

BOARDWALK BISTRO

EVERGREEN
lifestyle

Menu



JUNE 2019

KINDLY BOOK YOUR MEALS AS FOLLOW:

LUNCH BOOKINGS BY 16H30 FOR THE FOLLOWING DAY

FRIDAY EVENING 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 62.00
SUNDAY MAIN COURSE	R 80.00
DESSERT	R 16.00
TAKE AWAY CHARGE	R 6.00

Yours in Service



Western Province Caterers



WEDNESDAY, 26 JUNE 2019

PANCAKE SPECIAL

R6 EACH

YOUR CHOICE OF CINNAMON & SUGAR OR PLAIN PANCAKES

PLEASE BOOK AT THE BISTRO BY TUESDAY, 25 JUNE 2019 BEFORE 4PM



FRIDAY'S - 7/14/21/28 JUNE 2019

PUB SUPPER

R62 P/P

FRIED FISH OR CRUMBED CALAMARI WITH CHIPS & SALAD OF THE DAY

PLEASE BOOK AT THE BISTRO BY 11AM ON FRIDAYS



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
SATURDAY 1 JUNE 2019	BEETROOT & APPLE SALAD	SPAGHETTI BOLOGNAISE TOPPED WITH CHEDDAR WITH GREEK SALAD & DRESSING	BACON & MUSHROOM QUICHE WITH GARLIC POTATOES & SEASONAL VEGETABLES	CHOCOLATE MOUSSE TOPPED WITH TOASTED NUTS
SUNDAY 2 JUNE 2019	BEAN SOUP WITH BREAD ROLL	ROAST BEEF WITH RED WINE JUS, ROAST POTATOES & SEASONAL VEGETABLES	LEMON & HERB ROAST CHICKEN WITH RED WINE JUS, ROAST POTATOES & SEASONAL VEGETABLES	BAKED ORANGE PUDDING WITH CUSTARD



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MONDAY 3 JUNE 2019	MINTED PEA SOUP WITH BREAD ROLL	BACON, BLUE CHEESE & RED ONION QUICHE WITH POTATO WEDGES & SEASONAL VEGETABLES	CHICKEN A LA KING WITH SAVOURY RICE & SEASONAL VEGETABLES	STEWED CINNAMON APPLES WITH CUSTARD
TUESDAY 4 JUNE 2019	CORN FRITTER WITH SWEET CHILLI SAUCE	PORK & VEGETABLE CURRY WITH WHITE RICE & SEASONAL VEGETABLES	PREMIUM: CRUMBED CALAMARI WITH TARTAR SAUCE, SAVOURY RICE & SEASONAL VEGETABLES	CHOCOLATE ECLAIRS
WEDNESDAY 5 JUNE 2019	TOMATO & BASIL SOUP WITH BREAD ROLL	CHICKEN & LEEK PIE WITH POTATO WEDGES & SEASONAL VEGETABLES	BEEF STROGANOFF WITH PARSLEY RICE & SEASONAL VEGETABLES	BAKED GINGER PUDDING WITH CUSTARD
THURSDAY 6 JUNE 2019	TEMPERA ZUCHINI WITH TSATSIKI	PORK SCHNITZEL WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	BEEF LASAGNE WITH SEASONAL VEGETABLES	MILK TART
FRIDAY 7 JUNE 2019	VEGETABLE SOUP WITH BREAD ROLL	CHICKEN, BUTTERNUT & FETA LASAGNE SERVED WITH SALAD OF THE DAY	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	POACHED PEARS WITH CUSTARD
SATURDAY 8 JUNE 2019	CAPRESE SALAD	BEEF MEATBALLS WITH GRAVY, SAVOURY RICE & SEASONAL VEGETABLES	SALMON & SPINACH TAGLIATELLI WITH SEASONAL VEGETABLES	CHOCOLATE MOUSSE TOPPED WITH TOASTED NUTS
SUNDAY 9 JUNE 2019	HEARTY VEGETABLE SOUP WITH BREAD ROLL	ROASTED PORK NECK WITH RED WINE JUS, ROAST POTATOES & SEASONAL VEGETABLES	ROSEMARY ROASTED CHICKEN WITH RED WINE JUS, ROAST POTATOES & SEASONAL VEGETABLES	BAKED MALVA PUDDING WITH CUSTARD



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MONDAY 10 JUNE 2019	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	SPINACH & FETA QUICHE WITH POTATO WEDGES & SALAD OF THE DAY	BEEF & VEGETABLE CURRY WITH YELLOW RICE & SEASONAL VEGETABLES	CINNAMON INFUSED GUAVA'S WITH CUSTARD
TUESDAY 11 JUNE 2019	COLESLAW WITH RAISINS & TOASTED NUTS	CHICKEN & BROCCOLI BAKE WITH POTATO WEDGES & SEASONAL VEGETABLES	FISH CAKES WITH TOMATO RELISH, SAVOURY RICE & SEASONAL VEGETABLES	APPLE CRUMBLE WITH WHIPPED CREAM
WEDNESDAY 12 JUNE 2019	BUTTERNUT SOUP WITH BREAD ROLL	LAMBS LIVER WITH BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	PORK & APPLE PIE WITH GRAVY, WHITE RICE & SEASONAL VEGETABLES	BUTTERSCOTCH & GINGER TART
THURSDAY 13 JUNE 2019	MUSHROOM ARANCINI WITH CHEESE SAUCE	TOMATO CHICKEN WITH PARSLEY RICE & SEASONAL VEGETABLES	SAVOURY MINCE PANCAKES WITH MASHED POTATOES & SEASONAL VEGETABLES	CHURRO CUP WITH ICE CREAM & BERRY SAUCE
FRIDAY 14 JUNE 2019	MINISTRONE SOUP WITH BREAD ROLL	BACON CARBONARA PASTA WITH SALAD OF THE DAY	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	SAGO PUDDING WITH APRICOT & CUSTARD
SATURDAY 15 JUNE 2019	GREEK SALAD WITH DRESSING	BEEF BOBOTIE WITH YELLOW RICE & SEASONAL VEGETABLES	HAWAIIAN CHICKEN KEBABS WITH POTATO WEDGES & SEASONAL VEGETABLES	CHOCOLATE ECLAIRS
SUNDAY 16 JUNE 2019	BROCCOLI SOUP WITH BREAD ROLL	ROASTED BEEF WITH RED WINE JUS, ROAST POTATOES & SEASONAL VEGETABLES	ROASTED CHICKEN WITH RED WINE JUS, ROAST POTATOES & SEASONAL VEGETABLES	PAVLOVA WITH BERRY COMPOTE





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MONDAY 17 JUNE 2019	ROASTED VEGETABLE KEBAB WITH PESTO	CRUMBED CHICKEN STRIPS WITH CHEESE SAUCE, BABY POTATOES & SEASONAL VEGETABLES	PORK & VEGETABLE STEW WITH WHITE RICE & SEASONAL VEGETABLES	CHOCOLATE MOUSSE WITH TOATED NUTS
TUESDAY 18 JUNE 2019	THREE CHEESE PARCEL	SPAGHETTI BOLOGNAISE TOPPED WITH CHEDDAR WITH SALAD OF THE DAY	PREMIUM: PORTUGUESE FISH WITH SAVOURY RICE & SEASONAL VEGETABLES	APRICOT HALVES WITH CUSTARD
WEDNESDAY 19 JUNE 2019	BEAN SOUP WITH BREAD ROLL	CHICKEN & APRICOT CURRY WITH RICE & SEASONAL VEGETABLES	BEEF & MUSHROOM PIE WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	LEMON CHEESE CAKE
THURSDAY 20 JUNE 2019	SPINACH & FETA PHYLLO TART	COTTAGE PIE WITH GRAVY & SEASONAL VEGETABLES	CHICKEN SCHNITZEL WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	PEPPERMINT CRISP TART
FRIDAY 21 JUNE 2019	VEGETABLE SOUP WITH BREAD ROLL	GREEN BEAN STEW WITH WHITE RICE & SEASONAL VEGETABLES	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	CHURRO CUP WITH ICE CREAM & CHOCOLATE SAUCE
SATURDAY 22 JUNE 2019	SPRING ROLLS WITH SWEET CHILLI SAUCE	CHICKEN & MUSHROOMS TAGLIATELLE WITH SALAD OF THE DAY	BBQ BEEF BURGER WITH CHIPS	CUSTARD TART
SUNDAY 23 JUNE 2019	LENTIL SOUP WITH BREAD ROLL	GLAZED GAMMON WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	ROASTED CHUTNEY CHICKEN WITH ROAST POTATOES & SEASONAL VEGETABLES	BAKED ORANGE PUDDING WITH CUSTARD



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MONDAY 24 JUNE 2019	PUMPKIN FRITTERS WITH CARAMEL SAUCE	PREMIUM: FISH MORNAV WITH PARSLEY RICE & SEASONAL VEGETABLES	TOMATO BREDIE WITH PARSLEY RICE & SEASONAL VEGETABLES	PEACH CRUMBLE WITH WHIPPED CREAM
TUESDAY 25 JUNE 2019	GREEK SALAD WITH DRESSING	BEEF MEATBALLS WITH GRAVY, WHITE RICE & SEASONAL VEGETABLES	CHICKEN, SPINACH & MUSHROOM PANCAKES, POTATO WEDGES WITH SEASONAL VEGETABLES	FRUIT JELLY WITH CUSTARD
WEDNESDAY 26 JUNE 2019	MUSHROOM SOUP WITH BREAD ROLL	CHICKEN & LEEK PIE WITH POTATO WEDGES & SEASONAL VEGETABLES	LAMBS LIVER WITH BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	DEEP FRIED ICE CREAM WITH CHOCOLATE SAUCE
THURSDAY 27 JUNE 2019	TUNA & CORN PHYLLO TART	BEEF CURRY WITH WHITE RICE & SEASONAL VEGETABLES	BACON & MUSHROOM TAGLIATELLE WITH SALAD OF THE DAY	MILK TART
FRIDAY 28 JUNE 2019	CREAMY CAULIFLOWER SOUP WITH BREAD ROLL	HONEY & MUSTARD CHICKEN STRIPS WITH MASHED POTATOES & SEASONAL VEGETABLES	MONTH END MADNESS R50.00 FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	POACHED PEAR WITH CUSTARD
SATURDAY 29 JUNE 2019	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	SPINACH & FETA QUICHE WITH POTATO WEDGES & SEASONAL VEGETABLES	GAMMON & PEA PASTA BAKE WITH SEASONAL VEGETABLES	DANISH PASTRY
SUNDAY 30 JUNE 2019	LEEK & POTATO SOUP WITH BREAD ROLL	ROASTED HONEY & MUSTARD CHICKEN WITH ROAST POTATOES & SEASONAL VEGETABLES	ROSEMARY ROAST BEEF WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	STICKY TOFFY PUDDING WITH CUSTARD



R25 P/P

SNACK SUPPER

WEDNESDAY, 5 JUNE 2019

QUICHE LORRAINE
WITH FRUIT JUICE

WEDNESDAY, 19 JUNE 2019

VEGETABLE SOUP
WITH BREAD ROLL

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BEFORE 4PM**