

boardwalk bistro



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

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
WEDNESDAY 1 SEPTEMBER 2021	TOMATO CHICKEN SERVED WITH MASHED POTATO & ROAST VEGETABLES	SALMON & SPINACH PASTA BAKE SERVED WITH GREEK SALAD	ORANGE CAKE SERVED WITH CUSTARD
THURSDAY 2 SEPTEMBER 2021	LAMBS LIVER WITH ONION GRAVY, MASHED POTATOES, CARROTS & PEAS	CHICKEN BURGER WITH MUSHROOM SAUCE, CHIPS & GREEN SALAD	WAFFLE WITH SYRUP & ICE CREAM
FRIDAY 3 SEPTEMBER 2021	PREMIUM FRIED FISH WITH TATAR SAUCE CHIPS & COLESLAW	SPAGHETTI BOLOGNAISE WITH GARDEN SALAD	BAKED LEMON PUDDING WITH CUSTARD
SATURDAY 4 SEPTEMBER 2021	GRILLED CHICKEN & CORN SALAD WITH HOME- MADE BREAD	TOMATO BREDIE SERVED WITH PARSLEY RICE & SEASONAL VEGETABLE	STEWED APPLES WITH WHIPPED CREAM
SUNDAY 5 SEPTEMBER 2021	SPINACH & FETA STUFFED PORK WITH ROAST POTATO & SEASONAL VEGETABLES	LEMON & HERB ROASTED CHICKEN SERVED WITH ROAST POTATO & SEASONAL VEGETABLES	PEPPERMINT TART
MONDAY 6 SEPTEMBER 2021	BEEF MEATBALLS WITH ONION GRAVY, MASHED POTATO CARROTS AND PEAS	CREAMY CHICKEN & PASTA BAKE SERVED WITH GARDEN SALAD	MILK TART
TUESDAY 7 SEPTEMBER 2021	CHICKEN KOFTAS WITH TZATZIKI, GARLIC POTATOES & HARVEST SALAD	BEEF & LENTIL BOBOTIE WITH YELLOW RICE, CHUTNEY & SEASONAL VEGETABLES	CHOCOLATE TART
WEDNESDAY 8 SEPTEMBER 2021	GRILLED LEMON & HERB HAKE FILLET SERVED WITH LEMON BUTTER SAUCE & GARLIC POTATO & GREEN SALAD	CORNISH PIE SERVED GRAVY, GARLIC POTATOES & GREEN SALAD	APRICOT SAGO PUDDING
THURSDAY 9 SEPTEMBER 2021	BACON CARBONARA WITH GREEK SALAD	BEEF SAUSAGE WITH GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	CHOCOLATE CUSTARD TART
FRIDAY 10 SEPTEMBER 2021	PREMIUM FRIED FISH WITH TARTAR SAUCE CHIPS & GREEK SALAD	CHICKEN, BUTTERNUT & FETA LASAGNE SERVED WITH GREEK SALAD	BAKED APPLE SERVED WITH CUSTARD
SATURDAY 11 SEPTEMBER 2021	BUTTER CHICKEN SERVED WITH BASMATI RICE & STIR FRIED VEGETABLES	BEEF MOUSSAKA SERVED WITH BASMATI RICE & GREEK SALAD	CHOCOLATE MOUSSE TOPPED WITH NUTS

SUNDAY 12 SEPTEMBER 2021	ROAST BEEF SERVED WITH YORKSHIRE PUDDING GRAVY ROAST POTATOES & ROASTED VEGETABLES	ROAST CHUTNEY CHICKEN SERVED WITH GRAVY, ROAST POTATOES & ROASTED VEGETABLES	TROPICAL PANACOTTA
MONDAY 13 SEPTEMBER 2021	PORK SNITZEL SERVED WITH GRAVY, PARSLEY POTATOES & GRILLED VEGETABLES	BEEF BOBOTIE SERVED WITH YELLOW RICE, SAMBALS & GRILLED VEGETABLES	STEWED FRUIT & CUSTARD
TUESDAY 14 SEPTEMBER 2021	PREMIUM FISH CAKES SERVED TOMAT&ONION RELISH, MASHED POTATO & GRILLED VEGETABLES	CHICKEN, BUTTERNUT & FETA LASAGNE SERVED WITH GREEK SALAD	BAKED APPLE SERVED WITH CUSTARD
WEDNESDAY 15 SEPTEMBER 2021	BACON BLUE CHEESE & RED ONION QUICHE WITH SWEET POTATOES WEDGES & RUBY COLESLAW	CHICKEN STRIPS WITH CHEESE SAUCE, SWEET POTATO WEDGES & GRILLED VEGETABLES	ICE CREAM TOPPED WITH STRAWBERRY SAUCE
THURSDAY 16 SEPTEMBER 2021	PORK STROGANOFF WITH SAVOURY RICE, BABY MARROW & CARROTS	CHICKEN LIVER PANCAKES WITH GREEN SALAD	GRILLED PEACHES WITH CREAM
FRIDAY 17 SEPTEMBER 2021	PREMIUM FRIED FISH WITH TARTAR SAUCE CHIPS & GREEK SALAD	CHICKEN, BUTTERNUT & FETA LASAGNE SERVED WITH GREEK SALAD	BAKED APPLE SERVED WITH CUSTARD
SATURDAY 18 SEPTEMBER 2021	SWEET & SOUR TEMPURA PORK SERVED WITH RICE & STIR-FRIED VEGETABLES	BEEF & LENTIL COTTAGE PIE SERVED WITH GRAVY & STIR-FRIED VEGETABLES	PINE APPLE TART
SUNDAY 19 SEPTEMBER 2021	R100.00 ROAST LEG OF LAMB SERVED WITH JUS & MINT SAUCE, ROASTED POTATO & ROAST VEGETABLES	ROAST HONEY & MUSTARD CHICKEN SERVED WITH JUS ROAST POTATO & ROAST VEGETABLES	BERRY PAVLOVA
MONDAY 20 SEPTEMBER 2021	PORK SAUSAGE GRAVY, SERVED WITH MASHED POTATO& GRILLED VEGETABLES	CHICKEN MEAT BALLS TOMATO RELISH SERVED WITH SPAGHETTI & GRILLED VEGETABLES	CUSTARD SLICE
TUESDAY 21 SEPTEMBER 2021	FISHERMAN'S PIE SERVED WITH GRAVY & ROAST VEGETABLES	GREEK STYLE CHICKEN KEBABS SERVED WITH LEMON & HERB SAVOURY RICE & GARDEN SALAD	PEACH CRUMBLE & CREAM
WEDNESDAY 22 SEPTEMBER 2021	PREMIUM BEEF BURGER & CARAMELIZE ONION SERVED WITH CHIPS & GREEK SALAD	CHICKEN & MUSHROOM LASAGNE SERVED WITH GREEK SALAD	ICE CREAM WITH CHOCOLATE SAUCE
THURSDAY 23 SEPTEMBER 2021	BEEF STROGANOFF WITH SAVOURY RICE, BABY MARROW & CARROTS	CHICKEN LIVER PANCAKES WITH GREEN SALAD	GRILLED PEACHES WITH CREAM

FRIDAY 24 SEPTEMBER 2021	MONTH END SPECIAL R55 FRIED FISH WITH TARTAR SAUCE, CHIPS & GARDEN SALAD	GRILLED CHICKEN & CORN SALAD WITH HOMEMADE BREAD	BREAD & BUTTER PUDDING SERVED WITH CUSTARD
SATURDAY 25 SEPTEMBER 2021	COTTAGE PIE ,RED WINE SAUCE, WITH GREEN BEANS ,ROSA TOMATO & MUSHROOM STIR-FRY	BUTTER CHICKEN WITH BASMATI RICE & CARROT & PEAS	FRESH FRUIT SALAD
SUNDAY 26 SEPTEMBER 2021	ROAST GAMMON WITH A HONEY & MUSTARD SAUCE, ROAST POTATOES & ROASTED VEGETABLES	CHICKEN CORDON BLEU WITH GRAVY ROASTED POTATOES & ROASTED VEGETABLES	MALVA PUDDING SERVED WITH CUSTARD
MONDAY 27 SEPTEMBER 2021	COQ AU VIN CHICKEN & BASMATI RICE SERVED WITH SEASONAL VEGETABLES	CRUMBED PORK STRIPS & MUSHROOM SAUCE SERVED SWEET POTATO WEDGES & GREEN SALAD	ROOIBOS INFUSED STEWED FRUIT WITH CUSTARD
TUESDAY 28 SEPTEMBER 2021	PREMIUM GRILLED CALAMARI IN LEMON & THYME BUTTER WITH SAVOURY RICE & GREEK SALAD	BRAISED HONEY PORK CHOP WITH SWEET POTATO WEDGES & ROASTED VEGETABLES	SAGO PUDDING WITH APRICOT SAUCE
WEDNESDAY 29 SEPTEMBER 2021	CHICKEN & BROCCOLI PAST BAKE SERVED WITH SALAD OF THE DAY	LAMBS LIVER SERVED WITH ONION GRAVY, MASHED POTATO & SEASONAL VEGETABLES	DANISH PASTRY
THURSDAY 30 SEPTEMBER 2021	BEEF LASAGNE SERVED WITH GREEK SALAD	SPINACH & FETA CHICKEN BAKE WITH LENTIL RICE & SEASONAL VEGETABLES	LEMON CHEESE CAKE