



BOARDWALK BISTRO



SEPTEMBER 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:

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
TUESDAY 1 SEPTEMBER 2020	Thai Green Chicken Curry served with Rice and Seasonal Vegetables	Italian Mince Pasta Bake served with Seasonal Vegetables	Custard Danishes
WEDNESDAY 2 SEPTEMBER 2020	Pork & Vegetable Pie served with Gravy, Garlic Baby Potatoes and Roast Vegetables	PREMIUM : Crumbed Calamari served with Potato Wedges and Garden Salad	Fruit Cheese Cake
THURSDAY 3 SEPTEMBER 2020	Lemon & Coriander Fish cakes served with Tomato Relish, Mashed Potato and Seasonal Vegetables	Chicken Curry served with Rice, Sambals, Chutney and Seasonal Vegetables	Sago Pudding with Custard
FRIDAY 4 SEPTEMBER 2020	Gourmet Roll with Smoked Chicken , Rocket and Mayo served with Chips & Coleslaw	PREMIUM : Fried Hake & Chips served with Lemon, Tartar Sauce and Coleslaw	Butterscotch Mousse
SATURDAY 5 SEPTEMBER 2020	Macaroni with Bacon & Cheese served with Garden Salad	Boerewors Roll served Onion Relish, Chips and Garden Salad	Grilled Peaches with Custard
SUNDAY 6 SEPTEMBER 2020	Roast Beef & Yorkshire Pudding served with Gravy, Roast Potatoes & Roast Vegetables	Honey & Mustard Roast Chicken served with Gravy, Roast Potatoes & Roast Vegetables	Chocolate Pudding served with Custard



**MAIN
OPTION 1**

**MAIN
OPTION 2**

DESSERT

**MONDAY
7 SEPTEMBER 2020**

Moroccan Style Beef Meatballs served with Basmati Rice, Sambals and Seasonal Vegetables

Creamy Salmon & Fennel Fettucine Pasta served with Seasonal Vegetables

Raisin Stuffed Apples with Custard

**TUESDAY
8 SEPTEMBER 2020**

PREMIUM :

Greek Style Hake served with Risotto and Roast Vegetables

Sweet & Sour Chicken Vegetable Stir Fry served with Basmati Rice

Strawberry Mousse

**WEDNESDAY
9 SEPTEMBER 2020**

Chicken & Mushroom Pie Served with Potato Wedges and Roast Vegetables

Lambs Liver served with Bacon & Onion Gravy served with Mashed Potatoes and Roast Vegetables

Ice Cream & Passion Fruit Coulis

**THURSDAY
10 SEPTEMBER 2020**

Pork Bangers & Mashed Potato served with Gravy and Roast vegetables

Chicken Stroganoff served with Rice and Roast Vegetables

Butterscotch & Ginger Tart

**FRIDAY
11 SEPTEMBER 2020**

PREMIUM :

Fried Hake & Chips served with Lemon, Tartar Sauce and Greek Salad

Bacon, Zucchini and Feta Pasta Bake served with Greek Salad

Grilled Cinnamon Infused Guavas & Custard

**SATURDAY
12 SEPTEMBER 2020**

Beef Moussaka served with Sweet Mashed Potatoes and Seasonal Vegetables

Creamy Seafood Pasta served with Garden Salad

Koeksisters & Ice Cream

**SUNDAY
13 SEPTEMBER 2020**

Roast Pork & Crackling served with Gravy, Roast Potatoes and Roast Vegetables

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

Lemon Fridge Tart



**MAIN
OPTION 1**

**MAIN
OPTION 2**

DESSERT

**MONDAY
14 SEPTEMBER 2020**

Chicken Meatballs served with Tomato Relish, Mashed Potatoes and Seasonal Vegetables

Green Bean Bredie served with Rice and Seasonal Vegetables

Chocolate Mousse

**TUESDAY
15 SEPTEMBER 2020**

PREMIUM :

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

Pork & Vegetable Stew served with Lentil Rice and Seasonal Vegetables

Bread & Butter Pudding

**WEDNESDAY
16 SEPTEMBER 2020**

Venison Pie served with Gravy, Parsley Potatoes and Roast Vegetables

Lemon & Coriander Fish cakes served with Tomato Relish, Mashed Potato and Roast Vegetables

Chocolate Kisses

**THURSDAY
17 SEPTEMBER 2020**

Chicken & Broccoli Bake served with Lentil Rice and Seasonal Vegetables

Beef Bourguignon served with Lentil Rice and Seasonal Vegetables

Berry Danishes

**FRIDAY
18 SEPTEMBER 2020**

MONTH END MADNESS :

Fried Hake & Chips served with Lemon, Tartar Sauce and Coleslaw

Bacon, Feta & Red Onion Quiche served with Chips and Coleslaw

Orange Pudding & Custard

**SATURDAY
19 SEPTEMBER 2020**

Chicken Strips served with Cheese Sauce, Oven Roast Potato Wedges and Seasonal Vegetables

Spaghetti Bolognese topped with cheese served with Seasonal Vegetables

Ice Cream & Chocolate Sauce

**SUNDAY
20 SEPTEMBER 2020**

Red wine Marinated Roast Beef served with Jus, Roast Potatoes & Roast Vegetables

Chutney Roast Chicken served with Jus, Roast Potatoes & Roast Vegetables

Sticky Toffee Pudding & Custard



	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 21 SEPTEMBER 2020	Butter Chicken & Basmati Rice served with Seasonal Vegetables	Fisherman's Pie served with Gravy and Seasonal Vegetables	Strawberry Tart
TUESDAY 22 SEPTEMBER 2020	PREMIUM : Mediterranean Hake served Oven Roasted Potato Wedges & Roast Vegetables	Beef Bobotie Pancakes served with Roast Potato Wedges & Roast Vegetables	Apple Crumble & Custard
WEDNESDAY 23 SEPTEMBER 2020	Steak & Kidney Pie served with Gravy, Parsley Potatoes and Seasonal Vegetables	Orange Glazed Chicken Kebabs served with Sweet Potato Wedges & Seasonal Vegetables	Eclairs
THURSDAY 24 SEPTEMBER 2020	Pork Schnitzel served with Cheese Sauce, Baby Potatoes and Seasonal Vegetables	Salmon & Spinach Quiche served with Potato Wedges & Garden Salad	Chocolate Brownies
FRIDAY 25 SEPTEMBER 2020	MONTH END MADNESS : Fried Hake & Chips served with Lemon, Tartar Sauce and Coleslaw	Gourmet Roll with Sweet & Sour Pulled Pork served with Potato Wedges & Coleslaw	Custard Tarts
SATURDAY 26 SEPTEMBER 2020	Chicken , Feta & Spinach Lasagne served with Garden Salad	Beef Bobotie served with Sambals, Chutney, Basmati Rice and Roast Vegetables	Tempura Fried Banana served with Ice Cream
SUNDAY 27 SEPTEMBER 2020	Spinach & Feta Stuffed Pork Fillet served with Gravy, Roast Potatoes & Roast Vegetables	Greek style Roast Chicken served with Gravy, Roast Potatoes & Roast Vegetables	Apple Bake served with Custard



**MAIN
OPTION 1**

**MAIN
OPTION 2**

DESSERT

**MONDAY
28 SEPTEMBER 2020**

Coq Au Vin Chicken served with Parsley Rice and Seasonal Vegetables

Beef Lasagne served with Garden Salad

Ginger Pudding served with Custard

**TUESDAY
29 SEPTEMBER 2020**

PREMIUM :
Hake Mornay served with Savoury Rice and Roast Vegetables

Savoury Chicken Mince Pancakes with Potato Wedges and Roast Vegetables

Grilled Peaches served with Custard

**WEDNESDAY
30 SEPTEMBER 2020**

Cornish Pie served with Mashed Potatoes and Roast Vegetables

Sweet & Sour Pork Tempura served with Basmati Rice & Stir Fried Vegetables

Strawberry & Biscuit layered Mousse

SNACK SUPPER

2 SEPTEMBER 2020
CURRIED MINCE VETKOEK WITH JUICE

9 SEPTEMBER 2020
CHICKEN MAYO CIABATTA WITH JUICE

16 SEPTEMBER 2020
HAM, MUSTARD & CHEESE ROLLS WITH JUICE

23 SEPTEMBER 2020
BEEF SAUSAGE ROLLS WITH JUICE / WATER

