



BOARDWALK BISTRO



FEBRUARY 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

		MAIN OPTION 1	MAIN OPTION 2	DESSERT
SATURDAY 1 FEB 2020	Beetroot & Feta Stack	Chicken & Ham Cordon Bleu Casserole, Rice & Seasonal vegetables	Spaghetti Bolognaise topped with Cheddar Cheese served with Garden Salad	Custard Danishes
SUNDAY 2 FEB 2020	Spring rolls with Sweet & Sour Sauce	Roast Beef, Gravy & Yorkshire Pudding, Roast Potatoes & Roast Vegetables	Roast Apricot Chicken, Gravy & Roast Potatoes with Roast Vegetables	Fruit Salad & Ice Cream



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 3 FEB 2020	Caprese Salad	Bacon, Feta & Red Onion Quiche, Roast Potato Wedges & Garden Salad	Beef Meatballs, Mashed Potatoes & Roast Vegetables	Grilled Cinnamon Infused Guavas & Custard
TUESDAY 4 FEB 2020	Salmon & Cream Cheese Bruschetta	PREMIUM: Fried Crumbed Calamari, Tartar Sauce, Potato Wedges & Salad of the day	BBQ Chicken Kebabs, Gravy, Roast Potato Wedges & Salad of the day	Butterscotch Mousse
WEDNESDAY 5 FEB 2020	Mushroom Balls & Tartar Sauce	Pork & Apple Pie, Gravy, Baby Potatoes & Seasonal Vegetables	Lemon & Coriander Fishcakes, Tomato Relish, Mashed Potatoes & Seasonal Vegetables	Deep-Fried Ice cream with a Berry Coulis
THURSDAY 6 FEB 2020	Chicken Mayo Basket	Chicken, Feta Broccoli Casserole served with Basmati Rice & Seasonal Vegetables	Lambs Liver served with Bacon & Onion Gravy, Mashed Potatoes & Seasonal Vegetables	Chocolate Kisses
FRIDAY 7 FEB 2020	Tempura Zucchini with Tzatziki	PREMIUM: Fried Fish with Tartar Sauce, Chips & Salad of the Day	Bacon & Assorted Peppers with Camembert Quiche, Chips & Salad of the day	Ice Cream & Fruity Sauce
SATURDAY 8 FEB 2020	Ham, Mozzarella & Cucumber Kebab	Beef Burgers & Mushroom Sauce, Chips & Salad of the day	Fisherman's Pie served with Salad of the day	Peppermint Tart
SUNDAY 9 FEB 2020	Camembert & Spinach Phyllo Parcel	Roast Pork served with Apple Sauce, Gravy, Roast Potatoes & Roast Vegetables	Roast Lemon & Herb Chicken served with Gravy, Roast Potatoes & Roast Vegetables	Fruit Pavlova



STARTER

**MAIN
OPTION 1**

**MAIN
OPTION 2**

DESSERT

**MONDAY
10 FEB 2020**

Deep Fried
Potato Balls with
a Pesto Dressing

Moroccan Chicken,
Sambals, Cous Cous &
Seasonal Vegetables

Beef Lasagne served
with Seasonal
Vegetables

Raisin Stuffed
Apples with
Custard

**TUESDAY
11 FEB 2020**

Mozzarella Baked
Aubergine with
Tomato Relish

PREMIUM:

Grilled Lemon & Herb
Hake with Tartar Sauce,
Baby Potatoes & Salad
of the Day

Pork Schnitzel, Cheese
Sauce, Roast Potatoes &
Salad of the day

Strawberry
Mousse

**WEDNESDAY
12 FEB 2020**

Salami & Mustard
Bruschetta

Seafood Pasta served
with a Garden Salad

Cornish & Vegetable Pie,
Gravy, Roast Potatoes &
Seasonal Vegetables

Ice Cream &
Passion Fruit
Coulis

**THURSDAY
13 FEB 2020**

Crumbed
Mushrooms &
Tartar Sauce

Pork Bangers, Gravy &
Mashed Potatoes served
with Roast Vegetables

Grilled Sesame Chicken,
Feta, Tomato,
Cucumber, Peaches &
Rocket Salad with
Homemade Bread

Butterscotch &
Ginger Tart

**FRIDAY
14 FEB 2020**

Broccoli & Potato
Baskets served
with Tartar Sauce

PREMIUM:

Fried Fish with Tartar
Sauce, Chips & Salad of
the Day

Smoked Ham &
Caprese Croissant,
Chips & Salad of the
Day

Fresh Fruit
Tartlet

**SATURDAY
15 FEB 2020**

Spring Rolls with
Sweet & Sour
Sauce

Chicken & Broccoli Bake
service with rice &
Garden Salad

Boerewors Rolls served
with Chips & Garden
Salad

Koeksisters & Ice
Cream

**SUNDAY
16 FEB 2020**

Pastrami & Blue
Cheese Cigars

Red Wine & Rosemary
infused Roast Beef,
Gravy served with Roast
potatoes & Roast
Vegetables

Roast Chutney Chicken,
Gravy served with Roast
potatoes & Roast
Vegetables

Lemon Fridge
Tart



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 17 FEB 2020	Sweet Corn Fritters & Tartar Dressing	Beef Bourguignon served with Lentil Rice & Seasonal Vegetables	Three Cheese & Ham Quiche served with Sweet Potato Wedges & Salad of the day	Stewed Fruit & Custard
TUESDAY 18 FEB 2020	Mushroom Arancini	PREMIUM: Fried Crumbed Calamari, Tartar Sauce, Potato Wedges & Salad of the day	Savoury Mince Pancakes, Potato Wedges & Salad of the day	Sago & Apricot Pudding with Custard
WEDNESDAY 19 FEB 2020	Roast Vegetable Kebab	Pork & Vegetable Pie, Gravy, Roast Potatoes & Seasonal Vegetables	Coq Au Vin Chicken, Lentil Rice & Roast Vegetables	Chocolate Eclair
THURSDAY 20 FEB 2020	Pumpkin Fritter Balls with Caramel Sauce	Bobotie Pancakes topped with Cheese Sauce, Roast Potato Wedges & Garden salad	Venison & Red wine Stew with Rice & Seasonal Vegetables	Pineapple Fridge Tart
FRIDAY 21 FEB 2020	Caprese Bruschetta	PREMIUM: Fried Fish with Tartar Sauce, Chips & Salad of the Day	Gourmet Style Roll filled with Finely Sliced Beef, Mustard, Rocket, Cheese & Tomato served with Chips & Salad of Day	Ice Cream & Fruit Salad
SATURDAY 22 FEB 2020	Spinach & Salmon Baskets	Chicken Strips, Cheese Sauce served with Parsley Potatoes & Garden Salad	Bacon Carbonara Pasta served with Garden Salad	Jelly & Custard
SUNDAY 23 FEB 2020	Samosas with Sweet & Sour Sauce	Spinach & Feta Stuffed Roast Pork Filled & Gravy served with Roast Potatoes & Roast Vegetables	Roast Honey & Mustard Chicken, Gravy, Roast Potatoes & Roast Vegetables	Tiramisu



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 24 FEB 2020	Roast Vegetable Salad	Braised Pork Chop, Gravy, Summer Salsa, Mashed Potato & Salad of the day	Beef Lasagne & Salad of the day	Chocolate Mousse topped with nuts
TUESDAY 25 FEB 2020	Salmon Terrine	Chicken Stroganoff, Basmati Rice & Roast Vegetables	PREMIUM: Portuguese Hake, Basmati Rice & Salad of the day	Custard Danish
WEDNESDAY 26 FEB 2020	Butternut, Raisin, Sesame & feta Salad	Steak & Kidney Pie, Gravy, Sweet Potato Wedges & Seasonal Vegetables	Coconut Chicken Curry, Sambals, Basmati Rice & Seasonal Vegetables	Pears Helene & Cream
THURSDAY 27 FEB 2020	Greek style Kebab	Chicken & Mushroom Pancakes, Potato Wedges & Salad of the day	Bacon, Egg & Feta Summer Style Salad served with Homemade Bread	Peach Crumble & Ice Cream
FRIDAY 28 FEB 2020	Crumbed Mushroom Balls with Tartar Dressing	MONTHLY MADNESS: Fried Fish with Tartar Sauce, Chips & Salad of the Day	Cottage Pie served with Roast Vegetables	Strawberry Tart
SATURDAY 29 FEB 2020	Sweetcorn Fritters with Greek Dressing	Salmon & Spinach Fettuccini served with Garden Salad	Crumbed Pork Strips, Mushroom Sauce, Sweet Potato Wedges & Garden Salad	Berry Crumble & Ice Cream



SNACK SUPPER

5 FEB 2020

CURRIED MINCE VETKOEK WITH JUICE / WATER

12 FEB 2020

**CHICKEN MAYO CIABATTA
WITH JUICE / WATER**

19 FEB 2020

**HAM, MUSTARD & CHEESE PITA
WITH JUICE / WATER**

26 FEB 2020

BEEF SAUSAGE ROLLS WITH JUICE / WATER



Valentines Dinner

14 FEB | 18H00 | R150

ENTERTAINMENT BY NEIL & RONEL

PLEASE RSVP BY 10 FEB

STARTER

HALLOUMI & CHERRY TOMATO SALAD
WITH BABY SPINACH & BASIL DRESSING

MAIN COURSE

CRISPY ROASTED PORK BELLY
WITH PLUM SAUCE
or
GRILLED HAKE
WITH LEMON BUTTER SAUCE

SERVED WITH
DIJON CREAMED POTATOES & ROASTED FINE BEANS, BABY
CARROTS & ROSA TOMATOES

DESSERT

DESSERT TRIO OF CHOCOLATE COATED STRAWBERRIES,
BERRY PANNA COTTA & MACAROON