

boardwalk bistro



DECEMBER 2021

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 December 2021	PREMIUM Fried Calamari with Tartar Sauce, Parsley Potatoes & Garden Salad	Chicken & Feta Lasagne with Garden Salad	Ice Cream & Fruity Sauce
Thursday 2 December 2021	Steak & Kidney Pie with Gravy, Mashed Potatoes & Seasonal Vegetables	Bacon, Egg & Feta Summer Salad with Homemade Bread	Fruit Jelly & Custard
Friday 3 December 2021	PREMIUM Beer Battered Hake & Chips with Tartar Sauce & Coleslaw	Spaghetti Bolognese topped with cheese served with Garden Salad	Strawberry Yogurt Tart
Saturday 4 December 2021	Pork Sausages with Onion Gravy, Mashed Potato & Grilled Vegetables	Moroccan Chicken with Rice & Grilled Vegetables	Milk tart
Sunday 5 December 2021	Roast Beef & Yorkshire Pudding with Gravy, Roast Potatoes & Vegetable Bake	Lemon & Herb Roast Chicken with Gravy, Roast Potatoes & Vegetable Bake	Peppermint Tart
Monday 6 December 2021	Crumbed Chicken Strips with Cheese Sauce Sweet Potato Wedges & Greek Salad	Creamy Smoked Salmon & Spinach Tagliatelle with Greek Salad	Peach Crumble & Custard
Tuesday 7 December 2021	Lamb's Liver with Onion Gravy, Mashed Potatoes & Seasonal Vegetables	Sweet & Sour Tempura Pork with Egg Noodles & Stir-Fried Vegetables	Fruit salad & Ice Cream
Wednesday 8 December 2021	PREMIUM Grilled Lemon & Garlic Hake served with Baby Potatoes & Seasonal Vegetables	Chicken & Mushroom Pot Pie served with Baby Potatoes & Seasonal Vegetables	Custard Danish
Thursday 9 December 2021	Ham & Pea Pasta Bake served with a Garden Salad	Tomato Chicken with Mashed Potato & Roast Vegetables	Rooibos Infused Stewed Fruit & Custard
Friday 10 December 2021	PREMIUM Fried Hake & Chips with Tartar sauce & Garden Salad	Grilled Chicken & Coleslaw Wrap with Chips & Garden Salad	Bread & Butter Pudding with Custard
Saturday 11 December 2021	Chicken Schnitzel with Mushroom Sauce Oven Roast Potatoes and Greek Salad	Braised Pork Chop & Gravy with Oven Roast Potatoes and Greek Salad	Chocolate Eclair

Sunday 12 December 2021	Apricot Glazed Gammon with Honey Mustard Sauce, Roast Potatoes & Roast Vegetables	Chicken Gordon Bleu with Gravy, Roast Potatoes & Roast Vegetables	Sticky Date Pudding & Vanilla Custard
Monday 13 December 2021	Fisherman's Pie & Gravy with Seasonal Vegetables	Curried Mince Vetkoek topped with Cheese served with Garden Salad	Banoffee Pie
Tuesday 14 December 2021	Sweet & Sour Chicken with Basmati Rice & Stir-Fried Vegetables	Beef & Lentil Cottage Pie with Gravy & Stir-Fried Vegetables	Pineapple Tart
Wednesday 15 December 2021	Tomato Bredie & Rice served with Seasonal Vegetables	Chicken Mayo, Tomato & Rocket Seeded Roll with Potato Salad & Garden Salad	Chocolate Mousse
Thursday 16 December 2021	Coc Au Vin Chicken & Parsley Rice served with Seasonal Vegetables	Crumbed Pork Strips served with Mushroom Sauce, Potato Wedges & Garden Salad	Apricot Sago Pudding & Custard
Friday 17 December 2021	PREMIUM Fried Hake & Chips with Tartar sauce & Garden Salad	Bacon & Cheese Quiche with Chips and Garden Salad	Lemon Tart
Saturday 18 December 2021	Chicken & Broccoli Pasta Bake with Salad of the Day	Lambs' Liver with Onion Gravy, Mashed Potatoes & Salad of the Day	Berry Danish
Sunday 19 December 2021	Main Course - R100 p/p Roast Leg of Lamb with Mint Sauce, Gravy, Roast Potatoes & Roast Vegetables	Roast Honey & Mustard Chicken with Gravy, Roast Potatoes & Roast Vegetables	Pavlova with Fruit
Monday 20 December 2021	Chicken Koftas with tzatziki, Garlic potatoes & Seasonal vegetables	Beef & lentil Bobotie with yellow rice, chutney & Seasonal Vegetables	Milk tart
Tuesday 21 December 2021	Pork Sausages with Gravy, Mashed Potatoes & Grilled Seasonal Vegetables	Moroccan Chicken Meatballs with Mashed Potatoes & Grilled Seasonal Vegetables	Custard Slices
Wednesday 22 December 2021	Beef Meatloaf with Savoury Rice & Seasonal Vegetables	Lemon & Coriander Fishcakes with Tomato Relish, Savoury Rice & Seasonal Vegetables	Ice Cream & Strawberry Sauce

Thursday 23 December 2021	Chicken, Butternut & Feta Lasagne with Greek Salad	Pork Schnitzel with Cheese Sauce, Oven Roast Potatoes & Greek Salad	Apple Danish
Friday 24 December 2021	PREMIUM Fried Hake & Chips with Tartar sauce & Ruby Coleslaw	Beef Moussaka with Basmati Rice & Roast Vegetables	Cheese Cake
CHRISTMAS DAY  Saturday 25 December 2021	2 COURSE CHRISTMAS LUNCH – R100 p/p Sliced Gammon & Sweet Mustard sauce, Roast Chicken, Baby Potato & Chive Salad served with Baby Spinach, Cucumber, Feta, Strawberry, Red Onion & Balsamic Reduction Salad		Traditional Christmas Trifle
Sunday 26 December 2021	Red wine Marinated Roast Beef with red wine Jus, Roast Potatoes, Roast Butternut & Broccoli Au Gratin	Lemon & Herb Roast Chicken with Gravy Roast Potatoes, Roast Butternut & Broccoli Au Gratin	Sticky Toffee Pudding with Custard
Monday 27 December 2021	Pork Stroganoff with Basmati Rice & Seasonal Vegetables	Portuguese Fish with Basmati Rice & Seasonal Vegetables	Grilled Peaches & Cream
Tuesday 28 December 2021	Linguini topped with Mini Meat Balls & Napolitana Sauce served with Greek Salad	Ginger & Soya Chicken served with Egg Noodles & Stir-Fried Vegetables	Fried Banana with Ice cream
Wednesday 29 December 2021	Lemon & Coriander Fishcakes with Tomato Relish, Mashed Potato & Roast Vegetables	Pork & Apple Pie served with Gravy, Baby Potatoes & Roast Vegetables	Chocolate Brownie with Cream
Thursday 30 December 2021	Lambs' liver with Onion gravy, mashed potatoes, carrots & minted peas	Chicken Burger with Mushroom sauce, Chips & Green salad	Waffle with syrup & Ice cream
Friday 31 December 2021	MONTH END SPECIAL - R55 p/p Fried Hake & Chips with Tartar sauce & Coleslaw	Crumbed Chicken & Grilled Peaches Summer Salad with Homemade Bread	Poached Pears & Custard