



# BOARDWALK BISTRO



## JANUARY 2020

### 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



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
<b>NEW YEARS DAY</b> <b>WEDNESDAY</b> <b>1 JAN 2020</b>	GOATS CHEESE & PESTO CIGARS	<b>NEW YEARS BRAAI SPECIAL – R62.00</b> CHICKEN KEBABS, BOEREWORS, GARLIC ROLL, POTATO SALAD & BEETROOT, ROCKET & FETA, TOASTED NUTS & BALSAMIC REDUCTION	CHICKEN & LEEK PIE WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	BANANA & CARAMEL PANCAKES WITH WHIPPED CREAM
<b>THURSDAY</b> <b>2 JAN 2020</b>	BRIE & CARAMELISED ONION PHYLLO TART	BUTTER CHICKEN WITH TOMATO SAMBALS, LENTIL RICE & SEASONAL VEGETABLES	BRAISED LAMBS LIVER WITH BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	ICE CREAM & CHOCOLATE SAUCE TOPPED WITH NUTS
<b>FRIDAY</b> <b>3 JAN 2020</b>	CAPRESE KEBAB WITH PESTO DRESSING	ROAST CHICKEN & VEGETABLE QUICHE WITH CHIPS & GREEK SALAD	<b>PREMIUM:</b> FRIED FISH WITH TARTAR SAUCE, CHIPS & GREEK SALAD	SAGO PUDDING WITH APRICOT & CUSTARD
<b>SATURDAY</b> <b>4 JAN 2020</b>	SPRING ROLLS WITH SWEET & SOUR SAUCE	BACON, FETA & BROCCOLI LASAGNE WITH SEASONAL VEGETABLES	FISHERMAN'S PIE WITH GRAVY & SEASONAL VEGETABLES	DEEP-FRIED ICE CREAM WITH CHOCOLATE SAUCE
<b>SUNDAY</b> <b>5 JAN 2020</b>	MUSHROOM ARINCINI BALLS WITH TARTAR DRESSING	ROSEMARY ROAST BEEF WITH GRAVY & YORKSHIRE PUDDING, ROAST POTATOES & SEASONAL VEGETABLES	LEMON & HERB ROAST CHICKEN WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	PAVLOVA & BERRY TOPPING



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<b>MONDAY</b> 6 JAN 2020	HAM & BLUE CHEESE PHYLLO TART	SALMON & SPINACH TAGLIATELLE WITH GARDEN SALAD & DRESSING	BEEF MEATBALLS WITH NAPOLITANA SAUCE, MASHED POTATO & GARDEN SALAD WITH DRESSING	CINNAMON GRILLED PEACHES WITH ICE CREAM
<b>TUESDAY</b> 7 JAN 2020	CAPRESE KEBAB WITH PESTO	BEEF BOBOTIE PANCAKES WITH ROAST POTATOES & GREEK SALAD	FISHERMAN'S PIE WITH GRAVY & SEASONAL VEGETABLES	POACHED PEARS WITH ICE CREAM
<b>WEDNESDAY</b> 8 JAN 2020	BEETROOT & FETA STACK	CHICKEN & APRICOT CURRY WITH TOMATO SAMBALS, LENTIL RICE & SEASONAL VEGETABLES	PORK & APPLE PIE WITH GRAVY, BABY POTATOES & SEASONAL VEGETABLES	CHOCOLATE KISSES
<b>THURSDAY</b> 9 JAN 2020	SPRINGROLLS WITH SWEET & SOUR SAUCE	SWEET & SOUR PORK TEMPURA, BASMATI RICE & SEASONAL VEGETABLES	CHICKEN & BROCCOLI BAKE WITH RICE & SEASONAL VEGETABLES	PEACH CRUMBLE WITH WHIPPED CREAM
<b>FRIDAY</b> 10 JAN 2020	THREE CHEESE PARCEL	ROAST CHICKEN & VEGETABLE QUICHE WITH CHIPS & GREEK SALAD	<b>PREMIUM:</b> FRIED FISH WITH TARTAR SAUCE, CHIPS & GREEK SALAD	STEWED FRUIT WITH CUSTARD
<b>SATURDAY</b> 11 JAN 2020	CAPRESE BRUSCHETTE	CARBONARA TAGLIATELLE PASTA & GARDEN SALAD	CRUMBED CHICKEN STRIPS WITH MUSHROOM SAUCE, POTATO WEDGES & GARDEN SALAD	CHOCOLATE MOUSSE TOPPED WITH TOASTED NUTS
<b>SUNDAY</b> 12 JAN 2020	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



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<b>MONDAY</b> 13 JAN 2020	MUSHROOM BALLS SERVED WITH TARTAR SAUCE	BEEF BOURGUIGNON WITH RICE & SEASONAL VEGETABLES	CHICKEN, BUTTERNUT & FETA LASAGNE WITH SEASONAL VEGETABLES	CHOCOLATE ECLAIR
<b>TUESDAY</b> 14 JAN 2020	TEMPURA ZUCHINNI WITH TZATZIKI	CREAMY SEAFOOD TAGLIATELLE PASTA AND GREEK SALAD	BACON, RED ONION & FETA QUICHE WITH BABY POTATOES & GREEK SALAD	ICE CREAM WITH CHOCOLATE SAUCE & TOASTED NUTS
<b>WEDNESDAY</b> 15 JAN 2020	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	CUSTARD DANISHES WITH CREAM
<b>THURSDAY</b> 16 JAN 2020	CAPRESE BRUSCHETTA	CHICKEN SCHNITZEL WITH MUSHROOM SAUCE, POTATO WEDGES & SEASONAL VEGETABLES	BEEF LASAGNE WITH GREEK SALAD	BAKED APPLE PUDDING WITH CUSTARD
<b>FRIDAY</b> 17 JAN 2020	SUMMER SALAD	PROVENCAL CHICKEN WITH BASMATI RICE & SEASONAL VEGETABLES	<b>PREMIUM:</b> FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	CHEESE CAKE TART
<b>SATURDAY</b> 18 JAN 2020	CRUMBED MUSHROOMS WITH TARTAR SAUCE	BOEREWORS ROLL & TOMATO RELISH, CHIPS & GARDEN SALAD	MEDITERRANEAN CHICKEN PENNE PASTA WITH GARDEN SALAD	JELLY & CUSTARD
<b>SUNDAY</b> 19 JAN 2019	SALMON & CREAM CHEESE PHYLLO BASKETS	RED WINE MARINATED BEEF WITH ROAST POTATOES & SEASONAL VEGETABLES	APRICOT ROAST CHICKEN WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	DATE PUDDING WITH CUSTARD





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<b>MONDAY</b> 20 JAN 2019	TUNA PARCELS	PORK BANGERS WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN LIVER & MUSHROOM PANCAKE WITH POTATO WEDGES & SEASONAL VEGETABLES	YOGHURT TART
<b>TUESDAY</b> 21 JAN 2019	DEEP-FRIED POTATO BALLS WITH PESTO	BBQ CHICKEN KEBAB WITH ROAST SWEET POTATO WEDGES & GARDEN SALAD	BACON, CAMEMBERT & RED ONION QUICHE WITH ROAST SWEET POTATO WEDGES & GARDEN SALAD	ICE CREAM WITH KOEKSISTERS
<b>WEDNESDAY</b> 22 JAN 2019	PUMPKIN FRITTERS WITH CARAMEL SAUCE	COQ AU VIN CHICKEN, PARSLEY RICE & SEASONAL VEGETABLES	CORNISH PIE WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	CHELSEA BUN
<b>THURSDAY</b> 23 JAN 2020	SALMON BRUSCHETTA	PORK STRIPS WITH CHEESE SAUCE, BABY PARSLEY POTATOES & SEASONAL VEGETABLES	<b>PREMIUM:</b> PORTUGUESE FISH WITH SAVOURY RICE & SEASONAL VEGETABLES	ICE CREAM WITH BERRY SAUCE
<b>FRIDAY</b> 24 JAN 2020	ROAST VEGETABLE KEBAB WITH PESTO	SAVOURY MINCE PANCAKES, SWEET POTATO RINGS & GREEK SALAD	<b>MONTH END MADNESS:</b> FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	CHOCOLATE MOUSSE TOPPED WITH TOASTED NUTS
<b>SATURDAY</b> 25 JAN 2020	SPRING ROLLS WITH SWEET & SOUR SAUCE	GRILLED CHICKEN BURGER WITH TANGY MAYO DRESSING, CHIPS & CAESLAW	BEEF MOUSSAKA WITH MASHED SWEET POTATO & SEASONAL VEGETABLES	MILK TART
<b>SUNDAY</b> 26 JAN 2020	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



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<b>MONDAY</b> 27 JAN 2020	HAM, FETA & CUCUMBER KEBAB	COTTAGE PIE WITH GRAVY & SEASONAL VEGETABLE	<b>PREMIUM:</b> HAKE MORNAY WITH MASHED POTATOES & SEASONAL VEGETABLES	CINNAMON POACHED APPLES WITH CUSTARD
<b>TUESDAY</b> 28 JAN 2020	CAPRESE SALAD	SALMON & ROCKET SALAD SERVED WITH HORSHRADISH CREAM & BRUSCHETTA	CHICKEN & HAM CORDON BLEU CASSEROLE WITH GARLIC SAUCE, LENTIL RICE & SEASONAL VEGETABLES	BREAD & BUTTER PUDDING
<b>WEDNESDAY</b> 29 JAN 2020	TEMPURA ZUCHINNI WITH TZATZIKI	VENISON PIE, GRAVY & MASHED POTATOES WITH SEASONAL VEGETABLES	CHICKEN STIR FRY SERVED ON EGG NOODLES WITH SEASONAL VEGETABLES	FRUIT SALAD & ICE CREAM
<b>THURSDAY</b> 30 JAN 2020	SALMON TERRINE	MORROCAN CHICKEN, PARSLEY RICE & SALAD OF THE DAY	<b>PREMIUM:</b> FRIED CRUMBED CALAMARI, TARTAR SAUCE, BABY POTATOES & SALAD	BERRY CHEESECAKE



**Spring  
Smoothy  
Special**

FRESH FRUIT WITH  
ICE CREAM &  
YOGHURT

R25.00  
ENQUIRE ON AVAILABLE  
FLAVOURS

