

# 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

## NOVEMBER 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>MONDAY 1 NOVEMBER 2021</b>	CRUNCHY CHICKEN FILLET SERVED WITH MUSHROOM SAUCE, POTATO WEDGES & GARDEN SALAD	PORK BANGERS SERVED WITH GRAVY, MASHED POTATOES & ROSEMARY ROASTED VEGETABLES	APPLE PIE & ICE CREAM
<b>TUESDAY 2 NOVEMBER 2021</b>	FISH CAKES SERVED WITH TOMATO & ONION RELISH, MASHED POTATO & SEASONAL VEGETABLES	BEEF BOBOTIE SERVED WITH, CHUTNEY, SAMBLES, YELLOW RICE, PEAS & CARROTS	JELLY & CUSTARD
<b>WEDNESDAY 3 NOVEMBER 2021</b>	CHICKEN & MUSHROOM POT PIE SERVED WITH GRAVY, OVEN ROAST POTATOES & STIR FRY VEGETABLES	BACON, FETA & SPINACH PANCAKE SERVED WITH SWEET POTATO WEDGES & GREEN BEAN SALAD	PINEAPPLE YOGHURT TART
<b>THURSDAY 4 NOVEMBER 2021</b>	LAMBS LIVER WITH BACON & ONION GRAVY, MASHED POTATOES & PAN FRIED VEGETABLES	CHICKEN DIJONNAISE WITH SWEET POTATO WEDGES & MEDITERRANEAN COUSCOUS SALAD	BANANA PANCAKE WITH WHIPPED CREAM
<b>FRIDAY 5 NOVEMBER 2021</b>	<b>PREMIUM</b> FRIED FISH & CHIPS WITH LEMON, TARTAR SAUCE & HARVEST SALAD	BUTTERNUT TOPPED BEEF COTTAGE PIE WITH GRAVY & SEASONAL VEGETABLES	BREAD & BUTTER PUDDING SERVED WITH CUSTARD
<b>BOERE DAG SATURDAY 6 NOVEMBER 2021</b>	PLEASE SEE SEPERATELY ADVERTISED MENU		
<b>SUNDAY 7 NOVEMBER 2021</b>	ROAST BEEF & YORKSHIRE PUDDING SERVED WITH RED WINE JUS, ROAST POTATOES & VEGETABLE BAKE	CHICKEN KIEV WITH RED WINE JUS, ROAST POTATOES & VEGETABLE BAKE	CHOCOLATE & COFFEE TRIFLE
<b>MONDAY 8 NOVEMBER 2021</b>	CHICKEN & SPINACH LASAGNE SERVED WITH GREEK SALAD	BEEF SAUSAGE, GRAVY MASHED POTATOES & GRILLED VEGETABLES	DANISH PASTRY
<b>TUESDAY 9 NOVEMBER 2021</b>	SPAGHETTI BOLOGNAISE SERVED WITH A GREEN SALAD	GRILLED CHICKEN & PESTO SALAD WITH FRESHLY BAKED BREAD	BAKED GINGER PUDDING & CUSTARD
<b>WEDNESDAY 10 NOVEMBER 2021</b>	<b>PREMIUM</b> CALAMARI SERVED WITH SAVORY RICE & PAN FRIED VEGETABLES	CHICKEN LIVER PANCAKES WITH SWEET POTATO WEDGES & BASIL, FETA & TOMATO SALAD	ICE CREAM TOPPED WITH CRUSHED BISCUITS
<b>THURSDAY 11 NOVEMBER 2021</b>	<b>PREMIUM</b> BRAISED PORK CHOP SERVED WITH GRAVY, GARLIC POTATOES & SEASONAL VEGETABLES	HONEY GLAZED CHICKEN FILLET WITH GRAVY, BUTTERNUT WEDGES & GREEK SALAD	LEMON FRIDGE TART

<b>FRIDAY 12 NOVEMBER 2021</b>	<b>PREMIUM</b> FRIED FISH & CHIPS LEMON TARTAR SAUCE & RUBY COLESLAW	GRILLED CHICKEN WRAP SERVED WITH CHIPS & GARDEN SALAD	CINNAMON GUAVAS WITH CUSTARD
<b>SATURDAY 13 NOVEMBER 2021</b>	CRUMBED CHICKEN BURGER, CHEESE SAUCE SWEET POTATO CHIPS & GREEK SALAD	HAM & BLUE CHEESE QUICHE SERVED WITH SWEET POTATO CHIPS & GREEK SALAD	FRIED BANANNA SERVED WITH ICE CREAM
<b>SUNDAY 14 NOVEMBER 2021</b>	SLOW ROAST APPLE & SAGE PORK NECK WITH JUS, ROAST BABY POTATOES & ROAST VEGETABLES	HONEY & MUSTARD ROAST CHICKEN WITH JUS, ROAST BABY POTATOES & ROAST VEGETABLES	PEPPERMINT TART
<b>MONDAY 15 NOVEMBER 2021</b>	BEEF MINCE VETKOEK TOPPED WITH CHEESE & HARVEST SALAD	CREAMY CHICKEN STROGANOFF SERVED WITH PARSLEY RICE & GRILLED VEGETABLES	APPLE CRUMBLE SERVED WITH CREAM
<b>TUESDAY 16 NOVEMBER 2021</b>	BACON, EGG, PINEAPPLE & FETA QUINOA SALAD SERVED WITH HOMEMADE ROLL	BUTTERNUT & CHICKEN LASAGNE SERVED WITH 3 BEAN SALAD	CHOCOLATE MOUSSE TOPPED WITH TOASTED NUTS
<b>WEDNESDAY 17 NOVEMBER 2021</b>	<b>PREMIUM</b> GREEK STYLE HAKE SERVED WITH GARLIC POTATOES & GREEN SALAD	BBQ CHICKEN KEBAB, MASHED POTATO & SEASONAL VEGETABLES	STAWBERRY FRIDGE TART
<b>THURSDAY 18 NOVEMBER 2021</b>	VENISON PIE & GRAVY WITH POTATO WEDGES & STIR FRIED VEGETABLES	CRUMBED CHICKEN STRIPS SERVED WITH MUSHROOM SAUCE, POTATO WEDGES & SALAD OF THE DAY	BREAD & BUTTER PUDDING SERVED WITH CUSTARD
<b>FRIDAY 19 NOVEMBER 2021</b>	<b>PREMIUM</b> FRIED FISH WITH TARTAR SAUCE, CHIPS & GREEN SALAD	MEDITERRANIAN STYLE CHICKEN SERVED WITH EGG NOODLE & PAN FRIED VEGETABLES	BUTTERSCOTCH & GINGER TART
<b>SATURDAY 20 NOVEMBER 2021</b>	PORK STRIPS SERVED WITH CHEESE SAUCE, BABY POTATOES & SEASONAL VEGETABLES	BEEF BURGER WITH TOMATO RELISH, CHIPS AND SALAD OF THE DAY	ICE CREAM & PASSION FRUIT
<b>SUNDAY 21 NOVEMBER 2021</b>	<b>SPECIAL SUNDAY – R100</b> ROAST LEG OF LAMB WITH RED WINE JUS, MINT SAUCE ROAST POTATOES & ROAST VEGETABLES	ROAST APRICOT CHICKEN WITH GRAVY, ROAST POTATOES & ROAST VEGETABLES	MALVA PUDDING & CUSTARD
<b>MONDAY 22 NOVEMBER 2021</b>	FISHCAKES WITH TOMATO RELISH, MASHED POTATO & PAN FRIED VEGETABLES	BEEF LASAGNE WITH HARVEST SALAD	CHOCOLATE ECLAIRE

<b>TUESDAY 23 NOVEMBER 2021</b>	SWEET & SOUR PORK WITH PARSLEY RICE & ROSEMARY GRILLED VEGETABLES	CHICKEN & SPINACH POT PIE SERVED WITH SWEET POTATO WEDGES & ROSEMARY GRILLED VEGETABLES	STEWED APPLES WITH WHIPPED CREAM
<b>WEDNESDAY 24 NOVEMBER 2021</b>	<b>PREMIUM</b> PORTUGUESE STYLE HAKE SERVED WITH PEA RICE & ROAST VEGETABLES	LAMB LIVER WITH ONION GRAVY, MASHED POTATO & SEASONAL VEGETABLES	PEACH CRUMBLE & ICE CREAM
<b>THURSDAY 25 NOVEMBER 2021</b>	TOMATO & BASIL MINCE PASTA BAKE SERVED WITH GREEK SALAD	BACON & CARAMALIZED ONION QUICHE WITH BABY POTATOES & SEASONAL VEGETABLES	CUSTARD DANISH
<b>FRIDAY 26 NOVEMBER 2021</b>	<b>MONTH END SPECIAL R55</b> DEEP FRIED HAKE WITH TARTAR SAUCE, CHIPS, ROCKET, BEETROOT & FETA SALAD	SWEET CHILLI CHICKEN WRAP POTATO WEDGES & GREEN BEAN SALAD	WAFFLE WITH SYRUP & ICE CREAM
<b>SATURDAY 27 NOVEMBER 2021</b>	CALAMARI WITH TARTAR SAUCE, CHIPS & FRESH GREEN SALAD	CHICKEN & BROCCOLI BAKE SERVED WITH GRILLED VEGETABLES	PINEAPPLE FLUFF
<b>SUNDAY 28 NOVEMBER 2021</b>	APRICOT GLAZED GAMMON WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	CHICKEN CORDON BLEU WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	PANNA COTTA & BERRY SAUCE
<b>MONDAY 29 NOVEMBER 2021</b>	STEAK & KIDNEY PIE WITH GRAVY, SWEET POTATO WEDGES, PAN FRIED BABY MARROW & CARROTS	COQ AU VIN CHICKEN CASSEROLE WITH WHITE RICE & PAN FRIED BABY MARROW & CARROTS	FRUIT JELLY & CUSTARD
<b>TUESDAY 30 NOVEMBER 2021</b>	CHICKEN MEAT BALLS WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	BEEF KOFTAS SERVED WITH TAZIKI SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	SWEETMELON & ICE CREAM