



BOARDWALK BISTRO



MARCH 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





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

SUNDAY
1 MARCH 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 2 MARCH 2020	Caprese Salad	Bacon, Feta & Spinach Lasagne & Garden Salad	Beef Sausages & Gravy , Mashed Potatoes & Roast Vegetables	Grilled Cinnamon Infused Guavas & Custard
TUESDAY 3 MARCH 2020	Salmon & Cream Cheese Bruschetta	PREMIUM: Fried Calamari, Tartar Sauce, Potato Wedges & Salad of the day	Hawaiian Style Chicken Kebabs, Gravy, Roast Potato Wedges & Salad of the day	Butterscotch Mousse
WEDNESDAY 4 MARCH 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 5 MARCH 2020	Chicken Mayo Basket	Honey Glazed Chicken Summer Salad served with Homemade Bread	Lambs Liver served with Bacon & Onion Gravy, Mashed Potatoes & Seasonal Vegetables	Chocolate Kisses
FRIDAY 6 MARCH 2020	Tempura Zucchini with Tzatziki	PREMIUM: Fried Fish with Tartar Sauce, Chips & Salad of the Day	Bacon, Red Onion & Feta Quiche Chips served with Salad of the day	Ice Cream & Fruity Sauce
SATURDAY 7 MARCH 2020	Ham, Mozzarella & Cucumber Kebab	Beef Meatballs & Tomato Relish sauce served on Spaghetti & Salad of the day	Fisherman's Pie served with Salad of the day	Peppermint Tart
SUNDAY 8 MARCH 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 9 MARCH 2020	Deep Fried Potato Balls with a Pesto Dressing	Apricot Chicken Curry , Sambals, Basmati Rice & Seasonal Vegetables	Beef Bourguignon served with Lentil Rice & Seasonal Vegetables	Tropical Panacotta
TUESDAY 10 MARCH 2020	Mozzarella Baked Aubergine with Tomato Relish	PREMIUM: Portuguese Style Hake with Baby Potatoes & Salad of the Day	Pork Strips , Cheese Sauce, Roast Potatoes & Salad of the day	Strawberry Mousse
WEDNESDAY 11 MARCH 2020	Salami & Mustard Bruschetta	Asian Style Pork Stir Fry served on Egg Noodles & Seasonal Vegetables	Cornish & Vegetable Pie, Gravy, Roast Potatoes & Seasonal Vegetables	Churro Cup with Ice Cream
THURSDAY 12 MARCH 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 13 MARCH 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	Fried Banana & Ice cream
SATURDAY 14 MARCH 2020	Spring Rolls with Sweet & Sour Sauce	Chicken A La King & Basmati Rice serviced with Garden Salad	Boerewors Rolls served with Chips & Garden Salad	Koeksisters & Ice Cream
SUNDAY 15 MARCH 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	Sticky Date Pudding & Custard



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 16 MARCH 2020	Sweet Corn Fritters & Tartar Dressing	Butternut & Beef Cottage Pie served with Seasonal Vegetables	Three Cheese & Ham Quiche served with Sweet Potato Wedges & Salad of the day	Biscuit layered Chocolate Mousse
ST PATRICK'S DAY				
TUESDAY 17 MARCH 2020	Potato Bites	Butter Chicken, Basmati Rice & Seasonal Vegetables	Irish Beef Stew, Basmati Rice & Seasonal Vegetables	Bread & Butter Pudding with Custard
WEDNESDAY 18 MARCH 2020	Spring Rolls & Sweet & Sour Sauce	Steak & Kidney Pie, Gravy, Roast Sweet potato Wedges & Seasonal Vegetables	Greek style Chicken, Parsley Rice & Roast Vegetables	Chocolate Cups
THURSDAY 19 MARCH 2020	Roast Vegetable Kebab	Coq Au Vin Chicken & Mashed Potato served with Seasonal Vegetables	Salmon & Spinach Quiche, Roast Potato Wedges & Garden Salad	Pineapple Fridge Tart
FRIDAY 20 MARCH 2020	Caprese Bruschetta	PREMIUM: Fried Fish with Tartar Sauce, Chips & Salad of the Day	Savoury Mince Pancakes topped with Cheese Sauce, Roast Potato Wedges & Garden salad	Ice Cream & Fruit Salad
SATURDAY 21 MARCH 2020	Spinach & Salmon Baskets	Chicken Strips, Cheese Sauce served with Parsley Baby Potatoes & Garden Salad	Gourmet Roll with Finely Sliced Beef, Mustard, Cheese & Tomato served with Potato Salad & Garden Salad	Fruit Jelly & Custard
SUNDAY 22 MARCH 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	Peppermint Tart



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 23 MARCH 2020	Roast Vegetable Salad	Bacon, Egg & Feta Salad served with Homemade Bread	Beef Lasagne & Salad of the day	Chocolate Mousse topped with nuts
TUESDAY 24 MARCH 2020	Salmon Terrine	Chicken Stroganoff, Basmati Rice & Roast Vegetables	PREMIUM: Portuguese Hake, Basmati Rice & Salad of the day	Custard Danish
WEDNESDAY 25 MARCH 2020	Butternut, Raisin, Sesame & feta Salad	Venison & Mushroom Pie, Gravy, Baby Potatoes & Seasonal Vegetables	Coconut Chicken Curry, Sambals, Basmati Rice & Seasonal Vegetables	Pears Helene & Cream
THURSDAY 26 MARCH 2020	Greek style Kebab	Moroccan Chicken & Lentil Rice served with seasonal vegetables	Braised Pork Chop, Gravy, Summer Salsa, Mashed Potato & Salad of the day	Chocolate Kisses
FRIDAY 27 MARCH 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	Coconut Panacotta with Mango
SATURDAY 28 MARCH 2020	Sweetcorn Fritters with Greek Dressing	Salmon & Spinach Fettuccini served with Garden Salad	Crumbed Pork Strips, Mushroom Sauce, Sweet Potato Wedges & Garden Salad	Ice Cream & Berry Sauce
SUNDAY 29 MARCH 2020	Salmon Pancakes	SUNDAY ROAST R95-00 Roast Leg of Lamb, Red wine Jus, Mint Sauce, Roast Potatoes & Roast Vegetables	Roast Lemon & Herb Chicken & Jus served with Roast Potatoes & Roast Vegetables	Peach Crumble & Cream



STARTER

**MAIN
OPTION 1**

**MAIN
OPTION 2**

DESSERT

**MONDAY
30 MARCH 2020**

Caprese Kebab
with Basil dressing

Chicken Liver &
Mushroom Pancakes,
Potato Wedges &
Seasonal Vegetables

Sweet & Sour Pork
Tempura, Rice &
Seasonal Vegetables

Fruit Salad & Ice
Cream

**TUESDAY
31 MARCH 2020**

Beetroot & Feta
Stack

BBQ Pork Kebabs, Sweet
Potato Wedges &
Seasonal Vegetables

Bobotie & Yellow Rice
served with Chutney,
Sambals & Seasonal
Vegetables

Stewed Fruit Tart
& Cream





SNACK SUPPER

4 March 2020

HAM & MUSTARD ROLL & ASSORTED
FRUIT JUICE

11 March 2020

CHICKEN MAYO WRAP & ASSORTED
FRUIT JUICE

18 March 2020

BOEREWORS ROLL & ASSORTED
FRUIT JUICE

25 March 2020

QUICHE LORRAINE & ASSORTED
FRUIT JUICE

Please book at the Bistro