

# BOARDWALK BISTRO

EVERGREEN  
lifestyle

Menu



## NOVEMBER 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



NATIONAL  
SANDWICH DAY  
SPECIAL  
3 NOVEMBER 2019



PULLED PORK  
TOASTED  
SANDWICH  
WITH CHIPS  
R35.00

\*WHILE STOCKS LAST\*



Western Province Caterers



NATIONAL  
CAPPUCCINO DAY  
SPECIAL  
8 NOVEMBER 2019



CAPPUCCINO  
& DANISH  
PASTRY  
R15.00

\*WHILE STOCKS LAST\*



Western Province Caterers



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
<b>FRIDAY 1 NOVEMBER</b>	SPRINGROLLS WITH SWEET & SOUR SAUCE	BUTTER CHICKEN, SAMBALS, BASMATI RICE & SEASONAL VEGETABLES	<b>PREMIUM:</b> FRIED FISH WITH TARTARE SAUCE, CHIPS & SALAD OF THE DAY	BAR ONE CHOCOLATE MOUSSE
<b>SATURDAY 2 NOVEMBER</b>	CAPRESE KEBAB	FISHERMAN'S PIE & GRAVY SERVED WITH SEASONAL VEGETABLES	CHICKEN STRIPS SERVED WITH A SWEET & SOUR SAUCE, ROAST POTATOES WEDGES & SEASONAL VEGETABLES	JELLY & CUSTARD
<b>SUNDAY 3 NOVEMBER</b>	ROASTED BUTTERNUT SOUP & ROLL WITH BUTTER	ROAST BEEF, GRAVY & YORKSHIRE PUDDING SERVED WITH ROAST POTATOES & SEASONAL VEGETABLES	ROAST CHUTNEY CHICKEN & GRAVY SERVED WITH ROAST POTATOES & SEASONAL VEGETABLES	PEPPERMINT TART



**NATIONAL CAKE DAY  
26 NOVEMBER 2019**



**ALL DAY  
CAKE  
SPECIAL  
R10.00**

**\*WHILE STOCKS LAST\*  
ON SELECTED CAKES ONLY**



Western Province Caterers

*Support the cause!*



**MOVEMBER**

**BEER & BRAAI  
28 NOVEMBER 2019 - 12H00**

**BOEREWORS ROLL WITH TOMATO RELISH,  
POTATO WEDGES & COLESLAW**

**AND YOUR SELECTION OF BEER  
\*LIMITED VARIETY AVAILABLE\***



REMEMBER TO BOOK AT THE BISTRO  
BY 24 NOVEMBER 2019.



Western Province Caterers



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
<b>MONDAY 4 NOVEMBER</b>	DEEP FRIED POTATO BALLS WITH A PESTO DRIZZLE	CHICKEN, FETA & BUTTERNUT LASAGNE SERVED WITH SALAD	<b>PREMIUM:</b> FRIED CALAMARI SERVED WITH TARTAR SAUCE, ROAST POTATOES & SALAD	CINNAMON INFUSED GUAVAS SERVED WITH CUSTARD
<b>TUESDAY 5 NOVEMBER</b>	BUTTERNUT & FETA STACK	BOBOTIE PANCAKE SERVED WITH BABY POTATOES & SALAD	<b>PREMIUM:</b> GREEKSTYLE HAKE SERVED WITH BABY POTATOES & SALAD	CUSTARD DANISH
<b>WEDNESDAY 6 NOVEMBER</b>	FRIED ONION RINGS & TARTAR SAUCE	VENISON PIE & GRAVY SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES	BBQ CHICKEN KEBAB, MASHED POTATOES AND SEASONAL VEGETABLES	CHOCOLATE KISSES & ICE CREAM
<b>THURSDAY 7 NOVEMBER</b>	CAPRESE BRUSCHETTA	COQ AU VIN CHICKEN CASSEROLE WITH PARSLEY RICE & SEASONAL VEGETABLES	BEEF SAUSAGES & GRAVY SERVED WITH MASHED POTATOES & SEASONAL VEGETABLES	CHOCOLATE ECLAIRS
<b>FRIDAY 8 NOVEMBER</b>	CRUMBED MUSHROOMS & TARTAR SAUCE	ROAST CHICKEN, SPINACH & FETA QUICHE SERVED CHIPS & SALAD OF THE DAY	<b>PREMIUM:</b> FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	STRAWBERRY TART
<b>SATURDAY 9 NOVEMBER</b>	VEGETABLE SOUP, BREAD ROLL & BUTTER	SPAGHETTI BOLOGNAISE TOPPED WITH CHEDDAR WITH SALAD OF THE DAY	BACON, RED ONION & FETA QUICHE, POTATO WEDGES & SALAD	ICE CREAM & NUTTY CHOCOLATE SAUCE
<b>SUNDAY 10 NOVEMBER</b>	BACON & BLUE CHEESE PHYLLO BASKET	ROAST THYME INFUSED PORK FILLET, GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	ROAST APRICOT CHICKEN, GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	TRIFLE



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
<b>MONDAY</b> 11 NOVEMBER	MUSHROOM SOUP, BREAD ROLL & BUTTER	FISHERMAN'S PIE & GRAVY SERVED WITH SEASONAL VEGETABLES	CHICKEN SCHNITZEL, MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	BUTTERSCOTCH & GINGER TART
<b>TUESDAY</b> 12 NOVEMBER	BEETROOT & FETA STACK	BEEF BOURGUIGNON SERVED WITH PARSLEY RICE & SEASONAL VEGETABLES	<b>PREMIUM:</b> HAKE MORNAY SERVED WITH PARSLEY RICE & SEASONAL VEGETABLES	APPLE CRUMBLE & CUSTARD
<b>WEDNESDAY</b> 13 NOVEMBER	SWEET CORN FRITTERS WITH SWEET MAYO DRESSING	CHICKEN & LEEK PIE, GRAVY & MASHED POTATOES SERVED WITH SEASONAL VEGETABLES	LAMBS LIVER & ONION GRAVY SERVED WITH MASHED POTATOES & SEASONAL VEGETABLES	CHURRO CUP WITH ICE CREAM
<b>THURSDAY</b> 14 NOVEMBER	THREE CHEESE PHYLLO BASKETS	BEEF LASAGNE SERVED WITH SALAD	BACON & EGG SALAD TOPPED WITH FETA SERVED WITH HOMEMADE BREAD	ICE CREAM & BERRY SAUCE
<b>FRIDAY</b> 15 NOVEMBER	SALMON SPRINGROLLS WITH TARTAR SAUCE	MEDITERRANEAN STYLE CHICKEN SERVED ON EGG NOODLES & SALAD OF THE DAY	<b>PREMIUM:</b> FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	FRUIT KEBAB WITH ICE CREAM
<b>SATURDAY</b> 16 NOVEMBER	TEMPURA ONION RINGS & TARTAR SAUCE	SALMON & SPINACH FETTUCINE PASTA WITH A COLESLAW	CRUMBED PORK STRIPS, CHEESE SAUCE POTATO WEDGES & SEASONAL VEGETABLES	MILKTART
<b>SUNDAY</b> 17 NOVEMBER	ARANCINI BALLS WITH TOMATO RELISH	RED WINE MARINATED ROAST BEEF, GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	ROAST LEMON & HERB CHICKEN, GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	STICKY TOFFEE PUDDING



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
<b>MONDAY 18 NOVEMBER</b>	TEMPURA ZUCCHINI WITH TZATZIKI	CHICKEN, SPINACH & FETA LASAGNE SERVED WITH A SALAD	FISH CAKES WITH TOMATO RELISH, MUSTARD MASHED POTATOES & SEASONAL VEGETABLES	BERRY DANISH
<b>TUESDAY 19 NOVEMBER</b>	SALMON & CREAM CHEESE BRUSCHETTA	VENISON IN RED WINE CASSEROLE, PARSLEY RICE & SEASONAL VEGETABLES	<b>PREMIUM:</b> PORTUGUESE HAKE SERVED WITH PARSLEY RICE & SEASONAL VEGETABLES	PEACH CRUMBLE & CUSTARD
<b>WEDNESDAY 20 NOVEMBER</b>	CRUMBED MUSHROOMS & TARTAR SAUCE	PORK & APPLE PIE, GRAVY SERVED WITH BABY POTATOES & SEASONAL VEGETABLES	MOROCCAN CHICKEN SERVED WITH LENTIL RICE & SEASONAL VEGETABLES	FRUIT SALAD & ICE CREAM
<b>THURSDAY 21 NOVEMBER</b>	PUMPKIN FRITTERS & CARAMEL SAUCE	CREAMY SEAFOOD PAELLA SERVED WITH SALAD	CHICKEN SCHNITZEL, MUSHROOM SAUCE, MASHED POTATOES & SALAD	BREAD & BUTTER PUDDING WITH CUSTARD
<b>FRIDAY 22 NOVEMBER</b>	PETITE QUESADILLA WITH CHEESE & TZATZIKI	CRUMBED CHICKEN SUMMER WRAP, CHIPS & SALAD OF THE DAY	<b>PREMIUM:</b> FRIED FISH WITH TARTARE SAUCE, CHIPS & SALAD OF THE DAY	CHELSEA BUN
<b>SATURDAY 23 NOVEMBER</b>	POTATO FRITTERS WITH SWEET MAYO DRESSING	BACON CARBONARA TOPPED WITH PARMESAN CHEESE SERVED WITH A SALAD	CHICKEN STRIPS SERVED WITH A CHEESES SAUCE, BABY POTATOES & SALAD	JELLY & CUSTARD
<b>SUNDAY 24 NOVEMBER</b>	SAMOOSAS WITH SWEET & SOUR SAUCE	APRICOT GLAZED GAMMON, GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	ROAST HONEY & MUSTARD CHICKEN, GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	CHEF'S FRUIT TART



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
<b>MONDAY 25 NOVEMBER</b>	CHICKEN MAYO & RED ONION BRUSCHETTA	CHICKEN STIRFRY WITH EGG NOODLES SERVED WITH SEASONAL VEGETABLES	<b>PREMIUM:</b> FRIED CALAMARI SERVED WITH TARTARE SAUCE, ROAST POTATOES & SALAD	APRICOT SAGO PUDDING WITH CUSTARD
<b>TUESDAY 26 NOVEMBER</b>	TOMATO SOUP, ROLL & BUTTER	BRAISED PORK CHOP, MASHED POTATOES & SEASONAL VEGETABLES	BEEF MEATBALLS, TOMATO RELISH ON SPAGHETTI SERVED WITH SEASONAL VEGETABLES	PANNA COTTA & BERRY SAUCE
<b>WEDNESDAY 27 NOVEMBER</b>	SALMON PETITE PANCAKES	CHICKEN & VEGETABLE PIE, GRAVY & BABY POTATOES SERVED WITH SEASONAL VEGETABLES	LAMBS LIVER & ONION GRAVY SERVED WITH MASHED POTATOES & SEASONAL VEGETABLES	DEEP FRIED ICE CREAM
<b>THURSDAY 28 NOVEMBER</b>	CHEF'S QUICHE	CORIANDER & LEMON FISH CAKES WITH HOLLANDAISE SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	<b>MOVEMBER BRAAI OPTION:</b> BOEREWORS ROLLS WITH TOMATO RELISH, POTATO WEDGES & COLESLAW WITH BEER	CHEESE CAKE WITH BERRY TOPPING
<b>FRIDAY 29 NOVEMBER</b>	POTATO FRIED BALLS & PESTO DRESSING	BACON, MUSHROOM & LEEK LASAGNE SERVED WITH A GARDEN SALAD	<b>MONTH END MADNESS:</b> FRIED FISH WITH TARTARE SAUCE, CHIPS & SALAD OF THE DAY	CUSTARD DANISH
<b>SATURDAY 30 NOVEMBER</b>	ROAST VEGETABLE KEBAB WITH GREEK DRESSING	BACON, MACARONI & CHEESE WITH SALAD OF THE DAY	BEEF BURGER WITH TOMATO RELISH, CHIPS & SALAD	PEARS HELENE WITH CUSTARD



# SNACK SUPPER

WEDNESDAY'S

6 NOVEMBER 2019

HOME MADE MINCE PIE'S  
WITH JUICE / WATER

13 NOVEMBER 2019

TOMATO, MOZZARELLA  
& BASIL CROISSANT  
WITH JUICE / WATER

20 NOVEMBER 2019

CHICKEN MAYONNAISE  
CIABATTA  
WITH JUICE / WATER

27 NOVEMBER 2019

BOEREWORS ROLL WITH  
TOMATO RELISH  
WITH JUICE / WATER