boardwalk bistro



Weal Frices

STANDARD MAIN COURSE R 48.00 PREMIUM MAIN COURSE

SUNDAY MAIN COURSE

TAKE AWAY CHARGE

DESSERT

R 62.00 R 80.00

R 16.00

R 6.00

JULY 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
THURSDAY 1 JULY 2021	BOBOTIE PANCAKES SERVED WITH ROAST POTATOES & SEASONAL VEGETABLES	CHICKEN & COCONUT CURRY SERVED WITH SAMBALS, CHUTNEY, BASMATI RICE & SEASONAL VEGETABLES	BAKED APPLE PUDDING WITH CUSTARD
FRIDAY 2 JULY 2021	PREMIUM FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	THREE CHEESE & BACON TART SERVED WITH CHIPS & SALAD OF THE DAY	PEACH CRUMBLE WITH CREAM
SATURDAY 3 JULY 2021	GRILLED CHICKEN WITH MUSTARD SAUCE, POTATO WEDGES & GREEK SALAD	BEEF & MUSHROOM FETTUCINE WITH GREEK SALAD	BERRY MOUSSE LAYERED WITH SHORTBREAD BISCUIT
SUNDAY 4 JULY 2021	ROASTED PORK LEG WITH CRACKLING, GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	MEDITERRANEAN ROAST CHICKEN WITH GRAVY ROAST POTATOES & SEASONAL VEGETABLES	PAVLOVA WITH WHIPPED CREAM & PASSION FRUIT SAUCE
MONDAY 5 JULY 2021	BEEF MEATBALLS SERVED WITH TOMATO & ONION RELISH ON SPAGHETTI WITH SEASONAL VEGETABLES	CRUMBED PORK CHOP SERVED WITH ONION GRAVY, MASHED POTATOES AND SEASONAL VEGETABLES	BERRY FRIDGE TART
TUESDAY 6 JULY 2021	PREMIUM FRIED CALAMARI WITH TARTAR SAUCE, BABY POTATOES & SEASONAL VEGETABLES	COTTAGE PIE SERVED WITH GRAVY AND SEASONAL VEGETABLES	SAGO PUDDING WITH CUSTARD
WEDNESDAY 7 JULY 2021	CHICKEN & MUSHROOM PIE SERVED WITH GRAVY, ROASTED SWEET POTATO WEDGES AND SEASONAL VEGETABLES	LAMBS LIVER SERVED WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	APPLE PIE WITH ICE CREAM
THURSDAY 8 JULY 2021	TOMATO BREDIE SERVED WITH LENTIL RICE AND SEASONAL VEGETABLES	CHICKEN & SPINACH PASTA BAKE SERVED WITH GREEK SALAD	JELLY WITH CUSTARD
FRIDAY 9 JULY 2021	PREMIUM BATTERED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	CRUMBED CHICKEN & SLAW WRAP WITH CHIPS & SALAD OF THE DAY	FRIED BANANAS WITH ICE CREAM
SATURDAY 10 JULY 2021	BEEF MINCE VETKOEK TOPPED WITH CHEDDAR CHEESE SERVED WITH GARDEN SALAD	GRILLED CHICKEN WITH CHEESE SAUCE, ROAST POTATO WEDGES & GARDEN SALAD	CHOCOLATE BROWNIE
SUNDAY 11 JULY 2021	ROAST BEEF WITH YORKSHIRE PUDDING, GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	ROASTED CHUTNEY CHICKEN WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	MALVA PUDDING WITH CUSTARD

MONDAY 12 JULY 2021	SAVOURY MINCE PIE WITH GRAVY, POTATO WEDGES AND SEASONAL VEGETABLES	PROVENCAL CHICKEN SERVED WITH PARSLEY RICE & SEASONAL VEGETABLES	FRESH FRUIT SALAD
TUESDAY 13 JULY 2021	PREMIUM PORTUGUESE HAKE SERVED WITH RISOTTO & ROASTED VEGETABLES	CRUMBED PORK SCHNITZEL SERVED WITH CHEESE SAUCE, BABY POTATOES & ROASTED VEGETABLES	STRAWBERRY MOUSSE
WEDNESDAY 14 JULY 2021	BEEF & MUSHROOM PIE SERVED WITH MASHED POTATOES, GRAVY & SEASONAL VEGETABLES	GREEK STYLE CHICKEN CASSEROLE SERVED WITH LENTIL RICE & SEASONAL VEGETABLES	CHURRO CUP WITH ICE CREAM
THURSDAY 15 JULY 2021	TOMATO BREDIE SERVED WITH LENTIL RICE AND SEASONAL VEGETABLES	CHICKEN & SPINACH PASTA BAKE SERVED WITH GREEK SALAD	BUTTERSCOTCH & GINGER TART
FRIDAY 16 JULY 2021	PREMIUM FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	BACON & CAMEMBERT QUICHE SERVED WITH OVEN ROAST POTATO WEDGES AND SALAD OF THE DAY	BAKED LEMON PUDDING WITH CUSTARD
SATURDAY 17 JULY 2021	BOEREWORS ROLL SERVED WITH ONION RELISH, CHIPS & SALAD OF THE DAY	PORK STRIPS, CHEESE SAUCE, ROAST POTATOES & SALAD OF THE DAY	STEWED CINNAMON APPLES WITH CUSTARD
SUNDAY 18 JULY 2021	APRICOT GLAZED GAMMON SERVED WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	HONEY & MUSTARD ROAST CHICKEN SERVED WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	STICKY DATE PUDDING & CUSTARD
MONDAY 19 JULY 2021	BBQ CHICKEN KEBABS WITH SWEET POTATO WEDGES & SEASONAL VEGETABLES	BEEF & LENTIL BOBOTIE WITH YELLOW RICE, CHUTNEY, SAMBALS & SEASONAL VEGETABLES	CHOCOLATE MOUSSE TOPPED WITH CRUSHED BISCUITS
TUESDAY 20 JULY 2021	MOROCCAN CHICKEN WITH LENTIL RICE & SEASONAL VEGETABLES	BEEF LASAGNE WITH SALAD OF THE DAY	BREAD & BUTTER PUDDING WITH CUSTARD
WEDNESDAY 21 JULY 2021	ASIAN STYLE PORK STIR FRY SERVED ON EGG NOODLES & SEASONAL VEGETABLES	CORNISH PIE WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	APPLE DANISH
THURSDAY 22 JULY 2021	COQ AU VIN CHICKEN WITH MASHED POTATOES & SEASONAL VEGETABLES	SALMON & SPINACH QUICHE WITH POTATO WEDGES & GARDEN SALAD	PINEAPPLE FRIDGE TART

FRIDAY 23 JULY 2021	PREMIUM FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	SMOKED HAM & CAPRESE CROISSANT, CHIPS & SALAD OF THE DAY	MILK TART
SATURDAY 24 JULY 2021	CHICKEN STRIPS WITH CHEESE SAUCE, PARSLEY BABY POTATOES & GARDEN SALAD	SLICED BEEF, MUSTARD, CHEESE & TOMATO ROLL SERVED WITH POTATO SALAD & GARDEN SALAD	FRUIT JELLY & CUSTARD
SUNDAY 25 JULY 2021	SPECIAL SUNDAY – R100 ROAST LEG OF LAMB WITH RED WINE JUS, MINT SAUCE, ROAST POTATOES & SEASONAL VEGETABLES	LEMON & HERB ROAST CHICKEN WITH JUS, ROAST POTATOES & SEASONAL VEGETABLES	PEPPERMINT TART
MONDAY 26 JULY 2021	LEMON & CORIANDER FISHCAKES SERVED WITH TOMATO RELISH, MASHED POTATO & SEASONAL VEGETABLES	BEEF & LENTIL COTTAGE PIE SERVED WITH GRAVY & SEASONAL VEGETABLES	CHOCOLATE MOUSSE TOPPED WITH NUTS
TUESDAY 27 JULY 2021	VENISON PIE SERVED WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	SWEET & SOUR CHICKEN SERVED WITH EGG NOODLES & STIR-FRIED VEGETABLES	CUSTARD DANISH
WEDNESDAY 28 JULY 2021	CHICKEN LIVER & MUSHROOM LASAGNE SERVED WITH GARDEN SALAD	PORK & APPLE PIE WITH GRAVY, SWEET POTATO & GARDEN SALAD	PEARS HELENE WITH CREAM
THURSDAY 29 JULY 2021	PORK SAUSAGE WITH GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	BEEF MOUSSAKA WITH MASHED SWEET POTATO & SEASONAL VEGETABLES	CHOCOLATE KISSES
FRIDAY 30 JULY 2021	MONTH END SPECIAL R55 FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	ROAST CHICKEN, MOZZARELLA & VEGETABLE QUICHE WITH CHIPS & SALAD OF THE DAY	LEMON CHEESE CAKE
SATURDAY 31 JULY 2021	BUTTER CHICKEN WITH BASMATI RICE & SEASONAL VEGETABLES	BACON CARBONARA WITH GARDEN SALAD	ICE CREAM & BERRY SAUCE
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