



BOARDWALK BISTRO



APRIL 2021

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****THURSDAY
1 APRIL**BUTTER CHICKEN CURRY,
SERVED WITH BAMATI RICE
& ROAST VEGETABLESPULLED PORK PREGO ROLL
WITH SWEET POTATO CHIPS &
GREEK SALADAPPLE CRUMBLE
WITH WHIPPED
CREAM**FRIDAY
2 APRIL**CRUMBED CHICKEN STRIPS
WITH MUSHROOM SAUCE,
POTATO WEDGES & RUBY
COLESLA**PREMIUM:**
PICKLED FISH
WITH HOT CROSS BUN
& GREEK SALADBAKED ORANGE
PUDDING WITH
CUSTARD**SATURDAY
3 APRIL**TUNA & CORN QUICHE
WITH SWEET POTATO WEDGES
& BALSAMIC ROASTED BEETROOTSPAGHETTI BOLOGNAISE TOPPED
WITH CHEDDAR WITH CRUNCHY
GREEN SALADICE CREAM
WITH BERRY
SAUCE**SUNDAY
4 APRIL**LEMON & HERB ROAST CHICKEN
WITH RED WINE JUS, ROAST
POTATOES, GREEN BEANS &
ROSA TOMATOES**SPECIAL SUNDAY – R100.00**
ROASTED LAMB WITH RED WINE
JUS, ROASTED POTATOES, GREEN
BEANS & ROSA TOMATOESBAKED MALVA
PUDDING WITH
CUSTARD**MONDAY
5 APRIL**LAMBS LIVER WITH ONION
GRAVY, MASHED POTATOES,
BABY CARROTS & PEA'SBEEF BOBOTIE WITH YELLOW RICE,
SAMBALS, BABY CARROTS & PEA'SCINNAMON
PANCAKES WITH
TOFFY SAUCE**TUESDAY
6 APRIL**GRILLED CHICKEN & CORN
GARDEN SALAD WITH
HOMEMADE BREAD**PREMIUM:**
FRIED CALAMARI SERVED WITH TARTER
SAUCE, POTATO WEDGES
& ROASTED VEGETABLESCHOCOLATE
ECLAIR**WEDNESDAY
7 APRIL**BEEF KOFTA'S WITH TSATZIKI,
GARLIC BABY POTATOES &
ROAST VEGETABLESBEEF BOURGUIGNON
WITH MASHED POTATOES
& ROAST VEGETABLES

LEMON TART

**THURSDAY
8 APRIL**BUTTER CHICKEN, BASMATI RICE,
SAMBALS WITH BABY MARROW &
MUSHROOM STIR-FRYCREAMY MINCE & PESTO BAKE
WITH GARDEN SALADCHOCOLATE
MOUSSE WITH
TOASTED NUTS**FRIDAY
9 APRIL**BEEF LASAGNE
WITH ROASTED VEGETABLES**PREMIUM:**
GRILLED HAKE WITH LEMON BUTTER
SAUCE, MASHED POTATOES &
ROAST VEGETABLESSTRAWBERRY
YOGHURT TART**SATURDAY
10 APRIL**CURRIED PORK PIE WITH GRAVY
SWEET POTATO WEDGES,
BRUSSEL SPROUTS & PUMPKINCREAMY CHICKEN LIVERS WITH
MASHED POTATOES, BRUSSEL
SPROUTS & PUMPKINBAKED GINGER
PUDDING WITH
WHIPPED
CREAM**SUNDAY
11 APRIL**ROAST GAMMON WITH HONEY &
MUSTARD SAUCE, ROASTED
POTATOES & SEASONAL ROAST
VEGETABLESCHICKEN CORDON BLEU WITH
GRAVY, ROASTED POTATOES &
SEASONAL ROAST VEGETABLESSAGO PUDDING
WITH APRICOT &
CUSTARD**MONDAY
12 APRIL**COTTAGE PIE, RED WINE SAUCE,
WITH GREEN BEANS, ROSA
TOMATO & MUSHROOM STIRFRY**PREMIUM:**
Chicken CURRY WITH BASMATI
RICE
& GREEK SALADFRESH FRUIT
SALAD

TUESDAY 13 APRIL	CHICKEN & BROCCOLI BAKE WITH RICE & ROASTED VEGETABLES	SPINACH & FETA STUFFED PORK WITH GRAVY, MASHED POTATOES & ROASTED VEGETABLES	APPLE STRUDEL
WEDNESDAY 14 APRIL	PREMIUM: CRUMBED CALAMARI WITH TARTAR SAUCE, CHIPS & RUBY COLESLAW	CHICKEN KEBABS WITH APRICOT CHUTNEY, SWEET POTATO WEDGES & CORN SALSA SALAD	CUSTARD TART
THURSDAY 15 APRIL	BEEF MEATBALLS WITH MUSHROOM SAUCE, MASHED POTATOES, BALSAMIC ROAST BEETROOT & BABY MARROW	PORK SCHNITZEL WITH CHEDDAR SAUCE, MASHED POTATOES, BALSAMIC ROAST BEETROOT & BABY MARROW	ICE CREAM WITH CHOCOLATE SAUCE
FRIDAY 16 APRIL	BACON, BLUE CHEESE & RED ONION QUICHE WITH SWEET POTATO WEDGES & RUBY COLESLAW	PREMIUM: FRIED FISH WITH TARTAR SAUCE, CHIPS & RUBY COLESLAW	BAKED CHOCOLATE PUDDING WITH WHIPPED CREAM
SATURDAY 17 APRIL	CHICKEN BURGER SERVED, POTATO WEDGES & GREEK SALAD	TOMATO MINCE PIE WITH GARLIC POTATOES & GREEK SALAD	MILK TART
SUNDAY 18 APRIL	ROSEMARY ROAST BEEF WITH JUS, ROAST POTATOES & ROASTED SEASONAL VEGETABLES	ROAST CHUTNEY CHICKEN WITH JUS, ROAST POTATOES & ROASTED SEASONAL VEGETABLES	BANOFFY PIE
MONDAY 19 APRIL	BEEF SAUSAGES WITH ONION GRAVY, MASHED POTATOES & ROAST VEGETABLES	LEMON & CORIANDER FISH CAKES WITH TOMATO & ONION RELISH, MASHED POTATOES & STIR-FRIED VEGETABLES	FRESH FRUIT JELLY WITH CUSTARD
TUESDAY 20 APRIL	BACON CARBONARA PASTA WITH GREEK SALAD	PREMIUM: BLUE CHEESE & CARMELIZED ONION BEEF BURGER WITH CHIPS & SLAW	GRANADILLA FRIDGE TART
WEDNESDAY 21 APRIL	CHICKEN & LEEK PIE WITH GRAVY, ROAST POTATOES, ROAST BROCCOLI & BABY CARROTS	BEEF STROGANOFF WITH RICE, ROAST BROCCOLI & BABY CARROTS	LEMON PUDDING WITH WHIPPED CREAM
THURSDAY 22 APRIL	CREAMY MINCE & PESTO BAKE WITH GARDEN SALAD	PORK & APPLE PIE WITH GRAVY, GARLIC POTATOES & GARDEN SALAD	BAKED COCONUT PUDDING WITH CUSTARD
FRIDAY 23 APRIL	CHICKEN STRIPS WITH HONEY & MUSTARD SAUCE, MASHED POTATOES & ROAST VEGETABLES	PREMIUM: GRILLED HAKE WITH LEMON BUTTER SAUCE, MASHED POTATOES & ROAST VEGETABLES	BANANA & TOFFY PANCAKE WITH WHIPPED CREAM
SATURDAY 24 APRIL	BEEF BOURGUIGNON WITH MASHED POTATOES & BABY CARROTS & PEA'S	LAMBS LIVER WITH ONION GRAVY, MASHED POTATOES, BABY CARROTS & PEA'S	CHOCOLATE ECLAIR
SUNDAY 25 APRIL	ROAST BEEF WITH GRAVY, YORKSHIRE PUDDING, ROAST POTATOES & SEASONAL ROAST VEGETABLES	GREEK ROASTED CHICKEN WITH, ROAST POTATOES & SEASONAL ROAST VEGETABLES	BREAD & BUTTER PUDDING WITH CUSTARD

MONDAY 26 APRIL	CHICKEN SCHNITZEL WITH CHEESE SAUCE, MASHED POTATOES & ROAST VEGETABLES	PORK SAUSAGE WITH ONION GRAVY, MASHED POTATOES & ROAST VEGETABLES	ROLY POLY & CUSTARD
TUESDAY 27 APRIL	PREMIUM: CRUMBED CALAMARI WITH TARTAR SAUCE, CHIPS & RUBY COLESLAW	BEEF & MUSHROOM PIE WITH GRAVY, GARLIC POTATOES WITH BABY MARROW, MUSHROOM & ROSA TOMATOES.	SAGO PUDDING WITH APRICOT & CUSTARD
WEDNESDAY 28 APRIL	SPINACH & FETA STUFFED CHICKEN WITH GARLIC SAUCE, BABY POTATOES & ROAST VEGETABLES	PORK & VEGETABLE STIR-FRY, SWEET & SOUR SAUCE WITH EGG NOODLE	POACHED GUAVA'S WITH CUSTARD
THURSDAY 29 APRIL	LEMON & CORIANDER FISH CAKES WITH TOMATO & ONION RELISH, MASHED POTATOES & STIR-FRIED VEGETABLES	CHICKEN DIJONNAISE WITH MASHED POTATOES & STIR-FRIED VEGETABLES	BAKED MALVA PUDDING WITH CUSTARD
FRIDAY 30 APRIL	BEEF BOBOTIE WITH YELLOW RICE, SAMBALS, BABY CARROTS & PEA'S	MONTH END MADNESS: FRIED FISH WITH TARTAR SAUCE, CHIPS & RUBY COLESLAW	LEMON FRIDGE TART
