEGETABLES	PASTA CARBONARA SERVED WITH SALAD OF THE DAY	MILKTART
SUNDAY 17 MARCH	ST PATRICK'S DAY 🍀 POTATO BITES	IRISH STYLE POT ROAST BEEF, ROAST POTATOES & SEASONAL VEGETABLES	ROAST LEMON & THYME CHICKEN SERVED WITH ROAST POTATOES & SEASONAL VEGETABLES	BREAD & BUTTER PUDDING

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MONDAY 18 MARCH	VEGETABLE KEBAB	BOBOTIE SERVED WITH YELLOW RICE & SEASONAL VEGETABLES	GREEK STYLE CHICKEN PARSLEY RICE & SEASONAL VEGETABLES	GRILLED APPLES & CUSTARD
TUESDAY 19 MARCH	BROCCOLI SOUP & BREAD ROLL	BEEF LASAGNE & SALAD OF THE DAY	BACON, FETA & EGG SALAD SERVED WITH HOME MADE BREAD	FRIED BANANAS & ICE CREAM
WEDNESDAY 20 MARCH	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 MARCH	PUMPKIN FRITTERS	PORK SAUSAGES SERVED WITH AN ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	BOBOTIE PANCAKES WITH PARSLEY POTATOES SERVED WITH SALAD OF THE DAY	ICE CREAM & BERRY SAUCE
FRIDAY 22 MARCH	CAPRESE KEBAB	ROAST VEGETABLES & BACON QUICHE SERVED WITH CHIPS & SALAD OF THE DAY	MONTHLY MADNESS FRIED FISH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	BAKED SAGO PUDDING & CUSTARD
SATURDAY 23 MARCH	TOMATO SOUP & BREAD ROLL	SPAGETTI BOLOGNAISE SERVED WITH SALAD OF THE DAY	CHICKEN STRIPS & MUSHROOM SAUCE SERVED WITH POTATO WEDGES & SALAD OF THE DAY	CHOCOLATE VOLCANO
SUNDAY 24 MARCH	SAMOOSAS WITH A SWEET CHILLY SAUCE	ROAST PORK WITH APPLE SAUCE & CRACKLING, ROAST POTATOES & ROAST VEGETABLES	HONEY & MUSTARD CHICKEN ROAST, ROAST POTATOES & SEASONAL VEGETABLES	APPLE CRUMBLE & CUSTARD

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MONDAY 25 MARCH	BAKED AUBERGINE WITH TOMATO & MOZARELLA	FISHCAKES WITH A RELISH, MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN LIVER & MUSHROOM LASAGNE & SALAD OF THE DAY	LEMON TART
TUESDAY 26 MARCH	CREAMY MUSHROOM SOUP	HONEY & MUSTARD CHICKEN, PARSLEY RICE & SEASONAL VEGETABLES	PORK SAUSAGES, MASHED POTATOES & SEASONAL VEGETABLES	FRUIT KEBAB
WEDNESDAY 27 MARCH	ROAST VEGETABLE KEBAB	BEEF & MUSHROOM PIE SERVED WITH BABY POTATOES & SEASONAL VEGETABLES	CHICKEN STIRFRY ON EGG NOODLES SERVED WITH SEASONAL VEGETABLES	CHOCOLATE KISSES
THURSDAY 28 MARCH	AUBERGINE BRUSCHETTA	BOBOTIE SERVED WITH YELLOW RICE & SEASONAL VEGETABLES	SWEET & SOUR TEMPURA PORK, PARSLEY RICE & SEASONAL VEGETABLES	APPLE CRUMBLE & CUSTARD
FRIDAY 29 MARCH	SPINACH & FETA PARCEL	CHICKEN & MUSHROOM CANELLONI SERVED WITH SALAD OF THE DAY	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	ICE CREAM & BERRY SAUCE
SATURDAY 30 MARCH	MINISTRONE SOUP & BREAD ROLL	COTTAGE PIE SERVED WITH SEASONAL VEGETABLES	CHICKEN CURRY & SAMBAL, RICE & SEASONAL VEGETABLES	CHOCOLATE MOUSSE
SUNDAY 31 MARCH	SALMON PHYLLO BASKETS	<u>SUNDAY PREMIUM</u> <u>R95-00</u> ROAST LAMB & MINT SAUCE, ROAST POTATOES & ROAST VEGETABLES	BBQ ROAST CHICKEN SERVED WITH ROAST POTATOES & ROAST VEGETABLES	CHEF'S CHEESECAKE

