



BOARDWALK BISTRO



AUGUST 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

MAIN OPTION 1

MAIN OPTION 2

SATURDAY
1 AUGUST 2020

Crumbed Chicken Strips & Stir Fry Vegetables served with Sweet Potato Wedges

Boerewors Roll with Onion Relish served with Potato Salad & Garden Salad

SUNDAY
2 AUGUST 2020

Apricot Glazed Gammon served with Gravy, Roast Potatoes & Seasonal Vegetables

Honey & Mustard Roast Chicken served with Gravy, Roast Potatoes & Seasonal Vegetables



MONDAY
3 AUGUST 2020

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

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

TUESDAY
4 AUGUST 2020

Butter Chicken served with
Lentil Cous Cous & Roast
Vegetables

Beef Meatballs with Tomato Relish served with
Spaghetti & Roast Vegetables

WEDNESDAY
5 AUGUST 2020

Steak & Kidney Pie served
with Gravy, Garlic Potatoes
& Seasonal Vegetables

Asian Style Chicken & Vegetable Stir-fry
served with Parsley Rice

THURSDAY
6 AUGUST 2020

Beef & Cabbage Stew served with
Rice and Seasonal Vegetables

Spinach, Feta & Butternut with
Bacon Lasagne served with
Greek Salad

FRIDAY
7 AUGUST 2020

PREMIUM :
Fried Hake with Tartar Sauce, Lemon,
Chips & Salad of the Day

Chicken & Broccoli Bake served
with Rice and Seasonal
Vegetables

SATURDAY
8 AUGUST 2020

Savoury Mince Pancakes served with
Oven Roast Potato Wedges & Roast
Vegetables

Creamy Salmon & Spinach
Fettucine served with Greek
Salad

SUNDAY
9 AUGUST 2020

Roast Beef with Yorkshire Pudding
served with Gravy, Roast Potatoes &
Seasonal Vegetables

Lemon & Herb Roast Chicken
served with Gravy, Roast
Potatoes & Seasonal
Vegetables

MONDAY
10 AUGUST 2020

Pork & Vegetable Stew & Dumplings
served with Rice & Seasonal
Vegetables

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

TUESDAY
11 AUGUST 2020

Moroccan Chicken served with
Basmati Rice & Roast Vegetables

PREMIUM :
Crumbed Calamari served with
Tartar Sauce, Roast Potato
Wedges & Roast Vegetables

WEDNESDAY
12 AUGUST 2020

Lamb's Liver Strips served with Bacon
& Onion Gravy on Mashed Potatoes
with Seasonal Vegetables

Chicken & Vegetable Pie
served with Gravy, Garlic Baby
Potatoes & Seasonal
Vegetables

THURSDAY
13 AUGUST 2020

Cottage Pie & Gravy served with
Seasonal Vegetables

Sweet & Sour Tempura Pork served
with Rice & Seasonal Vegetables



FRIDAY
14 AUGUST 2020

PREMIUM :
Fried Hake with Tartar Sauce, Lemon,
Chips & Salad of the Day

Ham, Red Onion & Feta Quiche served
with Potato Wedges & Salad of the
Day

SATURDAY
15 AUGUST 2020

Beef Hamburger served with Mushroom
Sauce, Potato Wedges & Coleslaw

Fisherman's Pie served with Gravy &
Roast Vegetables

SUNDAY
16 AUGUST 2020

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

Rosemary & Garlic Roast Chicken
served with Gravy, Roast Potatoes &
Seasonal Vegetables

MONDAY
17 AUGUST 2020

Slow Roast Venison & Baby Onion
Casserole served with Basmati Rice
and Seasonal Vegetables

Beef Meatballs with Tomato Relish
served with Spaghetti & Roast
Vegetables

TUESDAY
18 AUGUST 2020

Mediterranean Chicken Casserole
served with Basmati Rice & Seasonal
Vegetables

PREMIUM :
Hake Mornay served with Savoury
Rice and Roast Vegetables

WEDNESDAY
19 AUGUST 2020

Cornish Pie served with Gravy, Potato
Bake & Seasonal Vegetables

Pork Schnitzel served with Cheese
sauce, Baby Potatoes & Seasonal
Vegetables

THURSDAY
20 AUGUST 2020

Chicken Liver Pancakes served with
Potato Wedges and Garden Salad

Tomato Bredie served with Rice and
Seasonal Vegetables

FRIDAY
21 AUGUST 2020

PREMIUM :
Fried Hake with Tartar Sauce, Lemon,
Chips & Greek salad

Chicken Puttanesca served with
Greek Salad

SATURDAY
22 AUGUST 2020

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

Smoked Salmon, Fennel & Feta
Quiche served with Sweet Potato
Rings & Greek Salad

SUNDAY
23 AUGUST 2020

Slow Roast Marinated Roast Beef served
with Gravy, Roast Potatoes & Seasonal
Vegetables

Chutney Style Roast Chicken served
with Gravy, Roast Potatoes & Seasonal
Vegetables

MONDAY
24 AUGUST 2020

Chicken Breyani served with Sambals &
Seasonal Vegetables

Crumbed Pork Fillet Strips served with
Cheese Sauce, Oven Roast Potato
Wedges & Roast Vegetables



TUESDAY
25 AUGUST 2020

Beef Lasagne served with Greek Salad

Chicken & Mushroom Pie served with Gravy, Roast Potatoes & Seasonal Vegetables

WEDNESDAY
26 AUGUST 2020

PREMIUM :

Grilled Lemon & Garlic Hake served with Mashed Potato and Roast Vegetables

Lamb's Liver Strips served with Bacon & Onion Gravy on Mashed Potatoes with Seasonal Vegetables

THURSDAY
27 AUGUST 2020

Green Bean Bredie served with Rice and Roast Vegetables

Chicken Curry served with Sambals, Rice and Roast Vegetables

FRIDAY
28 AUGUST 2020

MONTHLY MADNESS:

Fried Hake with Tartar Sauce, Lemon, Chips & Salad of the Day

Bacon, Spinach & Feta Quiche served with Sweet Potato Wedges & Salad of the Day

SATURDAY
29 AUGUST 2020

BBQ Crumbed Chicken Burger served with Chips & Garden Salad

Tomato & Basil Beef Mince on Penne Pasta served with Garden Salad

SUNDAY
30 AUGUST 2020

Spinach & Feta Stuffed Pork Fillet served with Gravy, Roast Potatoes & Roast Vegetables

Greek Style Roast Chicken served with Gravy, Roast Potatoes & Roast Vegetables

MONDAY
31 AUGUST 2020

Beef Meatballs with Tomato Relish served with Spaghetti & Roast Vegetables

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