



# BOARDWALK BISTRO



## OCTOBER 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 FOR PUB SUPPERS AT THE BISTRO BY 11AM ON FRIDAY'S



### Spring Smoothy Special

The graphic for the Spring Smoothy Special features a vibrant red background with a white floral icon at the top. The text "Spring Smoothy Special" is written in a bold, white, sans-serif font. Below the title, the ingredients "FRESH FRUIT WITH ICE CREAM & YOGHURT" are listed in a smaller white font. At the bottom, the price "R25.00" and the instruction "ENQUIRE ON AVAILABLE FLAVOURS" are also in white. The background of the graphic is decorated with various fresh fruits like strawberries, raspberries, and kiwi slices.

FRESH FRUIT WITH  
ICE CREAM &  
YOGHURT

R25.00  
ENQUIRE ON AVAILABLE  
FLAVOURS





	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
<b>TUESDAY 1 OCTOBER</b>	VEGETABLE SOUP WITH A BREAD ROLL	LEMON & CORIANDER FISH CAKES WITH MASHED POTATOES & SEASONAL VEGETABLES	BUTTERNUT TOPPED COTTAGE PIE & SEASONAL VEG	SAGO PUDDING WITH APRICOT & CUSTARD
<b>WEDNESDAY 2 OCTOBER</b>	SPRING ROLLS WITH SWEET & SOUR SAUCE	CHICKEN & VEGETABLE PIE, BABY POTATOES & SEASONAL VEGETABLES	LAMBS LIVER, ONION GRAVY & MASHED POTATOES & SEASONAL VEGETABLES	DEEP-FRIED ICE CREAM WITH CHOCOLATE SAUCE
<b>THURSDAY 3 OCTOBER</b>	CRUMBED MUSHROOMS WITH TARTAR SAUCE	FISHERMANS PIE & SEASONAL VEGETABLES	CRUMBED CHICKEN WITH SPINACH & FETA STUFFING, BABY POTATOES & SEASONAL VEGETABLES	PEARS HELENE WITH CUSTARD
<b>FRIDAY 4 OCTOBER</b>	BUTTERNUT SOUP WITH A BREAD ROLL	ROAST CHICKEN & BLUE CHEESE QUICHE, CHIPS & SALAD OF THE DAY	<b>PREMIUM:</b> FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	PEPPERMINT TART
<b>SATURDAY 5 OCTOBER</b>	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	BOEREWORS ROLL WITH TOMATO RELISH, CHIPS & CAESLAW	BACON, CHEESE & MACARONI BAKE WITH GREEK SALAD	CHOCOLATE ECLAIR
<b>SUNDAY 6 OCTOBER</b>	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
<b>MONDAY 7 OCTOBER</b>	CAPRESE SALAD	MORROCAN CHICKEN & BASMATI RICE WITH SEASONAL VEGETABLES	SPINACH, FETA, BACON LASAGNE & GARDEN SALAD	CINNAMON INFUSED PEACHES & CREAM
<b>TUESDAY 8 OCTOBER</b>	BACON & FETA BRUSCHETTA WITH BASIL DRESSING	CHICKEN STIR FRY SERVED ON EGG NOODLES & SEASONAL VEGETABLES	SALMON FISH CAKES SERVED WITH A TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	PANACOTTA & BERRY SAUCE
<b>WEDNESDAY 9 OCTOBER</b>	ROAST VEGETABLE SALAD	STEAK & KIDNEY PIE & GRAVY, SAVOURY RICE & SEASONAL VEGETABLES	<b>PREMIUM:</b> HAKE MORNAY, SAVOURY RICE & SEASONAL VEGETABLES	BUTTERSCOTCH & GINGER TART
<b>THURSDAY 10 OCTOBER</b>	MINISTRONE SOUP WITH A BREAD ROLL	TUNA PASTA BAKE & GREEK SALAD	BEEF SAUSAGE & GRAVY & MASHED POTATOES SERVED WITH SEASONAL VEGETABLES	APPLE BAKE PUDDING & CUSTARD
<b>FRIDAY 11 OCTOBER</b>	THREE CHEESE PARCEL	CRUMBED BBQ CHICKEN WRAP, CHIPS & GREEK SALAD	<b>PREMIUM:</b> FRIED FISH WITH TARTAR SAUCE, CHIPS & GREEK SALAD	CHOCOLATE MOUSE TOPPED WITH NUTS
<b>SATURDAY 12 OCTOBER</b>	BEETROOT & FETA STACK	BOEREKOS DAG R78-00 PER PERSON	CHICKEN STRIPS & CHEESE SAUCE, POTATO WEDGES & SALAD OF THE DAY	ICE CREAM & CHOCOLATE SAUCE
<b>SUNDAY 13 OCTOBER</b>	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





**NATIONAL CHOCOLATE  
CUPCAKE DAY  
SPECIAL  
18 OCTOBER 2019**

**ORDER ANY  
TEA / COFFEE  
WITH A  
CHOCOLATE  
CUPCAKE FOR  
R15.00**

**\*WHILE STOCKS LAST\***



**Western Province Caterers**



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
<b>MONDAY</b> 14 OCTOBER	DEEP-FRIED POTATO BALLS WITH PESTO	BEEF BOURGUIGNON WITH RICE & SEASONAL VEGETABLES	CREAMY SEAFOOD TAGLIATELLE PASTA AND GREEK SALAD	<b>DESSERT TRIO</b> LEMON CHEESE CAKE CHOCOLATE MOUSSE MILKTART
<b>TUESDAY</b> 15 OCTOBER	TEMPURA ZUCHINNI WITH TZATZIKI	FISHERMANS PIE & SEASONAL VEGETABLES	CHICKEN, BUTTERNUT & FETA LASAGNE WITH A GREEK SALAD	ICE CREAM WITH CHOCOLATE SAUCE & TOASTED NUTS
<b>WEDNESDAY</b> 16 OCTOBER	CREAMY BUTTERNUT SOUP & ROLL WITH BUTTER	BEEF CURRY, SAMBALS & PARSLEY RICE SERVED WITH SEASONAL VEGETABLES	SPICY MEDITERANEAN ROAST VEGETABLES, CHICKEN & COUSCOUS SALAD	BARONE MOUSE
<b>THURSDAY</b> 17 OCTOBER	CRUMBED MUSHROOMS WITH TARTAR SAUCE	THREE CHEESE QUICHE, POTATO WEDGES & GARDEN SALAD	BBQ CHICKEN KEBABS, POTATO WEDGES & GARDEN SALAD	CHEESE CAKE TART
<b>FRIDAY</b> 18 OCTOBER	PEA & HAM SOUP WITH A BREAD ROLL	BEEF BURGER WITH CHEESE SAUCE, CHIPS & GARDEN SALAD	<b>PREMIUM:</b> FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	CHOCOLATE CUPCKAE
<b>SATURDAY</b> 19 OCTOBER	PUMPKIN FRITTERS WITH CARAMEL SAUCE	SPINACH & SALMON PASTA SERVED WITH A GARDEN SALAD	BRAISED PORK CHOP & GRAVY SERVED WITH POTATO BAKE & GARDEN SALAD	JELLY & CUSTARD
<b>SUNDAY</b> 20 OCTOBER	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



## PEUSELPROE BOEREKOS

SATURDAY, 12 OCTOBER 2019 AT 12H30  
JOIN US FOR THE TASTING OF TRADITIONAL  
"BOEREKOS" WITH LIVE ENTERTAINMENT  
FROM 12H00 - 12H30

**R78 P/P**

### **Kerrie Hoender Potjie**

"traditional chicken curry made in a cast iron pot"

### **Wildspastei**

"also known as venison pie"

### **Paptert**

"maizemeal tart with tomato relish & cheddar cheese"

### **Stowegroenboontjies**

"green beans stewed with onion, potato & black pepper"

### **Pampoen Koekies**

"also known as pumpkin fritters"

### **Koperpennie Slaai**

"carrot rounds with diced peppers, marinated in a unique tangy sauce"

### **Slaphakskeentjies**

"baby onions, marinated & cooked in a home-made mustard sauce"

### **Mieliebrood**

"farm style bread with corn"

### **Melktert**

"pastry stuffed with a creamy filling made from milk"

### **Koeksisters**

"confectionery made of fried dough infused in syrup or honey"

### **Souskluitjies met Vla**

"milk-based dough, cooked in boiling water, dusted with cinnamon and served with custard"

### **Koppie Koffie of Koppie Tee**

(Cup of Coffee or Tea) Available for an additional charge of R10.00



Western Province Caterers





	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
<b>MONDAY 21 OCTOBER</b>	MOZARELLA & BACON PARCELS	PORK BANGERS & GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	<b>PREMIUM:</b> PORTUGUESE FISH WITH SAVOURY RICE & SEASONAL VEGETABLES	STRAWBERRY TART
<b>TUESDAY 22 OCTOBER</b>	CORN FRITTERS WITH SWEET CHILLI SAUCE	SESAME CHICKEN SUMMER SALAD & HOME MADE BREAD	SWEET & SOUR PORK TEMPURA SERVED WITH LENTIL RICE & SEASONAL VEGETABLES	CUSTARD TARTS
<b>WEDNESDAY 23 OCTOBER</b>	BEAN SOUP WITH BREAD ROLL	CHICKEN & MUSHROOM PIE, MASHED POTATO & SEASONAL VEGETABLES	LAMBS LIVER, ONION GRAVY & MASHED POTATOES & SEASONAL VEGETABLES	PEACH CRUMBLE & CREAM
<b>THURSDAY 24 OCTOBER</b>	SALMON BRUSCHETTA	PORK SCHNITZEL WITH CHEESE SAUCE, POTATO WEDGES & SEASONAL VEGETABLES	BEEF MEATBALLS & TOMATO RELISH, SPAGETTI & SEASONAL VEGETABLES	CHURROS & ICE CREAM
<b>FRIDAY 25 OCTOBER</b>	ROAST VEGETABLE KEBAB WITH PESTO	BEEF LASAGNE & GREEK SALAD	<b>MONTH END MADNESS:</b> FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	ORANGE PUDDING BAKE & CUSTARD
<b>SATURDAY 26 OCTOBER</b>	SPRING ROLLS WITH SWEET & SOUR SAUCE	CARBONARA & BACON PASTA SERVED WITH A GARDEN SALAD	BEEF SAUSAGES & GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	CHELSEA BUN & ICE CREAM
<b>SUNDAY 27 OCTOBER</b>	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**  
**28 OCTOBER**

DEEPPRIED  
MUSHROOM  
ARICINI BALLS &  
PESTO DRESSING

FISHERMANS PIE &  
SEASONAL VEGETABLES

CHICKEN CURRY &  
SAMBALS , LENTIL RICE &  
SEASONAL VEGETABLES

CINNAMON  
INFUSED  
PEACHES &  
CREAM

**TUESDAY**  
**29 OCTOBER**

SALMON  
BRUSCHETTA

CHICKEN SCHNITZEL,  
CHEESE SAUCE, BABY  
POTATOES & SEASONAL  
VEGETABLES

SPAGHETTI BOLOGNAISE  
WITH CHEDDAR CHEESE  
& GARDEN SALAD

CHELSEA BUN &  
CREAM

**WEDNESDAY**  
**30 OCTOBER**

CAPRESE KEBAB

PORK & APPLE PIE,  
SWEET POTATO &  
SEASONAL VEGETABLES

LEMON & CORIANDER  
FISH CAKES WITH  
MASHED POTATOES &  
SEASONAL VEGETABLES

CHOCOLATE  
VOLCANO

**THURSDAY**  
**31 OCTOBER**

CRUMPET TOPPED  
WITH BLUE CHEESE  
& BACON

BACON, FETA & EGG  
SALAD SERVED WITH  
HOME MADE BREAD

BOBOTIE PANCAKES,  
POTATO WEDGES &  
SALAD OF THE DAY

FRUIT SALAD &  
ICE CREAM

BOARDWALK BISTRO  
26 OCTOBER 2019

**MARKET  
DAY  
SPECIAL**

TEA / COFFEE  
& DANISH PASTRY  
R 20.00



R25 P/P

# SNACK SUPPER

**WEDNESDAY, 2 OCTOBER 2019**

BOEREWORS ROLL  
WITH TOMATO RELISH  
WITH A JUICE

**WEDNESDAY, 16 OCTOBER 2019**

CHICKEN MAYONNAISE ROLL  
WITH A JUICE

**WEDNESDAY, 30 OCTOBER 2019**

HAM, MUSTARD & CHEESE PITA  
WITH A JUICE



PLEASE BOOK AT THE BISTRO BY TUESDAY,  
BEFORE 4PM



1 OCTOBER 2019 : 14H30 - 16H00

## CHIT CHAT

**MEET, GREET  
& MINGLE**

REFRESHMENTS SOLD AT  
THE BISTRO

LUCKY DRAW HELD AT 15H15