



BOARDWALK BISTRO



NOVEMBER 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

	MAIN OPTION 1	MAIN OPTION 2	DESSERT
SUNDAY 1 November 2020	Roast Beef & Yorkshire Pudding served with Gravy, Roast Potatoes & Roast Vegetables	Honey & Mustard Roast Chicken served with Gravy, Roast Potatoes & Roast Vegetables	Fruit Pavlova



MONDAY 2 November 2020	Pork Sausages served with Gravy, Mashed Potatoes & Seasonal Vegetables	Fisherman's Pie served with Seasonal Vegetables	Grilled Rooibos Infused Stewed Fruit with Custard
TUESDAY 3 November 2020	PREMIUM : Fried Calamari served with Tartar Sauce, Parsley Potatoes & Garden Salad	Beef Lasagne served with Garden Salad	Chocolate Mousse
WEDNESDAY 4 November 2020	Chicken & Leek Pie served with Gravy, Oven Roast Wedges & Seasonal Vegetables	Bacon, Feta & Egg Greek Salad with Salad Dressing & Homemade Bread	Koeksisters & Ice Cream
THURSDAY 5 November 2020	Beef Meatballs with Spaghetti, Tomato & Onion Relish, & Seasonal Vegetables	Butter Chicken served with Basmati Rice & Seasonal Vegetables	Custard Danishes
FRIDAY 6 November 2020	PREMIUM : Fried Hake & Chips with Lemon, Tartar Sauce & Greek Salad	Bobotie Quiche served with Chips & Greek Salad	Berry Tart
SATURDAY 7 November 2020	Crumbed Chicken Strips served with Cheese sauce, Potato Wedges & Garden Salad	Salmon & Spinach Penne Pasta Bake served with Garden Salad	Ice Cream & Chocolate Sauce
SUNDAY 8 November 2020	Apricot Glazed Gammon served with Gravy, Roast Potatoes & Seasonal Vegetables	Chutney Roast Chicken served with Gravy, Roast Potatoes & Seasonal Vegetables	Apple Crumble & Ice Cream
	MAIN OPTION 1	MAIN OPTION 2	DESSERT
MONDAY 9 November 2020	Chicken Meatballs served with Gravy, Spaghetti and Seasonal Vegetables	Tempura Sweet & Sour Pork served with Rice & Seasonal Vegetables	Butterscotch & Ginger Tart
TUESDAY 10 November 2020	PREMIUM : Grilled Hake with Lemon & Garlic Sauce served with Risotto Rice and Stir-Fried Vegetables	Chicken & Stir Fried Vegetables served with Egg Noodles	Chocolate Eclairs
WEDNESDAY 11 November 2020	Pork & Apple Pie served with Gravy, Baby Potatoes & Roast Vegetables	Lemon & Coriander Fish Cakes served with Mashed Potatoes, Tomato & Onion Relish and Roast Vegetables	Grilled Cinnamon Guavas & Custard
THURSDAY 12 November 2020	Orange Glazed Chicken Kebab served with Sweet Potato Wedges & Garden Salad	Bobotie Pancakes served with Sweet Potato Wedges & Garden Salad	Strawberry & Biscuit Layered Mousse
FRIDAY 13 November 2020	PREMIUM : Fried Hake & Chips with Lemon, Tartar Sauce & Coleslaw	Pulled Pork Gourmet Roll served with Chips & Coleslaw	Ice Cream & Berry Sauce



SATURDAY 14 November 2020	Beef Burger with Mushroom Sauce, Potato Salad & Greek Salad	Chicken Liver & Mushroom Lasagne served with Greek Salad	Grilled Peaches with Custard
SUNDAY 15 November 2020	Red wine & Thyme Marinated Beef served with Gravy, Roast Potatoes & Roast Vegetables	Roast Greek style Chicken served with Gravy, Roast Potatoes & Roast Vegetables	Sticky Toffee Pudding with Custard
MONDAY 16 November 2020	BBQ Grilled Chicken & Peaches with Feta salad served with Dressing & Homemade Bread	Bacon , Spinach & Feta Lasagne served with Greek Salad	Berry Danishes
TUESDAY 17 November 2020	PREMIUM : Hake Mornay served with Savoury Rice and Roast Vegetables	Chicken Coq Au Vin served with Rice & Seasonal Vegetables	Ginger Pudding & Custard
WEDNESDAY 18 November 2020	Chicken & Vegetable Pie served with Gravy, Garlic Potatoes & Seasonal Vegetables	Lambs liver served with an Onion Gravy, Mashed Potatoes & Seasonal Vegetables	Chocolate Kisses
THURSDAY 19 November 2020	Crumbed Pork Chop served with Gravy, Mashed Potatoes & Roast Vegetables	Creamy Chicken & Mushroom Pancakes with Sweet Potato Wedges & Garden Salad	Bread & Butter Pudding with Custard
FRIDAY 20 November 2020	PREMIUM : Fried Hake & Chips with Lemon, Tartar Sauce & Greek Salad	Three Cheese Quiche served with Chips & Greek Salad	Fruit Salad & Ice Cream
SATURDAY 21 November 2020	Beef Curry Mince "Vetkoek" served with Greek Salad	Chicken & Mushroom Fettucine Pasta served with Greek Salad	Jelly & Custard
SUNDAY 22 November 2020	Roast Pork & Crackling served with Apple Sauce, Gravy, Roast Potatoes & Roast Vegetables	Roast Lemon & Herb Chicken with Gravy, Roast Potatoes & Seasonal Vegetables	Fruit Tart
MONDAY 23 November 2020	Sweet & Sour Pork Stir-Fry Vegetables served with Egg Noodles	Creamy Chicken Liver Pancakes served with Roast Potatoes & Garden Salad	Apple Pie & Cream
TUESDAY 24 November 2020	PREMIUM : Mediterranean Hake served with Basmati Rice & Roast Vegetables	Cottage Pie & Gravy served with Roast Vegetables	Brownies
WEDNESDAY 25 November 2020	Venison & Mushroom Pie served with Gravy, Sweet Potato Wedges & Seasonal Vegetables	Moroccan Chicken Meatballs served with Mashed Potatoes & Seasonal Vegetables	Sago Pudding & Custard
THURSDAY 26 November 2020	Lambs Liver served with an Onion Gravy, Mashed Potatoes & Seasonal Vegetables	Crumbed Pork Schnitzel served with Cheese Sauce, Garlic Potatoes & Garden Salad	Pineapple Tart
SATURDAY 28 November 2020	Creamy Bacon & Mushroom Fettucine Pasta served with Greek Salad	Lemon & Coriander Fish Cakes with Mashed Potatoes, Tomato & Onion Relish and Roast Vegetables	Cinnamon & Raisin Stuffed Apple



SUNDAY
29 November 2020

Spinach & Feta Rolled Beef served with Gravy, Roast Potatoes & Roast Vegetables

Roast Apricot Chicken served with Gravy Roast Potatoes & Roast Vegetables

Peppermint Tart

MONDAY
30 November 2020

Chicken & Broccoli Bake served with Rice & Seasonal Vegetables

MOVEMBER DAY R62 per person :

Boerewors Roll, Potato Salad & Garden Salad served with Beer/Soft Drink

Custard Slices

SNACK SUPPER

4 NOVEMBER 2020
BOEREWORS ROLL WITH JUICE

11 NOVEMBER 2020
CHICKEN MAYO CIABATTA WITH JUICE

18 NOVEMBER 2020
HAM, MUSTARD & CHEESE ROLLS WITH JUICE

25 NOVEMBER 2020
BEEF SAUSAGE ROLLS WITH JUICE / WATER

