

# 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

## OCTOBER 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
<b>FRIDAY</b> <b>1 OCTOBER 2021</b>	<b>: PREMIUM</b> GREEK STYLE HAKE WITH COUS, COUS AND ROAST VEGETABLES	CHICKEN CURRY SERVED PARSLEY RICE & ROAST VEGETABLES	PEACH CRUMBLE & CREAM
<b>SATURDAY</b> <b>2 OCTOBER 2021</b>	BOERIE ROLL SERVED WITH TOMATO RELISH & POTATO WEDGES GARDEN SALED	FISH CAKES SERVED WITH GARLIC POTATO & PUMKIN FRITTER	ICE CREAM & STRAWBERRY SAUCE
<b>SUNDAY</b> <b>3 OCTOBER 2021</b>	ROAST BEEF SERVED WITH YORKSHIRE PUDDING GRAVY ROAST POTATOES & ROASTED VEGTABLES	ROAST, PINEAPPLE CHICKEN SERVED WITH GRAVY, ROASTED POTATOES & ROASTED VEGETABLES	MALVA PUDDING SERVED WITH CUSTARD
<b>MONDAY</b> <b>4 OCTOBER 2021</b>	TOMATO CHICKEN SERVED WITH MASHED POTATO & SEASONAL VEGETABLES	CREAMY FETTUCINE CARBONARA SERVED WITH HARVEST SALAD	CUSTARD SLICE
<b>TUESDAY</b> <b>5 OCTOBER 2021</b>	BEEF SAUSAGE WITH GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	BUTTER CHICKEN WITH BASMATI RICE & SEASONAL VEGETABLES	GRANADILLA TART
<b>WEDNESDAY</b> <b>6 OCTOBER 2021</b>	<b>PREMIUM</b> FRIED CALAMARI SERVED WITH TARTAR SAUCE, POTATO WEDGES & GRILLED VEGETABLES	LAMBS LIVER SERVED WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	BAKED CHOCOLATE PUDDING WITH CUSTARD
<b>THURSDAY</b> <b>7 OCTOBER 2021</b>	TUSCAN CHICKEN ROSEMARY INFUSED GRAVY, MASHED POTATO & ROAST VEGETABLES	BEEF & MUSHROOM POT PIE GRAVY, GARLIC POTATOES STIR FRIED VEGETABLES	BERRY MOUSSE LAYERED WITH SHORTBREAD BISCUIT
<b>FRIDAY</b> <b>8 OCTOBER 2021</b>	<b>PREMIUM</b> FRIED FISH WITH TARTAR SAUCE CHIPS AND HARVEST SALAD	BEEF LASAGNE WITH GREEN BEAN SALAD	BREAD & BUTTER PUDDING WITH CUSTARD
<b>SATURDAY</b> <b>9 OCTOBER 2021</b>	CRUMBED CHICKEN & SLAW WRAP WITH CHIPS & SALAD OF THE DAY	PORK SAUSAGE SERVED WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	FRUIT SALAD
<b>SUNDAY</b> <b>10 OCTOBER 2021</b>	ROASTED PORK LEG WITH CRACKLING, GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	MEDITERRANEAN ROAST CHICKEN WITH GRAVY ROAST POTATOES & SEASONAL VEGETABLES	BANOFFY PIE
<b>MONDAY</b> <b>11 OCTOBER 2021</b>	BBQ CHICKEN KEBABS WITH SWEET POTATO WEDGES & SEASONAL VEGETABLES	BEEF & LENTIL BOBOTIE WITH YELLOW RICE, CHUTNEY, SAMBALS & SEASONAL VEGETABLES	APRICOT SAGO PUDDING

<b>TUESDAY</b> <b>12 OCTOBER</b> <b>2021</b>	CHICKEN & MUSHROOM PIE SERVED WITH GRAVY, ROASTED SWEET POTATO WEDGES AND SEASONAL VEGETABLES	BEEF SAUSAGE SERVED WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	DANISH PASTRY
<b>WEDNESDAY</b> <b>13 OCTOBER 2021</b>	<b>PREMIUM</b> PORTUGUESE HAKE SERVED WITH RISOTTO & ROASTED VEGETABLES	CRUMBED PORK SCHNITZEL SERVED WITH CHEESE SAUCE, BABY POTATOES & ROASTED VEGETABLES	STRAWBERRY MOUSSE
<b>THURSDAY</b> <b>14 OCTOBER 2021</b>	BEEF MOUSSAKA WITH MASHED SWEET POTATO & SEASONAL VEGETABLES	CHICKEN MEAT BALLS TOMATO RELISH SERVED WITH SPAGHETTI & GRILLED VEGETABLES	STEWED FRUIT & CUSTARD
<b>FRIDAY</b> <b>15 OCTOBER 2021</b>	<b>PREMIUM</b> 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
<b>SATURDAY</b> <b>16 OCTOBER 2021</b>	CHICKEN STRIPS WITH CHEESE SAUCE, PARSLEY BABY POTATOES & GARDEN SALAD	SPAGHETTI BOLANAISE WITH GARDEN SALAD	CHOCOLATE ECLAIRE
<b>SUNDAY</b> <b>17 OCTOBER 2021</b>	<b>SPECIAL SUNDAY – R100</b> ROAST LEG OF LAMB WITH RED WINE JUS, MINT SAUCE, ROAST POTATOES & SEASONAL VEGETABLES	LEMON & HERB ROAST CHICKEN WITH JUS, ROAST POTATOES & SEASONAL VEGETABLES	LEMON CHEESE CAKE
<b>MONDAY</b> <b>18 OCTOBER 2021</b>	BEEF & MUSHROOM FETTUCINE WITH GREEK SALAD	CHICKEN & SPINACH PASTA BAKE SERVED WITH GREEK SALAD	STRAWBERRY MOUSSE
<b>TUESDAY</b> <b>19 OCTOBER 2021</b>	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
<b>WEDNESDAY</b> <b>20 OCTOBER 2021</b>	CHICKEN & MUSHROOM PIE SERVED WITH GRAVY, ROASTED SWEET POTATO WEDGES AND SEASONAL VEGETABLES	MEDITERRANEAN BEEF PASTA BAKE SERVED WITH GREEK SALAD	GRANADILLA TART
<b>THURSDAY</b> <b>21 OCTOBER 2021</b>	SMOKED HAM & CAPRESE CROISSANT, CHIPS & SALAD OF THE DAY	LAMBS LIVER SERVED WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	CARAMEL FRIDE TART
<b>FRIDAY</b> <b>22 OCTOBER 2021</b>	<b>PREMIUM</b> FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	CHICKEN BURGER WITH MUSHROOM SAUCE, CHIPS & GREEK SALAD	MILK TART

<b>SATURDAY</b> <b>23 OCTOBER 2021</b>	CHICKEN SCHNITZEL SERVED WITH MUSHROOM SAUCE, POTATO WEDGES AND GARDEN SALAD	BACON, FETA & SPINACH QUICHE SERVED WITH POTATO WEDGES & GARDEN SALAD	CINNAMON GRILLED PEACHES & CUSTARD
<b>SUNDAY</b> <b>24 OCTOBER 2021</b>	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
<b>MONDAY</b> <b>25 OCTOBER 2021</b>	SALMON & SPINACH QUICHE WITH POTATO WEDGES & GARDEN SALAD	CHICKEN LIVER & MUSHROOM LASANGE SERVED WITH GARDEN SALAD	BAKED LEMON PUDDING & CUSTARD
<b>TUESDAY</b> <b>26 OCTOBER 2021</b>	SMOKED CHICKEN & CORN GARDEN SALAD SERVED WITH HOMEMADE BREAD	BEEF BOBOTIE SERVED WITH SAMBALS, YELLOW RICE AND SEASONAL VEGETABLES	CHOCOLATE MOUSSE TOPPED WITH NUTS
<b>WEDNESDAY</b> <b>27 OCTOBER 2021</b>	<b>PREMIUM</b> FRIED CALAMARI SERVED WITH TARTAR SAUCE, POTATO WEDGES & GRILLED VEGETABLES	GREEN BEAN BREDIE SERVED WITH WHITE RICE GRILLED VEGETABLES	GRILLED BANANA & ICE CREAM
<b>THURSDAY</b> <b>28 OCTOBER 2021</b>	BEEF KOFTAS SERVED WITH TSATZIKI, GARLIC BABY POTATOES & GREEK SALAD	CHICKEN & BUTTERNUT LASANGNE WITH GREEK SALAD	BREAD & BUTTER PUDDING SERVED WITH CUSTARD
<b>FRIDAY</b> <b>29 OCTOBER 2021</b>	<b>MONTH END SPECIAL R55</b> FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	ROAST CHICKEN, MOZZARELLA & VEGETABLE QUICHE WITH CHIPS & SALAD OF THE DAY	COOKIES & CREAM LAYERED DESSERT
<b>SATURDAY</b> <b>30 OCTOBER 2021</b>	BEEF MINCE VETKOEK TOPPED WITH CHEDDAR CHEESE SERVED WITH GARDEN SALAD	PORK SAUSAGE & GRAVY SERVED WITH MASHED POTATO, CARROT & PEAS	BAKED SAGO PUDDING
<b>SUNDAY</b> <b>31 OCTOBER 2021</b>	<b>SPECIAL SUNDAY – R100</b> 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