



BOARDWALK BISTRO



JULY 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



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 1 JULY 2019	CREAMY BUTTERNUT SOUP WITH BREAD ROLL	BACON & MUSHROOM TAGLIATELLE WITH GREEK SALAD	CHICKEN, SPINACH & FETA PHYLLO QUICHE WITH POTATO WEDGES & GREEK SALAD	PEACH CRUMBLE WITH WHIPPED CREAM
TUESDAY 2 JULY 2019	CAPRESE SALAD	FISHCAKES WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	BEEF MOUSSAKA WITH SWEET POTATO WEDGES & SEASONAL VEGETABLES	CHURRO CUP WITH ICE CREAM & BERRY SAUCE
WEDNESDAY 3 JULY 2019	MUSHROOM SOUP WITH BREAD ROLL	LAMBS LIVER IN BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	PORK & VEGETABLE PIE SERVED WITH MASHED POTATOES & SEASONAL VEGETABLES	APRICOT SAGO PUDDING & CUSTARD
THURSDAY 4 JULY 2019	PUMPKIN FRITTERS WITH CARAMEL SAUCE	SPAGHETTI BOLOGNAISE TOPPED WITH CHEDDAR WITH SALAD OF THE DAY	HONEY & MUSTARD CHICKEN KEBABS WITH POTATO WEDGES & SEASONAL VEGETABLES	CHOCOLATE MOUSSE TOPPED WITH TOASTED NUTS
FRIDAY 5 JULY 2019	THREE CHEESE PHYLLO PARCEL	BACON, SPINACH & FETA LASAGNE WITH SALAD OF THE DAY	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	CHOCOLATE ECLAIR
SATURDAY 6 JULY 2019	MINESTRONE SOUP WITH BREAD ROLL	BEEF BOBOTIE WITH YELLOW RICE, CHUTNEY & SEASONAL VEGETABLES	CRUMBED CHICKEN STRIPS WITH CHEESE SAUCE, SWEET POTATO WEDGES & SEASONAL VEGETABLES	LEMON CHEESE CAKE
SUNDAY 7 JULY 2019	SPRING ROLLS WITH SWEET CHILLI SAUCE	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

WEDNESDAY, 10 JULY 2019

R140.00

FROM 19H00-21H00

CHRISTMAS IN JULY DINNER

Menu

WELCOMING DRINK SERVED ON ARRIVAL

STARTER

SLOW COOKED BEEF RAVIOLI
IN CREAMY MUSHROOM SAUCE TOPPED
WITH PARMESAN

MAIN COURSE

ROASTED LAMB WITH RED WINE JUS,
ROASTED POTATOES, TENDER STEM
BROCCOLI & BABY CARROTS

OR

PORK BELLY WITH APPLE PUREE,
CREAMED POTATOES, TENDER STEM
BROCCOLI & BABY CARROTS

DESSERT

BAKED CHRISTMAS PUDDING
WITH VANILLA BEAN CUSTARD



Please book at the bistro by Monday, 8 July 2019



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 8 JULY 2019	MUSHROOM ARANCINI WITH TARTAR SAUCE	CHICKEN & APRICOT CURRY, RICE, SAMBALS & SEASONAL VEGETABLES	BACON, LEEK & MUSHROOM PASTA BAKE WITH SEASONAL VEGETABLES	CINNAMON POACHED GUAVAS WITH CUSTARD
TUESDAY 9 JULY 2019	MINTED PEA SOUP WITH BREAD ROLL	BEEF BOURGUIGNON WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	PREMIUM: CRUMBED CALAMARI WITH TARTAR SAUCE, SAVOURY RICE & GREEK SALAD	CHOCOLATE BROWNIE WITH ICE CREAM
WEDNESDAY 10 JULY 2019	BAKED AUBERGINE TOPPED WITH TOMATO & MOZZARELLA	CHICKEN & LEEK PIE, POTATO WEDGES & SEASONAL VEGETABLES	CRUMBED PORK SCHNITZEL, MUSHROOM SAUCE, SWEET POTATO WEDGES & SEASONAL VEGETABLES	BAKED LEMON PUDDING WITH CUSTARD
THURSDAY 11 JULY 2019	CORN FRITTERS & SWEET CHILLI SAUCE	CHICKEN, BUTTERNUT & FETA LASAGNE SERVED WITH A GREEK SALAD	BEEF SAUSAGES WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	APPLE CRUMBLE WITH WHIPPED CREAM
FRIDAY 12 JULY 2019	LENTIL SOUP WITH BREAD ROLL	PORK & VEGETABLE CURRY SERVED WITH RICE & SEASONAL VEGETABLES	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	POACHED PEARS WITH CUSTARD
SATURDAY 13 JULY 2019	FRIED POTATO & CORIANDER BALLS & TARTAR SAUCE	BUTTER CHICKEN WITH SAMBALS, BASMATI RICE & SEASONAL VEGETABLES	BEEF MEATBALLS WITH GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	CHOCOLATE TART
SUNDAY 14 JULY 2019	SPICY TOMATO 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 SAUCE



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 15 JULY 2019	SALMON MOUSSE BRUSCHETTA	CHICKEN A LA KING WITH LENTIL RICE & SEASONAL VEGETABLES	BRAISED PORK CHOP & GRAVY WITH MASHED POTATOES & SEASONAL VEGETABLES	BUTTERSCOTCH MOUSSE WITH CRUSHED GINGER BISCUIT
TUESDAY 16 JULY 2019	CURRIED VEGETABLE SOUP WITH BREAD ROLL	PREMIUM: PORTUGUESE FISH WITH SAVOURY RICE & SEASONAL VEGETABLES	CHICKEN SCHNITZEL WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	CHOCOLATE VOLCANO
WEDNESDAY 17 JULY 2019	LEEK & POTATO SOUP WITH BREAD ROLL	LAMBS LIVER IN BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	PORK & APPLE PIE WITH GRAVY, GARLIC BABY POTATOES & SEASONAL VEGETABLES	PANNA COTTA WITH BERRY SAUCE
THURSDAY 18 JULY 2019	CAPRESE BRUSCHETTA	FISHERMAN'S PIE WITH SEASONAL VEGETABLES	TEMPURA PORK WITH SWEET & SOUR SAUCE, BASMATI RICE & SEASONAL VEGETABLES	PEPPERMINT CRISP FRIDGE TART
FRIDAY 19 JULY 2019	CREAMY BROCCOLLI 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 20 JULY 2019	ROAST VEGETABLE KEBAB WITH PESTO	BROCOLI, CHICKEN & MOZZARELLA BAKE WITH SWEET POTATO MASH & SEASONAL VEGETABLES	BACON CARBONARA PASTA WITH GREEK SALAD	MILK TART
SUNDAY 21 JULY 2019	SPRING ROLLS WITH SWEET CHILLI SAUCE	GLAZED GAMMON WITH JUS, ROAST POTATOES & SEASONAL VEGETABLES	ROASTED CHUTNEY CHICKEN WITH JUS, ROAST POTATOES & SEASONAL VEGETABLES	STICKY TOFFEE PUDDING WITH CUSTARD



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 22 JULY 2019	TEMPURA ZUCHINI	PREMIUM: FISH MORNAY WITH SAVOURY RICE & SEASONAL VEGETABLES	BEEF KOFTAS WITH TZIKIKI, SAVOURY RICE & SEASONAL VEGETABLES	BREAD & BUTTER PUDDING WITH CUSTARD
TUESDAY 23 JULY 2019	HAM & PEA SOUP WITH BREAD ROLL	CRUMBED PORK STRIPS ON EGG NOODLE WITH SWEET & SOUR SAUCE & SEASONAL STIR-FRIED VEGETABLES	CHICKEN, SPINACH & FETA PANCAKES WITH POTATO WEDGES & SEASONAL VEGETABLES	BAKLAVA
WEDNESDAY 24 JULY 2019	CRUMBED MUSHROOMS WITH TARTAR SAUCE	CHICKEN & LEEK PIE WITH GRAVY, POTATO WEDGES & SEASONAL VEGETABLES	BEEF MEATBALLS WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	DEEP FRIED ICE CREAM WITH CHOCOLATE SAUCE
THURSDAY 25 JULY 2019	BATTERED ONION RINGS WITH TARTAR SAUCE	BEEF CURRY WITH WHITE RICE & SEASONAL VEGETABLES	CHICKEN & MUSHROOM TAGLIATELLE WITH GREEK SALAD	ECLAIR
FRIDAY 26 JULY 2019	SAMOOSAS & SWEET MAYO DRESSING	BACON & BLUE CHEESE PHYLLO QUICHE WITH POTATO WEDGES & GREEK SALAD	MONTH END MADNESS R50.00 FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	ORANGE PUDDING WITH CUSTARD
SATURDAY 27 JULY 2019	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	SALMON & FENNEL TAGLIATELLE WITH GREEK SALAD	COTTAGE PIE WITH GRAVY & SEASONAL VEGETABLES	DANISH PASTRY
SUNDAY 28 JULY 2019	CREAMY MUSHROOM SOUP WITH BREAD ROLL	ROASTED HONEY & MUSTARD CHICKEN WITH ROAST POTATOES & SEASONAL VEGETABLES	ROSEMARY ROAST BEEF & YORKSHIRE PUDDING WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	BAKED DATE PUDDING WITH CUSTARD



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 29 JULY 2019	3 CHEESE PHYLLO BASKETS	CREAMY CHICKEN LIVER LASAGNE WITH GREEK SALAD	CORIANDER & LIME FISHCAKES WITH TARTAR SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	CHELSEA BUN
TUESDAY 30 JULY 2019	HEARTY VEGETABLE SOUP WITH BREAD ROLL	PREMIUM: CRUMBED CALAMARI WITH TARTAR SAUCE, POTATO WEDGES & GREEK SALAD	BOBOTIE PANCAKES TOPPED WITH POTATO WEDGES & GREEK SALAD	CUSTARD SLICE
WEDNESDAY 31 JULY 2019	MINI SALMON MOUSSE PANCAKE	BEEF & MUSHROOM PIE WITH GRAVY, GARLIC BABY POTATOES & SEASONAL VEGETABLES	PROVENCAL CHICKEN WITH SAVOURY RICE & SEASONAL VEGETABLES	BANOFFEE PIE



R25 P/P

SNACK SUPPER

WEDNESDAY, 3 JULY 2019
CREAMY BUTTERNUT
SOUP WITH BREAD ROLL

WEDNESDAY, 17 JULY 2019
CHICKEN PIE WITH
ASSORTED JUICE

PLEASE BOOK AT THE BISTRO BY TUESDAY,
BEFORE 4PM



4 JUNE 2019 : 14H30 - 16H00

CHIT CHAT

**MEET, GREET
& MINGLE**
REFRESHMENT SOLD AT
THE BISTRO

16H15 KEITH JEWEL
WIL BE PLAYING THE
KEYBOARD

LUCKY DRAW HELD AT 15H15



FRIDAY'S - 5/12/19/26 JULY 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**