

BOARDWALK BISTRO

EVERGREEN
lifestyle

Menu



AUGUST 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
THURSDAY 1 AUGUST 2019	CORN FRITTER WITH SWEET CHILLI SAUCE	PORK SAUSAGES WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	SPINACH & FETA LASAGNE WITH GREEK SALAD	STEWED CINNAMON APPLES WITH CUSTARD
FRIDAY 2 AUGUST 2019	MINTED PEA SOUP WITH BREAD ROLL	BACON, BLUE CHEESE & RED ONION QUICHE WITH POTATO WEDGES & SALAD OF THE DAY	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	CHOCOLATE MOUSSE TOPPED WITH TOASTED NUTS
SATURDAY 3 AUGUST 2019	TEMPURA ZUCHINNI WITH TSATZIKI	BEEF MEATBALLS WITH GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	SALMON & SPINACH TAGLIATELLE WITH SEASONAL VEGETABLES	CHOCOLATE ECLAIRS
SUNDAY 4 AUGUST 2019	BUTTERNUT 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

Women's day Morning Tea

Friday, 9 August 2019 at 10h00 - R75 pp
 Please RSVP by Monday, 5 August 2019 at the Bistro

Variety of Eats served with Tea / Coffee & Juice

Danish Pastries, Scones with Cream & Jam, Ham & Cheese Frittata, Cup Cakes, Chocolate Eclairs, Mini Cheese & Tomato Croissants & Salmon Mousse Crepes





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MONDAY 5 AUGUST 2019	CAPRESE BRUCHETTE	FISH CAKES WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN, BUTTERNUT & FETA LASAGNE WITH SEASONAL VEGETABLES	POACHED PEARS WITH CUSTARD
TUESDAY 6 AUGUST 2019	VEGETABLE SOUP WITH BREAD ROLL	PORK SCHNITZEL WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	BEEF BOBOTIE WITH YELLOW RICE & SEASONAL VEGETABLES	LEMON PUDDING WITH CUSTARD
WEDNESDAY 7 AUGUST 2019	GARDEN SALAD WITH DRESSING	LAMBS LIVER WITH BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN & LEEK PIE WITH BABY POTATOES & SEASONAL VEGETABLES	BUTTERSCOTCH & GINGER TART
THURSDAY 8 AUGUST 2019	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	HAWAIIAN CHICKEN KEBABS WITH POTATO WEDGES & SEASONAL VEGETABLES	COTTAGE PIE WITH GRAVY & SEASONAL VEGETABLES	APPLE CRUMBLE WITH WHIPPED CREAM
WOMEN'S DAY FRIDAY 9 AUGUST 2019	BROCCOLI SOUP WITH BREAD ROLL	CRUMBED CHICKEN STRIPS WITH CHEESE SAUCE, BABY POTATOES & SALAD OF THE DAY	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	CHURRO CUP WITH ICE CREAM & BERRY SAUCE
SATURDAY 10 AUGUST 2019	THREE CHEESE PARCEL	BOBOTIE PANCAKES WITH POTATO WEDGES & GREEK SALAD	BACON, SPINACH & FETA QUICHE WITH POTATO WEDGES & GREEK SALAD	MILK TART
SUNDAY 11 AUGUST 2019	SPRING ROLLS WITH SWEET CHILLI SAUCE	ROASTED BEEF WITH RED WINE JUS, ROAST POTATOES & SEASONAL VEGETABLES	ROSEMARY ROASTED CHICKEN WITH RED WINE JUS, ROAST POTATOES & SEASONAL VEGETABLES	PAVLOVA WITH BERRY SAUCE



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MONDAY 12 AUGUST 2019	BUTTERNUT SOUP WITH BREAD ROLL	PROVENCAL CHICKEN WITH BASMATI RICE & SEASONAL VEGETABLES	SALMON & SPINACH FETTUCINI WITH GREEK SALAD	CINNAMON POACHED GUAVAS WITH CUSTARD
TUESDAY 13 AUGUST 2019	MUSHROOM ARANCINI WITH CHEESE SAUCE	BACON, BLUE CHEESE & RED ONION QUICHE WITH POTATO WEDGES & GREEK SALAD	PREMIUM: PORTUGUESE FISH WITH SAVOURY RICE & SEASONAL VEGETABLES	FRUIT JELLY WITH CUSTARD
WEDNESDAY 14 AUGUST 2019	MINISTRONE SOUP WITH BREAD ROLL	PORK & APPLE PIE WITH GRAVY, RICE & SEASONAL VEGETABLES	CHICKEN A LA KING WITH RICE & SEASONAL VEGETABLES	SAGO PUDDING WITH APRICOT & CUSTARD
THURSDAY 15 AUGUST 2019	GREEK SALAD WITH DRESSING	BEEF CURRY WITH YELLOW RICE, TOMATO SAMBALS & SEASONAL VEGETABLES	FISH CAKES WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	CHOCOLATE ECLAIRS
FRIDAY 16 AUGUST 2019	MUSHROOM & BLUE CHEESE BASKETS	BACON CARBONARA PASTA WITH SALAD OF THE DAY	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	LEMON CHEESE CAKE
SATURDAY 17 AUGUST 2019	ROAST VEGETABLE KEBAB WITH PESTO	SPLAGHETTI BOLOGNAISE TOPPED WITH CHEDDAR WITH GREEK SALAD	FISHERMAN'S PIE WITH SEASONAL VEGETABLES	CHOCOLATE MOUSSE TOPPED WITH TOASTED NUTS
SUNDAY 18 AUGUST 2019	LENTIL SOUP WITH BREAD ROLL	HONEY GLAZED GAMMON WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	ROAST CHUTNEY CHICKEN WITH ROAST POTATOES & SEASONAL VEGETABLES	BAKED ORANGE PUDDING WITH CUSTARD



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MONDAY 19 AUGUST 2019	BEAN SOUP WITH BREAD ROLL	CHICKEN & APRICOT CURRY WITH RICE & SEASONAL VEGETABLES	COTTAGE PIE WITH GRAVY & SEASONAL VEGETABLES	LEMON CHEESE CAKE
TUESDAY 20 AUGUST 2019	SPINACH & FETA PHYLLO TART	PREMIUM: FRIED CALAMARI WITH SAVOURY RICE & SEASONAL VEGETABLES	CHICKEN & BROCCOLI BAKE WITH SAVOURY RICE & SEASONAL VEGETABLES	PEPPERMINT CRISP TART
WEDNESDAY 21 AUGUST 2019	VEGETABLE SOUP WITH BREAD ROLL	BEEF & MUSHROOM PIE WITH BABY POTATOES & ROAST VEGETABLES	BBQ CHICKEN KEBABS WITH BABY POTATOES & ROAST VEGETABLES	CHURRO CUP WITH ICE CREAM & CHOCOLATE SAUCE
THURSDAY 22 AUGUST 2019	SPRING ROLLS WITH SWEET CHILLI SAUCE	CHICKEN CORDON BLEU WITH BABY POTATOES & GREEK SALAD	SAVOURY MINCE PANCAKES, POTATO WEDGES & SEASONAL VEGETABLES	CUSTARD TART
FRIDAY 23 AUGUST 2019	LENTIL SOUP WITH BREAD ROLL	HONEY & MUSTARD CHICKEN STRIPS WITH MASHED POTATOES & SEASONAL VEGETABLES	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	STEWED FRUIT WITH CUSTARD
SATURDAY 24 AUGUST 2019	PUMPKIN FRITTERS WITH CARAMEL SAUCE	MEDITERRANEAN CHICKEN PASTA WITH GREEK SALAD	LENTIL BOBOTIE WITH YELLOW RICE, TOMATO SAMBAL & SEASONAL VEGETABLES	STRAWBERRY TART
SUNDAY 25 AUGUST 2019	LEEK & POTATO SOUP WITH BREAD ROLL	ROASTED HONEY & MUSTARD CHICKEN WITH ROAST POTATOES & SEASONAL VEGETABLES	ROAST BEEF WITH YORKSHIRE PUDDING, GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	STICKY TOFFEE PUDDING WITH CUSTARD



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MONDAY 26 AUGUST 2019	MUSHROOM SOUP WITH BREAD ROLL	CHICKEN SCHNITZEL WITH MUSHROOM SAUCE, POTATO WEDGES & SEASONAL VEGETABLES	BACON & MUSHROOM TAGLIATELLE & GREEK SALAD	DEEF FRIED ICE CREAM WITH CHOCOLATE SAUCE
TUESDAY 27 AUGUST 2019	TUNA & CORN PHYLLO TART	BEEF CURRY WITH RICE, TOMATO SAMBAL & SEASONAL VEGETABLES	SWEET & SOUR PORK TEMPURA WITH LENTIL RICE & SEASONAL VEGETABLES	APPLE CRUMBLE WITH WHIPPED CREAM
WEDNESDAY 28 AUGUST 2019	CREAMY CAULIFLOWER SOUP WITH BREAD ROLL	BEEF & MUSHROOM PIE WITH GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	PREMIUM: HAKE MORNAY WITH SAVOURY RICE & SEASONAL VEGETABLES	POACHED PEARS WITH CUSTARD
THURSDAY 29 AUGUST 2019	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	BRAISED PORK CHOPS WITH ONION GRAVY, BABY POTATOES & SEASONAL VEGETABLES	CHICKEN & MUSHROOM PANCAKES WITH POTATO WEDGES & SEASONAL VEGETALBES	DANISH PASTRY
FRIDAY 30 AUGUST 2019	CRUMBED MUSHROOMS WITH TSATZIKI	CHICKEN & LEEK QUICHE WITH CHIPS & SALAD OF THE DAY	MONTH END MADNESS R50.00 FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	ICE CREAM WITH CHOCOLATE SAUCE
SATURDAY 31 AUGUST 2019	FRENCH ONION SOUP WITH BREAD ROLL	SALMON & FENNEL TAGLIATELLE WITH GREEK SALAD	COTTAGE PIE WITH GRAVY & SEASONAL VEGETABLES	BAKED GINGER PUDDING WITH CUSTARD



6 AUGUST 2019 : 14H30 - 16H00

CHIT CHAT

MEET, GREET & MINGLE

REFRESHMENTS SOLD AT
THE BISTRO

16H15 KEITH JEWEL AT
THE KEYBOARD

LUCKY DRAW HELD AT 15H15



R25 P/P

SNACK SUPPER

WEDNESDAY, 7 AUG 2019

HAM, MUSTARD &
CHEESE PITA SERVED
WITH A JUICE

WEDNESDAY, 21 AUG 2019

SAUSAGE ROLL
SERVED WITH A JUICE

PLEASE BOOK AT THE BISTRO BY TUESDAY,
BEFORE 4PM



FRIDAY PUB SUPPERS

R62.00

FRIED FISH / CALAMARI
WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY

PLEASE BOOK FOR PUB SUPPERS AT THE BISTRO BY 11AM ON FRIDAY'S