



BOARDWALK BISTRO



APRIL 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





	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
WEDNESDAY 1 APRIL 2020	Caprese Salad	Chicken & Leek Pie with Gravy, Sweet Potato Wedges & Roast Vegetables	Lambs Liver served with Onion Gravy, Mashed Potatoes & Roast Vegetables	Cinnamon Infuse Guavas with Custard
THURSDAY 2 APRIL 2020	Beetroot & Feta Stack	Salmon & Spinach Quiche served with Roast Potato Wedges & Garden Salad	Beef Meatballs with Tomato Relish served with Spaghetti & Roast Vegetables	Chocolate Mousse with Nuts
FRIDAY 3 APRIL 2020	Crumbed Mushrooms	Smoked Ham & Caprese Croissant with Chips & Salad of the Day	PREMIUM : Fried Fish with Tartar Sauce, Chips & Salad of the Day	Bread & Butter Pudding with Custard
SATURDAY 4 APRIL 2020	Potato Balls & Pesto Sauce	Chicken A La King, Parsley Rice served with Seasonal Vegetables	Bobotie & Yellow Rice served with Chutney, Sambals & Seasonal Vegetables	Fruit Salad & Ice Cream
SUNDAY 5 APRIL 2020	Samosas with Sweet & Sour Sauce	Roast Beef served with Yorkshire Pudding, Gravy, Roast Potatoes & Roast Vegetables	Roast Chutney Chicken served with Gravy, Roast Potatoes & Roast Vegetables	Tropical Panacotta



STARTER

**MAIN
OPTION 1**

**MAIN
OPTION 2**

DESSERT

**MONDAY
6 APRIL 2020**

Sweet Corn
Fritters with Tartar
Sauce

Honey & Ginger Pork
served with Egg noodles
& Stir Fry Vegetables

Chicken, Butternut &
Feta Lasagne served
with Greek Salad

Butterscotch
Mousse

**TUESDAY
7 APRIL 2020**

Roast Vegetable
Salad

Lemon & Coriander
Fishcakes served with
Tomato Relish, Mashed
Potato & Seasonal
Vegetables

Butternut Beef & Lentil
Cottage Pie served with
Gravy & Seasonal
Vegetables

Poached Pears
with Custard

**WEDNESDAY
8 APRIL 2020**

Chicken Mayo
Bruschetta

Pork & Apple Pie served
with Gravy, Roast
Potatoes & Seasonal
Vegetables

Crumbed Chicken Strips
served with Cheese
Sauce, Roast Potatoes &
Seasonal Vegetables

Sago Pudding
with Custard

**THURSDAY
9 APRIL 2020**

Crumbed
Mushrooms with
Tartar Sauce

Moroccan Chicken
served with Basmati Rice
& Seasonal Vegetables

Fisherman's Pie & Gravy
served with Seasonal
Vegetables

Pineapple Tart

**FRIDAY
10 APRIL 2020**

Spinach & Feta
Baskets

PREMIUM :
Pickled Fish & Hot Cross
Bun served with Greek
Salad

Bacon & Blue Cheese
Quiche served with
Oven Roast Potato
Wedges & Greek Salad

Ice Cream &
Chocolate
Sauce

**SATURDAY
11 APRIL 2020**

Tempura
Butternut &
Tzatziki

Chicken & Mushroom
Fettucine Pasta served
with Garden Salad

Beef Burger &
Caramelized Onions
served with Potato Salad
& Garden Salad

Grilled Peaches
& Cream

**SUNDAY
12 APRIL 2020**

Spring Rolls with
Sweet & Sour
Sauce

**EASTER SUNDAY @ R95-00
Main Meal :**
Roast Leg of Lamb, Jus &
Mint Sauce served with

Roast Lemon &
Rosemary Chicken
served with Gravy, Roast
Potatoes & Roast
Vegetables

Hot Cross Bun
Bread & Butter
Pudding served
with Custard



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 13 APRIL 2020	Potato Fritters with Basil Mayo	Apricot & Coconut Chicken Curry & Lentil Rice served with Sambals, Chutney & Roast Vegetables	Beef Lasagne served with Greek Salad	Rooibos Infused Stewed Fruit with Custard
PREMIUM :				
TUESDAY 14 APRIL 2020	Three Cheese Baskets	Fried Calamari & Tartar Sauce, Baby Potatoes & Seasonal Vegetables	Coq Au Vin Chicken & Basmati Rice served with Seasonal Vegetables	Malva Pudding with Custard
WEDNESDAY 15 APRIL 2020	Vegetable Soup with Roll & Butter	Venison & Mushroom Pie served with Baby Potatoes & Seasonal Vegetables	Lemon & Coriander Fishcakes served with Tomato Relish, Mashed Potato & Seasonal Vegetables	Deep Fried Ice Cream & Chocolate Sauce
THURSDAY 16 APRIL 2020	Beetroot & Feta Stack	BBQ Marinated Chicken Kebabs served with Oven Roasted Potato Wedges & Garden Salad	Bacon, Camembert & Caramelized Onions Phyllo Tart served with Oven Roasted Potato Wedges & Garden Salad	Fried Bananas with Custard
FRIDAY 17 APRIL 2020	Salmon Spring rolls & Tartar Sauce	PREMIUM : Fried Fish with Tartar Sauce, Chips & Salad of the Day	Finely Sliced Beef, Tomato, Rocket & Dijon Seeded Roll served with Chips & Salad of the day	Churro Cup with Ice Cream
SATURDAY 18 APRIL 2020	Roast Vegetable Kebab	Chicken Liver & Mushroom Lasagne served with Garden Salad	Crumbed Pork Strips & Cheese Sauce served with Sweet Potato Rings & Garden Salad	Butterscotch & Ginger Tart
SUNDAY 19 APRIL 2020	Salmon Crepes	Spinach & Feta Stuffed Pork Fillet, Gravy served with Roast Potatoes & Roast Vegetables	Roast Honey & Mustard Chicken, Gravy served with Roast Potatoes & Roast Vegetables	Peppermint Tart



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 20 APRIL 2020	Caprese Kebab	Butter Chicken, Basmati Rice & Roast Vegetables	Creamy Fettucine Carbonara served with Garden Salad	Berry Danishes
TUESDAY 21 APRIL 2020	Butternut Soup with Roll & Butter	Beef Ragu (Beef in a tomato, garlic & red wine sauce) served with penne pasta & Garden Salad	PREMIUM : Hake Mornay served with Savoury Rice & Roast Vegetables	Strawberry Tart
WEDNESDAY 22 APRIL 2020	Ham & Dijon Bruschetta	Chicken & Mushroom Pie with Gravy, Roast potatoes & Roast Vegetables	Lamb's Liver served with Onion Gravy, Mashed Potatoes & Roast Vegetables	Chocolate Kisses
THURSDAY 23 APRIL 2020	Pumpkin Fritters & Caramel sauce	Pork Sausages & Gravy served with Mashed Potato & Seasonal Vegetables	Beef Meatballs & Tomato Relish served with Spaghetti & Seasonal Vegetables	Fruit Jelly with Custard
FRIDAY 24 APRIL 2020	Broccoli & Feta Baskets	MONTHLY MADNESS: Fried Fish with Tartar Sauce, Chips & Salad of the Day	Roast Chicken, Mozzarella & Vegetable Quiche, Chips & Salad of the day	Chocolate Cups
SATURDAY 25 APRIL 2020	Salmon Crepe	Tempura Sweet & Sour Pork served with Rice & Seasonal Vegetables	Beef Moussaka served with Mashed Sweet Potato & Seasonal Vegetables	Ice Cream & Berry Sauce
SUNDAY 26 APRIL 2020	Chicken Mayo Phyllo Cigars	Red wine Marinated Roast Beef & Gravy served with Roast Potatoes & Roast Vegetables	Roast Mediterranean Chicken & Gravy served with Roast Potatoes and Roast Vegetables	Chef's Trifle



	STARTER	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 27 APRIL 2020	Cheese Quesadilla	Sweet & Sour Pork Casserole, Cauliflower Rice & Seasonal Vegetables	Traditional Cottage Pie served with Gravy & Seasonal Vegetables	Apple Bake with Custard
TUESDAY 28 APRIL 2020	Potato & Leek Soup with Roll & Butter	Tuscan Chicken (creamy garlic sauce with spinach & tomatoes) served with Baby potatoes & Roast Vegetables	PREMIUM : Portuguese Hake served with Risotto & Roast Vegetables	Peach Crumble with Cream
WEDNESDAY 29 APRIL 2020	Mushroom Risotto	Cornish Pie served with Gravy, Mashed Potatoes & Roast Vegetables	Smoked Ham, Red Onion & Mushroom Quiche, Potato Salad & Garden Salad	Berry Mousse Layered with Shortbread biscuit
THURSDAY 30 APRIL 2020	Baked Aubergine topped with Mozzarella & Tomato	Chicken Liver & Mushroom Pancakes topped with Cheese sauce served with Potato Wedges & Salad of the Day	Fisherman's Pie & Gravy served with Seasonal Vegetables	Custard Cups





SNACK SUPPER @ R30-00 PER MEAL

1 APRIL 2020

Chicken Mayo Roll with Assorted Fruit Juice

8 APRIL 2020

Ham, Cheese, Tomato & Lettuce Wrap with
Assorted Fruit Juice

15 APRIL 2020

Sausage Rolls with Assorted Fruit Juice

22 APRIL 2020

Roast Chicken & Red Onion Quiche with
Assorted Fruit Juice

Please book at the Bistro





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