



BOARDWALK BISTRO



OCTOBER 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
THURSDAY 1 OCTOBER 2020	Chicken Meatballs served with Tomato Relish on Spaghetti and Seasonal Vegetables	PREMIUM : Mediterranean Hake served with Mashed Potato and Seasonal Vegetables	Custard Danishes
FRIDAY 2 OCTOBER 2020	PREMIUM : Fried Hake & Chips served with Lemon, Tartar Sauce and Greek Salad	Bacon, Butternut & Feta Tart served with Chips & Greek Salad	Fruit Cheese Cake
SATURDAY 3 OCTOBER 2020	Crumbed Chicken Strips served with Mushroom Sauce, Oven Roasted Wedges & Garden Salad	Spaghetti Bolognese topped with Cheddar Cheese served with Garden Salad	Sago Pudding with Custard
SUNDAY 4 OCTOBER 2020	Roast Beef & Yorkshire Pudding served with Gravy, Roast Potatoes & Roast Vegetables	Honey & Mustard Roast Chicken served with Gravy, Roast Potatoes & Roast Vegetables	Malva Pudding with Custard
MONDAY 5 OCTOBER 2020	Lemon & Coriander Fishcakes served with Mashed potatoes & Garden Salad	Chicken Liver Pancakes served with Potato Wedges & Garden Salad	Grilled Peaches with Custard
TUESDAY 6 OCTOBER 2020	Chicken Mince & Mushroom Lasagne served with Greek Salad	Tempura Sweet & Sour Pork served with Rice and Roast Vegetables	Chocolate Pudding served with Custard



	MAIN OPTION 1	MAIN OPTION 2	DESSERT
WEDNESDAY 7 OCTOBER 2020	Chicken & Leek Pie served with Gravy, Roast Potatoes & Seasonal Vegetables	PREMIUM : Crumbed Calamari served with Tartar Sauce, Roast Potatoes & Seasonal Vegetables	Raisin Stuffed Apples with Custard
THURSDAY 8 OCTOBER 2020 BOERE DAG	BOERE DAG OPSIE 1 : Kerrie Hoender Potjie bedien met Paptert, Stowe Groenboontjies en Pampoen koekies	BOERE DAG OPSIE 2 : Wildspastei bedien met Paptert, Stowe Groenboontjies & Pampoen koekies	NAGEREG : Trio van Bederf (Melktert/koeksisters/ystervarkie)
FRIDAY 9 OCTOBER 2020	PREMIUM : Fried Hake & Chips served with Lemon, Tartar Sauce and Greek Salad	Bobotie & Yellow Rice served with Sambals & Seasonal Vegetables	Ice Cream & Passion Fruit Coulis
SATURDAY 10 OCTOBER 2020	Moroccan Chicken Mince Meatballs served on Mashed Potatoes with Seasonal Vegetables	Creamy Bacon & Mushroom Fettucine Pasta served with Greek Salad	Butterscotch & Ginger Tart
SUNDAY 11 OCTOBER 2020	Roast Pork & Crackling served with Gravy, Roast Potatoes and Roast Vegetables	Lemon & Herb Roast Chicken served with Gravy, Roast Potatoes & Roast Vegetables	Sticky Toffee Pudding & Custard
MONDAY 12 OCTOBER 2020	Crumbed Chicken Schnitzel served with Cheese Sauce, Potato Bake and Greek Salad	Basil & Tomato Beef Mince Penne Pasta served with Greek Salad	Koeksisters & Ice Cream
TUESDAY 13 OCTOBER 2020	PREMIUM : Hake Mornay served with Risotto & Seasonal Vegetables	Savoury Chicken Mince Pancakes served Roast Potato Wedges and Seasonal Vegetables	Lemon Fridge Tart



**MAIN
OPTION 1**

**MAIN
OPTION 2**

DESSERT

**WEDNESDAY
14 OCTOBER 2020**

Steak & Kidney Pie served with Sweet Potato Wedges & Seasonal Vegetables

Lemon & Coriander Fishcakes served with Mashed potatoes & Garden Salad

Chocolate Mousse

**THURSDAY
15 OCTOBER 2020**

Butter Chicken served with Rice, Sambals and Seasonal Vegetables

Savoury Mince Pancakes served with Sweet Potato Wedges & Roast Vegetables

Bread & Butter Pudding

**FRIDAY
16 OCTOBER 2020**

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

Boerewors Roll & Onion Relish served with Chips & Greek Salad

Chocolate Kisses

**SATURDAY
17 OCTOBER 2020**

Chicken Mince & Mushroom Lasagne served with Greek Salad

Bacon & Blue Cheese Quiche served with Chips & Greek Salad

Berry Danishes

**SUNDAY
18 OCTOBER 2020**

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

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

Orange Pudding & Custard

**MONDAY
19 OCTOBER 2020**

Pork Bangers served with Gravy, Mashed Potatoes & Seasonal Vegetables

Chicken, Feta & Spinach Lasagne served with Garden Salad

Ice Cream & Chocolate Sauce

**TUESDAY
20 OCTOBER 2020**

Coq Au Vin Chicken served with Parsley Rice and Seasonal Vegetables

PREMIUM :
Grilled Hake served with Garlic Lemon Butter, Savoury Rice and Greek Salad

Grilled Cinnamon Guavas & Custard



WEDNESDAY
21 OCTOBER 2020

Chicken & Vegetable Pie served with Gravy, Parsley Potatoes & Roast Vegetables

Bobotie Pancakes served with Sweet Potato Wedges & Roast Vegetables

Strawberry Tart

THURSDAY
22 OCTOBER 2020

Beef Moussaka served with Mashed Sweet Potato and Roast Vegetables

Orange Glazed Chicken Kebabs served with Sweet Potato Wedges and Roast Vegetables

Apple Crumble & Custard

FRIDAY
23 OCTOBER 2020

Crumbed Chicken Burger with Mustard Mayo served with Roast Potato Wedges & Coleslaw

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

Eclairs

SATURDAY
24 OCTOBER 2020

Beef Lasagne served with Garden Salad

Sweet & Sour Pork Stir Fry served with Egg Noodles

Chocolate Brownies

SUNDAY
25 OCTOBER 2020

Thyme Infused Pork Neck served with Gravy, Roast Potatoes & Roast Vegetables

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

Apple Crumble & Custard

MONDAY
26 OCTOBER 2020

Beef Bobotie Pancakes served with Roast Potatoes & Greek Salad

Creamy Salmon & Spinach Penne Pasta served with Greek Salad

Tempura Fried Banana served with Ice Cream

TUESDAY
27 OCTOBER 2020

PREMIUM :
Greek Style Hake served with Cous Cous and Roast Vegetables

Chicken & Broccoli Bake served with Rice & Roast Vegetables

Apple Bake served with Custard



**MAIN
OPTION 1**

**MAIN
OPTION 2**

DESSERT

**WEDNESDAY
28 OCTOBER 2020**

Chicken Stir Fry served with Egg Noodles

Cornish Pie served with Gravy, Oven Roasted Potatoes and Seasonal Vegetables

Ginger Pudding served with Custard

**THURSDAY
29 OCTOBER 2020**

Pork Schnitzel served with Cheese Sauce, Roast Potato Wedges and Garden Salad

Gourmet Chicken & Mayo Roll served with Roast Potatoes Wedges and Garden Salad

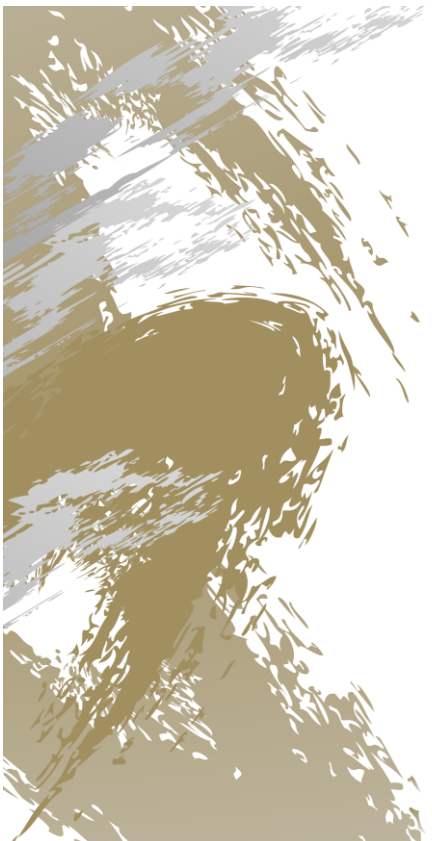
Grilled Peaches served with Custard

**FRIDAY
30 OCTOBER 2020**

Three Cheese & Bacon Quiche served Chips & Greek Salad

MONTH END MADNESS :
Fried Hake & Chips served with Lemon, Tartar Sauce and Greek Salad

Strawberry & Biscuit layered Mousse



SNACK SUPPER @ R30-00

**7 OCTOBER 2020
CHICKEN MAYO WRAP & JUICE**

**14 OCTOBER 2020
QUICHE LORAINNE & JUICE**

**21 OCTOBER 2020
HAM, MUSTARD & CHEESE ROLLS
& JUICE**

**28 OCTOBER 2020
BEEF SAUSAGE ROLLS & JUICE**