



BOARDWALK BISTRO



APRIL 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:

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| Starter | R 12.00 |
| Standard Main Course | R 48.00 |
| Premium Main Course | R 62.00 |
| 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 |
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| MONDAY 1 APRIL | HOMEMADE VEGETABLE SOUP SERVED WITH ROLL & BUTTER | PORK SAUSAGES WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES | FISHERMANS PIE SERVED WITH SEASONAL VEGETABLES | BAKED ORANGE PUDDING & CUSTARD |
| TUESDAY 2 APRIL | PUMPKIN FRITTERS & CARAMEL SYRUP | BAKED BROCCOLI, FETA & BACON CASSEROLE SERVED WITH RICE AND SEASONAL VEGETABLES | FETA & SPINACH CRUMBED CHICKEN, POTATO WEDGES & SEASONAL VEGETABLES | LIME PIE |
| WEDNESDAY 3 APRIL | BAKED STUFFED TOMATO | CHICKEN & MUSHROOM PIE, POTATOES WEDGES & SEASONAL VEGETABLES | LAMBS LIVER WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES | GRILLED PEACHES & CREAM |
| THURSDAY 4 APRIL | BAKED AUBERGINE WITH TOMATO & MOZARELLA | SWEET MUSTARD PINEAPPLE, PEPPERS, CHICKEN & FETA BAKE SERVED WITH RICE & ROAST VEGETABLES | BOBOTIE PANCAKES, ROAST BABY POTATOES & ROAST VEGETABLES | CHOCOLATE MOUSSE |
| FRIDAY 5 APRIL | STUFFED MUSHROOMS | BACON, BRIE & CARAMELIZED ONION QUICHE, CHIPS & SALAD OF THE DAY | PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY | ICE CREAM & BERRY SAUCE |
| SATURDAY 6 APRIL | POTATO & LEEK SOUP SERVED WITH ROLL & BUTTER | BACON & MUSHROOM PASTA & SALAD OF THE DAY | BEEF MOUSSAKA SERVED SWEET POTATO & SALAD OF THE DAY | ECLAIRS |
| SUNDAY 7 APRIL | CHICKEN & LEEK CREPES | GINGER & APPLE ROAST PORK, ROAST POTATO & ROAST VEGETABLES | ROAST CHUTNEY CHICKEN, ROAST POTATOES & SEASONAL VEGETABLES | BERRY PAVLOVA |

| | STARTER | MAIN OPTION 1 | MAIN OPTION 2 | |
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| MONDAY 8 APRIL | BACON & MOZARELLA BRUSCHETTA | BEEF LASAGNE SERVED WITH A GREEK SALAD | BBQ CHICKEN KEBABS, BABY ROSEMARY POTATOES & ROAST VEGETABLES | CINNAMON BUN & CREAM |
| TUESDAY 9 APRIL | SPICY TOMATO SOUP SERVED WITH ROLL & BUTTER | SALMON FISH CAKES, TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES | BRAISED PORK, GARLIC POTATOES & SEASONAL VEGETABLES | CHOCOLATE CUPS |
| WEDNESDAY 10 APRIL | SAMOOSAS & SWEET MAYO DRESSING | PORK & APPLE PIE, SWEET POTATO & SEASONAL VEGETABLES | CHICKEN SCHNITZEL, BABY POTATOES & SEASONAL VEGETABLES | BREAD & BUTTER PUDDING |
| THURSDAY 11 APRIL | BROCCOLI & CHEESE FRITTER | CHICKEN STIRFRY SERVED ON EGG NOODLES & SEASONAL VEGETABLES | BEEF BOBOTIE, YELLOW RICE & SEASONAL VEGETABLES | ICE CREAM & BERRY SAUCE |
| FRIDAY 12 APRIL | SALMON & CUCUMBER STACK | ROAST VEGETABLE & BACON QUICHE, CHIPS & SALAD OF THE DAY | PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY | FRIED BANANA & CUSTARD |
| SATURDAY 13 APRIL | ZUCHINNI FRITTERS | SPAGHETTI BOLOGNAISE TOPPED WITH CHEESE & GREEK SALAD | CHICKEN STRIPS, POTATO WEDGES & GREEK SALAD | STRAWBERRY MOUSSE |
| SUNDAY 14 APRIL | CREAMY BUTTERNUT SOUP SERVED WITH A ROLL & BUTTER | ROAST BEEF, & YORKSHIRE PUDDING ROAST POTATOES & SEASONAL VEGETABLES | ROAST LEMON CHICKEN ROAST POTATOES & SEASONAL VEGETABLES | BROWNIE SUNDAE |

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| MONDAY 15 APRIL | POTATO FRITTERS WITH A THAI MAYO DRESSING | GREEN BEAN BREDIE, RICE & SEASONAL VEGETABLES | PREMIUM: PORTUGUESE FISH WITH SAVOURY RICE & SEASONAL VEGETABLES | JELLY & CUSTARD |
| TUESDAY 16 APRIL | ROSTED VEGETABLE SALAD | BUTTER CHICKEN, BASMATI RICE & SEASONAL VEGETABLES | FISHERMANS PIE & SEASONAL VEGETABLES | LEMON MERINQUE |
| WEDNESDAY 17 APRIL | BASIL & MOZARELLA BRUSCHETTA | CHICKEN & LEEK PIE , POTATO WEDGES & SEASONAL VEGETABLES | LAMBS LIVER & ONION GRAVY WITH SEASONAL VEGETABLES | VOLCANO PUDDING |
| THURSDAY 18 APRIL | CREAMY PEA SOUP WITH A ROLL & BUTTER | SPINACH, CHICKEN & FETA BAKE WITH LENTIL RICE & SEASONAL VEGETABLES | BOBOTIE PANCAKES TOPPED WITH CHEESE, POTATO WEDGES & SEASONAL VEGETABLES | APPLE TURNOVER & CREAM |
| FRIDAY 19 APRIL | CABRESE KEBAB  | BACON, MUSHROOM & RED ONION QUICHE, CHIPS & SALADS OF THE DAY | EASTER FRIDAY PREMIUM: PICKLED FISH & POTATO SALAD WITH SALAD OF THE DAY | HOTCROSS BUN PUDDING & ICE CREAM |
| SATURDAY 20 APRIL | CRUMBED MUSHROOMS & TARTAR SAUCE | BEEF SAUSAGES & GRAVY, MASHED POTATOES & SEASONAL VEGETABLES | CHICKEN LIVER & MUSHROOM PASTA TOPPED WITH PARMESAN, SERVED WITH A GREEK SALAD | MILKTART |
| SUNDAY 21 APRIL | THREE CHEESE PARCEL | EASTER SUNDAY R95-00 ROAST LAMB & MINT SAUCE, ROAST POTATOES & ROAST VEGETABLES | ROAST APRICOT CHICKEN, ROAST POTATOES & SEASONAL VEGETABLES | BERRY CHEESE CAKE |

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| MONDAY 22 APRIL | TEMPURA BUTTERNUT | COTTAGE PIE, GRAVY & SEASONAL VEGETABLES | PREMIUM: CRUMBED CALAMARI, POTATO WEDGES & SEASONAL VEGETABLES | GRILLED GUAVAS & CUSTARD |
| TUESDAY 23 APRIL | CAPRESE BRUCHETTA | CHICKEN CURRY, SAMBALS, RICE & SEASONAL VEGETABLES | BACON, FETA & MUSHROOM LASAGNE SERVED WITH SEASONAL VEGETABLES | BUTTERSCOTCH & GINGER TART |
| WEDNESDAY 24 APRIL | SALMON BASKET | STEAK & KIDNEY PIE, GRAVY, SWEET POTATOES & SEASONAL VEGETABLES | SALMON FISHCAKES, TOMATO RELISH & MASHED POTATOES WITH SEASONAL VEGETABLES | FRUIT KEBAB |
| THURSDAY 25 APRIL | BROWN ONION SOUP WITH ROLL & BUTTER | CHICKEN STRIPS, SWEET POTATO WEDGES & SEASONAL VEGETABLES | BEEF MEATBALLS & TOMATO RELISH ON SPAGETTI SERVED WITH SEASONAL VEGETABLES | CHURRO CUP FILLED WITH ICE CREAM |
| FRIDAY 26 APRIL | MUSHROOM RISOTTO | BEEF BURGERS WITH A MUSHROOM SAUCE, CHIPS & GREEK SALAD | MONTHLY MADNESS R50 FRIED FISH ,TARTAR SAUCE, CHIPS & SALAD OF THE DAY | ICE CREAM COCONUT SANDWICH |
| SATURDAY 27 APRIL | ROAST VEGETABLE KEBAB | SALMON & SPINACH SPAGHETTI SERVED WITH A GREEK SALAD | PORK BANGERS & GRAVY , MASHED POTATOES & SEASONAL VEGETABLES | BERRY MOUSSE |
| SUNDAY 28 APRIL | SALMON PHYLLO BASKETS | APRICOT GLAZED GAMMON SERVED WITH ROAST POTATO & ROAST VEGETABLES | BBQ ROAST CHICKEN SERVED WITH ROAST POTATOES & ROAST VEGETABLES | FRESH FRUIT SALAD & ICE CREAM |

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| MONDAY 29 APRIL | BROCOLLI SOUP WITH A BREADROLL & BUTTER | FISHERMANS PIE SERVED SEASONAL VEGETABLES | LENTIL & BEEF BOBOTIE, SAMBALS, YELLOW RICE & SEASONAL VEGETABLES | CUSTARD CUPS |
| TUESDAY 30 APRIL 2019 | CHEESE PUFFS | CHICKEN LIVER LASAGNE SERVED WITH GREEK SALAD | SWEET & SOUR TEMPURA PORK, PARSLEY RICE & SEASONAL VEGETABLES | FRIED ICE CREAM WITH A CHOCOLATE SAUCE |