



BOARDWALK BISTRO



SEPTEMBER 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



FRIDAY PUB SUPPERS

R62.00

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

PLEASE BOOK BY 11H00 ON FRIDAY FOR PUB SUPPERS AT THE BISTRO



**Spring
Smoothy
Special**

FRESH FRUIT WITH
ICE CREAM &
YOGHURT

R25.00
ENQUIRE ON AVAILABLE
FLAVOURS

STARTER

MAIN
OPTION 1

MAIN
OPTION 2

DESSERT

**SUNDAY
1 SEPT 2019**

PUMPKIN FRITTERS
& CARAMEL
SAUCE

**PREMIUM SUNDAY
SPRING SPECIAL – R90**
ROAST LAMB & GRAVY
WITH ROAST POTATOES &
SEASONAL VEGETABLES

ROASTED CHUTNEY
CHICKEN WITH GRAVY,
ROAST POTATOES &
SEASONAL VEGETABLES

CINNAMON
POACHED
GUAVAS WITH
CUSTARD



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 2 SEPT 2019	BRIE & CARAMELISED ONION PHYLLO TART	CRUMBED CHICKEN WITH SPINACH & FETA STUFFING, BABY POTATOES & SEASONAL VEGETABLES	BACON, RED ONION & FETA QUICHE WITH BABY POTATOES & GREEK SALAD WITH DRESSING	CUSTARD SLICE
TUESDAY 3 SEPT 2019	VEGETABLE SOUP WITH A BREAD ROLL	LEMON & CORIANDER FISH CAKES WITH MASHED POTATOES & SEASONAL VEGETABLES	SPAGHETTI BOLOGNAISE TOPPED WITH CHEDDAR CHEESE & GARDEN SALAD	SAGO PUDDING WITH APRICOT & CUSTARD
WEDNESDAY 4 SEPT 2019	SPRING ROLLS WITH SWEET & SOUR SAUCE	LAMBS LIVER WITH BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN & LEEK PIE WITH GRAVY, SWEET POTATO WEDGES & SEASONAL VEGETABLES	DEE-FRIED ICE CREAM WITH CHOCOLATE SAUCE
THURSDAY 5 SEPT 2019	CRUMBED MUSHROOMS WITH TARTAR SAUCE	BRAISED PORK CHOPS WITH GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN, FETA & MUSHROOM LASAGNE WITH GREEK SALAD & DRESSING	PEARS HELENE WITH CUSTARD
FRIDAY 6 SEPT 2019	BUTTERNUT SOUP WITH A BREAD ROLL	BEEF BOBOTIE WITH YELLOW RICE, TOMATO SAMBALS & SEASONAL VEGETABLES	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	DANISH PASTRY
SATURDAY 7 SEPT 2019	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	BBQ CHICKEN KEBABS WITH POTATO WEDGES & SEASONAL VEGETABLES	CURRIED MINCE VETKOEK WITH GREEK SALAD & DRESSING	CHOCOLATE ECLAIR
SUNDAY 8 SEPT 2019	MUSHROOM SOUP WITH A BREAD ROLL	ROSEMARY ROAST BEEF WITH GRAVY & YORKSHIRE PUDDING, ROAST POTATOES & SEASONAL VEGETABLES	LEMON & HERB ROAST CHICKEN WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	STICKY TOFFEE PUDDING WITH CUSTARD



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 9 SEPT 2019	HAM & BLUE CHEESE PHYLLO TART	SALMON & SPINACH TAGLIATELLE WITH GARDEN SALAD & DRESSING	BEEF MEATBALLS WITH NAPOLITANA SAUCE, SPAGHETTI & GARDEN SALAD WITH DRESSING	FRUIT SALAD WITH ICE CREAM
TUESDAY 10 SEPT 2019	CAPRESE KEBAB WITH PESTO	BEEF BOBOTIE PANCAKES WITH ROAST POTATOES & GREEK SALAD	FISHERMAN'S PIE WITH GRAVY & SEASONAL VEGETABLES	POACHED PEARS WITH ICE CREAM
WEDNESDAY 11 SEPT 2019	BEETROOT & FETA STACK	CHICKEN & APRICOT CURRY WITH TOMATO SAMBALS, LENTIL RICE & SEASONAL VEGETABLES	PORK & APPLE PIE WITH GRAVY, BABY POTATOES & SEASONAL VEGETABLES	BAKED ORANGE PUDDING WITH WHIPPED CREAM
THURSDAY 12 SEPT 2019	MINISTRONE SOUP WITH A BREAD ROLL	SWEET & SOUR PORK TEMPURA, BASMATI RICE & SEASONAL VEGETABLES	CHICKEN & BROCCOLI BAKE WITH RICE & SEASONAL VEGETABLES	PEACH CRUMBLE WITH WHIPPED CREAM
FRIDAY 13 SEPT 2019	THREE CHEESE PARCEL	ROAST CHICKEN & VEGETABLE QUICHE WITH CHIPS & GREEK SALAD	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & GREEK SALAD	STEWED FRUIT WITH CUSTARD
SATURDAY 14 SEPT 2019	CAPRESE BROCHETTE	CARBONARA TAGLIATELLE PASTA & GARDEN SALAD	CRUMBED CHICKEN STRIPS WITH MUSHROOM SAUCE, POTATO WEDGES & GARDEN SALAD	CHOCOLATE MOUSSE TOPPED WITH TOASTED NUTS
SUNDAY 15 SEPT 2019	BEEF SAMOOSA WITH SWEET CHILLI SAUCE	ROASTED PORK NECK SERVED WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	ROASTED CHICKEN SERVED WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	TRIFLE



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 16 SEPT 2019	LEEK & POTATO SOUP WITH A BREAD ROLL	BEEF BOURGUIGNON WITH RICE & SEASONAL VEGETABLES	CHICKEN, BUTTERNUT & FETA LASAGNE WITH SEASONAL VEGETABLES	CHOCOLATE ECLAIR
TUESDAY 17 SEPT 2019	TEMPURA ZUCHINNI WITH TZATZIKI	CREAMY SEAFOOD TAGLIATELLE PASTA AND GREEK SALAD	BEEF CURRY WITH TOMATO SAMBALS, LENTIL RICE & SEASONAL VEGETABLES	ICE CREAM WITH CHOCOLATE SAUCE & TOASTED NUTS
WEDNESDAY 18 SEPT 2019	CORN FRITTERS WITH SWEET CHILLI SAUCE	LAMBS LIVER WITH BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN & LEEK PIE WITH GRAVY, BABY POTATOES & SEASONAL VEGETABLES	BAKED LEMON PUDDING WITH CUSTARD
THURSDAY 19 SEPT 2019	PUMPKIN FRITTERS WITH CARAMEL SAUCE	CHICKEN SCHNITZEL WITH MUSHROOM SAUCE, POTATO WEDGES & SEASONAL VEGETABLES	BEEF LASAGNE WITH GREEK SALAD	BAKED APPLE PUDDING WITH CUSTARD
FRIDAY 20 SEPT 2019	PEA & HAM SOUP WITH A BREAD ROLL	PROVENCAL CHICKEN WITH BASMATI RICE & SEASONAL VEGETABLES	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	CHEESE CAKE TART
SATURDAY 21 SEPT 2019	CRUMBED MUSHROOMS WITH TARTAR SAUCE	BEEF BURGER WITH CHEESE SAUCE, CHIPS & GARDEN SALAD	MEDITERRANEAN CHICKEN PENNE PASTA WITH GARDEN	JELLY & CUSTARD
SUNDAY 22 SEPT 2019	VEGETABLE SOUP WITH A BREAD ROLL	RED WINE MARINATED BEEF WITH ROAST POTATOES & SEASONAL VEGETABLES	APRICOT ROAST CHICKEN WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	DATE PUDDING WITH CUSTARD



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 23 SEPT 2019	TUNA PARCELS	PORK BANGERS WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN LIVER & MUSHROOM PANCAKE WITH POTATO WEDGES & SEASONAL VEGETABLES	YOGHURT TART
TUESDAY 24 SEPT 2019	DEEP-FRIED POTATO BALLS WITH PESTO	PREMIUM BRAAI SPECIAL: CHICKEN KEBAB, BOEREWORS, GARLIC BREAD, BEETROOT SALAD & GARDEN SALAD	BACON, CAMEMBERT & RED ONION QUICHE WITH ROAST SWEET POTATO WEDGES & GARDEN SALAD	ICE CREAM WITH KOEKSISTERS
WEDNESDAY 25 SEPT 2019	BEAN SOUP WITH BREAD ROLL	CRUMBED CHICKEN STRIPS WITH HONEY MUSTARD SAUCE, POTATO BAKE & GREEK SALAD	CORNISH PIE WITH GRAVY, POTATO BAKE & SEASONAL VEGETABLES	CHELSEA BUN
THURSDAY 26 SEPT 2019	SALMON BRUSCHETTA	PORK SCHNITZEL WITH CHEESE SAUCE, POTATO WEDGES & SEASONAL VEGETABLES	PREMIUM: PORTUGUESE FISH WITH SAVOURY RICE & SEASONAL VEGETABLES	ICE CREAM WITH BERRY SAUCE
FRIDAY 27 SEPT 2019	ROAST VEGETABLE KEBAB WITH PESTO	SAVOURY MINCE PANCAKES WITH BABY POTATOES & GREEK SALAD	MONTH END MADNESS: FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	CHOCOLATE MOUSSE TOPPED WITH TOASTED NUTS
SATURDAY 28 SEPT 2019	SPRING ROLLS WITH SWEET & SOUR SAUCE	CHICKEN CORDON BLEU WITH GARLIC SAUCE, LENTIL RICE & SEASONAL VEGETABLES	BEEF MOUSSAKA WITH MASHED SWEET POTATO & GARDEN SALAD WITH DRESSING	MILK TART
SUNDAY 29 SEPT 2019	SPICY TOMATO SOUP WITH A BREAD ROLL	APRICOT ROAST GAMMON WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	ROSEMARY ROAST CHICKEN WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	BAKED APPLE CRUMBLE WITH CUSTARD



STARTER

MAIN
OPTION 1

MAIN
OPTION 2

DESSERT

MONDAY
30 SEPT 2019

POTATO FRITTERS
WITH PESTO
DRESSING

COTTAGE PIE WITH
GRAVY & SEASONAL
VEGETABLE

PREMIUM:
HAKE MORNAVY WITH
MASHED POTATOES &
SEASONAL VEGETABLES

CINNAMON
POACHED
APPLES WITH
CUSTARD

R25 P/P

SNACK SUPPER

WEDNESDAY, 4 SEPT 2019

PULLED CHICKEN & COLESLAW
CIABATTA
WITH A JUICE

WEDNESDAY, 18 SEPT 2019

BACON & CARAMELIZED ONION
QUICHE
WITH A JUICE



PLEASE BOOK AT THE BISTRO BY TUESDAY,
BEFORE 4PM

10 SEPT 2019 : 14H30 - 16H00

CHIT CHAT

**MEET, GREET
& MINGLE**

REFRESHMENTS SOLD AT
THE BISTRO



LUCKY DRAW HELD AT 15H15