

boardwalk bistro



Meal Prices

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| 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 |

June 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 friday's

| DATE | MAIN COURSE OPTION 1 | MAIN COURSE OPTION 2 | DESSERT |
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| TUESDAY 1 JUNE 2021 | PREMIUM LEMON & CORIANDER FISH CAKES WITH MASHED POTATOES & RUBY COLESLAW | CHICKEN CURRY WITH BASMATI RICE, SAMBALS & ROASTED VEGETABLES | GRILLED BANANA WITH ICE CREAM |
| WEDNESDAY 2 JUNE 2021 | BACON CARBONARA WITH GREEK SALAD | BEEF SAUSAGE WITH GRAVY, MASHED POTATOES & GREEK SALAD | CHOCOLATE CUSTARD TART |
| THURSDAY 3 JUNE 2021 | CURRIED MINCE PANCAKE WITH TOMATO SAMBLES & BROCCOLI | CHICKEN & BUTTERNUT LASAGNE SERVED WITH HARVEST SALAD | BAKED APPLE CRUMBLE WITH CREAM |
| FRIDAY 4 JUNE 2021 | PREMIUM FRIED FISH SERVED WITH TARTAR SAUCE, CHIPS & 3 BEAN SALAD | GRILLED CHICKEN WRAP WITH POTATO WEDGES & 3 BEAN SALAD | BLUEBERRY DANISH |
| SATURDAY 5 JUNE 2021 | LAMBS LIVER WITH ONION GRAVY, MASHED POTATOES, CARROTS & PEAS | CHICKEN BURGER WITH MUSHROOM SAUCE, CHIPS & GREEN SALAD | WAFFLE WITH SYRUP & ICE CREAM |
| SUNDAY 6 JUNE 2021 | ROASTED BEEF SERVED WITH YORKSHIRE PUDDING, GRAVY, ROAST POTATOES, GREEN BEANS & ROSA TOMATOES | SPINACH & FETA CHICKEN ROULADE WITH GRAVY, ROAST POTATOES, GREEN BEANS & ROSA TOMATOES | STRAWBERRY FRIDGE TART |
| MONDAY 7 JUNE 2021 | SPAGHETTI BOLANAISE TOPPED WITH CHEDDAR SERVED WITH GARDEN SALAD | LEMON GRILLED CHICKEN STRIPS WITH CHEESE SAUCE, MASHED POTATOES, GREEN BEANS & BUTTERNUT FRITTERS | BAKED LEMON PUDDING WITH CUSTARD |
| TUESDAY 8 JUNE 2021 | CHICKEN KOFTAS WITH TSATZIKI, GARLIC POTATOES & SEASONEL VEGETABLES | BEEF & LENTIL BOBOTIE WITH YELLOW RICE, CHUTNEY & SEASONEL VEGETABLES | MILK TART |
| WEDNESDAY 9 JUNE 2021 | PREMIUM GRILLED CALAMARI IN LEMON & THYME BUTTER WITH SAVOURY RICE & ROASTED VEGETABLES | BRAISED HONEY PORK CHOP WITH SWEET POATATO WEDGES & ROASTED VEGETABLES | SAGO PUDDING WITH APRICOT SAUCE |
| THURSDAY 10 JUNE 2021 | BUTTERNUT TOPPED COTTAGE PIE WITH GRAVY & ROASTED VEGETABLES | BEEF TOMATO BREDIE WITH PARSLEY RICE & ROASTED VEGETABLES | STEWED APPLES & RAISINS WITH CUSTARD |

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| FRIDAY 11 JUNE 2021 | PREMIUM FRIED FISH WITH TARTAR SAUCE, CHIPS & RUBY COLESLAW | BEEF MOUSSAKA SERVED WITH BASMATI RICE & RUBY COLESLAW | PEACH CRUMBLE WITH CUSTARD |
| SATURDAY 12 JUNE 2021 | SALMON & SPINACH LINGUINI WITH GREEN SALAD | CHICKEN POT PIE WITH GRAVY, GARLIC POTATOES & GREEN SALAD | CHOCOLATE MOUSSE TOPPED WITH TOASTED NUTS |
| SUNDAY 13 JUNE 2021 | APRICOT GLAZE GAMMON WITH GRAVY, CAULIFLOWER & BROCCOLI & BROCCOLI BAKE & ROASTED POTATOES | ROASTED HONEY & MUSTARD CHICKEN WITH GRAVY, CAULIFLOWER & BROCCOLI BAKE ROASTED POTATOES | PEPPERMINT CRISPT TART |
| MONDAY 14 JUNE 2021 | BEEF SAUSAGE WITH GRAVY, MASHED POTATOES, CARROTS & PEAS | CHICKEN, BUTTERNUT & FETA LASAGNE WITH GREEK SALAD | APPLE DANISH |
| TUESDAY 15 JUNE 2021 | BACON, BLUE CHEESE & RED ONION QUICHE WITH SWEET POTATOES WEDGES & RUBY COLSLAW | BEEF & GREEN BEAN BREDIE, WITH PARSLEY RICE & SEASONAL VEGETABLES | BAKED GINGER PUDDING WITH CUSTARD |
| WEDNESDAY 16 JUNE 2021 | PORK & APPLE PIE WITH GRAVY, POTATO WEDGES & STIR-FRIED VEGETABLES | BEEF & LENTIL COTTAGE PIE WITH GRAVY & STIR-FRIED VEGETABLES | PINEAPPLE TART |
| THURSDAY 17 JUNE 2021 | PORK STOGANOFF WITH SAVOURY RICE, BABY MARROW & CARROTS | CHICKEN LIVER PANCAKES WITH GREEN SALAD | GRILLED PEACHES WITH CREAM |
| FRIDAY 18 JUNE 2021 | PREMIUM FRIED FISH WITH TARTAR SAUCE, CHIPS & BALSAMIC BEETROOT & CUCUMBER SALAD | BUTTER CHICKEN SERVED WITH BASMATI RICE & BALSAMIC BEETROOT & CUCUMBER SALAD | BAKED MALVA PUDDING WITH CUSTARD |
| SATURDAY 19 JUNE 2021 | LAMBS LIVER SERVED WITH MASHED POTATOES & SEASONEL VEGETABLES | SALMON & FENNEL LINGUINI WITH GREEK SALAD | CHOCOLATE BROWNIE |
| SUNDAY 20 JUNE 2021 FATHERS DAY | SPECIAL LUNCH - R100 ROAST LEG OF LAMB WITH GRAVY, MINT SAUCE, ROAST POTATOES & ROAST VEGETABLES | ROASTED LEMON & HERB CHICKEN QUARTER WITH GRAVY, ROAST POTATOES & ROAST VEGETABLES | VANILLA PANNA COTTA WITH BERRY SAUCE |
| MONDAY 21 JUNE 2021 | CHICKEN & MUSHROOM FETTUCINNI PASTA WITH GARDEN SALAD | BEEF & MUSHROOM PIE WITH GRAVY, POTATO WEDGES & GARDEN SALAD | GRILLED GAUVAS WITH CUSTARD |

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| TUESDAY 22 JUNE 2021 | BEEF, BRIE & CARAMELIZED ONION BURGER WITH CHIPS | CHICKEN LIVER & MUSHROOM LASAGNE WITH GREEK SALAD | COFFEE & CHOCALATE MOUSSE |
| WEDNESDAY 23 JUNE 2021 | PREMIUM FISHERMANS PIE WITH SEASONAL VEGETABLES | PORK SCHNITZEL WITH CHEESE SAUCE, MASHED POTATOES & SEASONAL VEGETABLES | BREAD & BUTTER PUDDING WITH CUSTARD |
| THURSDAY 24 JUNE 2021 | LINGUINI TOPPED WITH MINI MEAT BALLS & NAPOLITANA SAUCE WITH GREEK SALAD | CHICKEN STIR-FRY WITH BASMATI RICE & SEASONAL VEGETABLES | LEMON TART |
| FRIDAY 25 JUNE 2021 | MONTH END SPECIAL R55 FRIED FISH WITH TARTAR SAUCE, CHIPS & COLESLAW | GRILLED CHICKEN & CORN SALAD WITH HOMEMADE BREAD | BAKED ORANGE PUDDING WITH CUSTARD |
| SATURDAY 26 JUNE 2021 | CRUMBED PORK STRIPS WITH MUSHROOM SAUCE, SWEET POTATO WEDGES & GREEN SALAD | SEEDED ROLL WITH FRESH GREENS, TOMATO, CUCUMBER & CHICKEN MAYONNAISE SERVED WITH CHIPS | ICE CREAM WITH BERRY SAUCE |
| SUNDAY 27 JUNE 2021 | RED WINE MARRINATED BEEF WITH ROAST POTATOES & ROAST VEGETABLES | LEMON & HERB ROAST CHICKEN WITH RED WINE JUS, ROAST POTATOES & ROAST VEGETABLES | STICKY TOFFEE PUDDING WITH CUSTARD |
| MONDAY 28 JUNE 2021 | CHICKEN & BROCCOLI BAKE WITH PARSLEY RICE & SEASONAL VEGETABLES | BACON, BRIE & CARAMELIZED ONION QUICHE WITH SWEET POTATO WEDGES & GREEN SALAD | BUTTERSCOTCH MOUSSE |
| TUESDAY 29 JUNE 2021 | BEEF LASAGNE SERVED WITH GREEK SALAD | SPINACH & FETA CHICKEN BAKE WITH LENTIL RICE & SEASONAL VEGETABLES | LEMON CHEESE CAKE |
| WEDNESDAY 30 JUNE 2021 | BEEF STROGANOFF WITH BASMATI RICE, BROCCOLI & BABY CARROTS | PORTUGUESE FISH WITH BASMATI RICE, BROCCOLI & BABY CARROTS | SAGO PUDDING WITH APRICOT SAUCE |