

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

JANUARY 2022

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
SATURDAY 1 JANUARY 2022	BOERIE ROLL SERVED WITH TOMATO RELISH & POTATO WEDGES GARDEN SALED	FISH CAKES SERVED WITH TOMATO RELISH GARLIC POTATO & PUMKIN FRITTER	ICE CREAM & STRAWBERRY SAUCE
SUNDAY 2 JANUARY 2022	ROASTED PORK LEG WITH CRACKLING, GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	MEDITERRANEAN ROAST CHICKEN WITH GRAVY ROAST POTATOES & SEASONAL VEGETABLES	BANOFFIE PIE
MONDAY 3 JANUARY 2022	BUTTERNUT TOPPED COTTAGE PIE WITH GRAVY & ROASTED VEGETABLES	BEEF BREEDIE WITH PARSLEY RICE & ROASTED VEGETABLES	STEWED APPLES & RAISINS WITH CUSTARD
TUESDAY 4 JANUARY 2022	TOMATO CHICKEN SERVED WITH MASHED POTATO & SEASONAL VEGTABLES	CREAMY BACON FETTUCINE CARBONARA SERVED WITH HARVEST SALAD	CUSTARD SLICE
WEDNESDAY 5 JANUARY 2022	PREMIUM FRIED CALAMARI SERVED WITH TARTAR SAUCE, POTATO WEDGES & GRILLED VEGETABLES	VEGETARIAN – R48 SWEET & SOUR VEGETABLE STIR-FRIED WITH PUMPKIN SPAGHETTI & TOASTED NUTS	BAKED CHOCOLATE PUDDING WITH CUSTARD
THURSDAY 6 JANUARY 2022	LAMBS LIVER SERVED WITH ONION GRAVY MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN BURGER SERVED WITH CHEESE SAUCE, CHIPS & GREEK SALAD	ICE CREAM & STRAWBERRY SAUCE
FRIDAY 7 JANUARY 2022	PREMIUM FRIED FISH WITH TARTAR SAUCE CHIPS AND HARVEST SALAD	BEEF LASAGNE WITH GREEN BEAN SALAD	BREAD & BUTTER PUDDING WITH CUSTARD
SATURDAY 8 JANUARY 2022	CRUMBED CHICKEN & SLAW WRAP WITH CHIPS & SALAD OF THE DAY	PORK SAUSAGE SERVED WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	FRUIT SALAD
SUNDAY 9 JANUARY 2022	ROAST BEEF SERVED WITH YORKSHIRE PUDDING GRAVY ROAST POTATOES & ROASTED VEGETABLES	ROAST, PINEAPPLE CHICKEN SERVED WITH GRAVY, ROASTED POTATOES & ROASTED VEGTABLES	MALVA PUDDING SERVED WITH CUSTARD
MONDAY 10 JANUARY 2022	PORK STOGANOFF WITH SAVOURY RICE, BABY MARROW & CARROTS	CHICKEN TIKKA, LENTIL SPINACH & CROUTON SALAD	GRILLED PEACHES WITH CREAM

TUESDAY 11 JANUARY 2022	BBQ CHICKEN KEBABS WITH SWEET POTATO WEDGES & SEASONAL VEGETABLES	BEEF & LENTIL BOBOTIE WITH YELLOW RICE, CHUTNEY, SAMBALS & SEASONAL VEGETABLES	APRICOT SAGO PUDDING
WEDNESDAY 12 JANUARY 2022	PREMIUM PORTUGUESE HAKE SERVED WITH RISOTTO & ROASTED VEGETABLES	VEGETARIAN – R48 SICILIAN AUBERGINE STEW WITH BROWN RICE, GREEN BEANS & OVEN ROASTED BEETROOT	DANISH PASTRY
THURSDAY 13 JANUARY 2022	CHICKEN MEATBALLS SERVED WITH GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	CRUMBED PORK SCHNITZEL SERVED WITH CHEESE SAUCE, BABY POTATOES & ROASTED VEGETABLES	STRAWBERRY MOUSSE
FRIDAY 14 JANUARY 2022	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 15 JANUARY 2021	LAMBS LIVER SERVED WITH MASHED POTATOES & SEASONAL VEGETABLES	SALMON & FENNEL LINGUINI WITH GREEK SALAD	CHOCOLATE BROWNIE
SUNDAY 16 JANUARY 2022	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 17 JANUARY 2022	CHICKEN CURRY SERVED WITH BASMATI RICE & WALDORF SALAD	BEEF SAUSAGE SERVED WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	MILK TART
TUESDAY 18 JANUARY 2022	BEEF & MUSHROOM FETTUCINE WITH GREEK SALAD	CHICKEN & SPINACH PIE GARLIC POTATOES & ROSEMARY INFUSED GRAVY & GREEK SALAD	STRAWBERRY MOUSSE
WEDNESDAY 19 JANUARY 2022	PREMIUM LEMON & CORIANDER FISHCAKES SERVED WITH TOMATO RELISH, MASHED POTATO & SEASONAL VEGETABLES	VEGETARIAN – R48 ROAST VEGETABLE PHYLLO TART WITH MIXED SALAD	CHOCOLATE MOUSSE TOPPED WITH NUTS
THURSDAY 20 JANUARY 2022	BEEF & MUSHROOM PIE SERVED WITH GRAVY, ROASTED SWEET POTATO WEDGES AND SEASONAL VEGETABLES	MEDITERRANEAN CHICKEN PASTA BAKE SERVED WITH GREEK SALAD	GRANADILLA TART

FRIDAY 21 JANUARY 2022	PREMIUM FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	CHICKEN BURGER WITH MUSHROOM SAUCE, CHIPS & GREEK SALAD	CHOCOLATE TART
SATURDAY 22 JANUARY 2022	PORK STRIPES SERVED WITH CHEESE SAUCE, POTATO WEDGES & PAN FRIED VEGETABLES	SPAGHETTI BOLOGNAISE TOPPED WITH CHEDDAR CHEESE & GREEN SALAD	FRESH FRUIT SALAD
SUNDAY 23 JANUARY 2022	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	LEMON CHEESE CAKE
MONDAY 24 JANUARY 2022	HAKE KEDGEREE WITH HERB YOGHURT & THREE-BEAN SALAD	BEEF BURGER WITH MUSHROOM SAUCE, CHIPS & COLESLAW	BAKED ORANGE CAKE WITH WHIPPED CREAM
TUESDAY 25 JANUARY 2022	SALMON & SPINACH QUICHE WITH POTATO WEDGES & GARDEN SALAD	CHICKEN & MUSHROOM LASANGE SERVED WITH GARDEN SALAD	BAKED LEMON PUDDING & CUSTARD
WEDNESDAY 26 JANUARY 2022	PREMIUM FRIED CALAMARI SERVED WITH TARTAR SAUCE, POTATO WEDGES & GRILLED VEGETABLES	VEGETARIAN – R48 HEARTY VEGETABLE PIE WITH ROAST POTATO with BEETROOT & FETA SALAD	CHOCOLATE MOUSSE TOPPED WITH NUTS
THURSDAY 27 JANUARY 2022	BEEF BOBOTIE SERVED WITH SAMBALS, YELLOW RICE AND SEASONAL VEGETABLES	TOMATO CHICKEN BREDIE SERVED WITH WHITE RICE GRILLED VEGETABLES	GRILLED BANANA & ICE CREAM
FRIDAY 28 JANUARY 2022	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	COOKIES & CREAM LAYERED DESSERT
SATURDAY 29 JANUARY 2022	BEEF MINCE VETKOEK TOPPED WITH CHEDDAR CHEESE SERVED WITH GARDEN SALAD	PORK SAUSAGE & GRAVY SERVED WITH MASHED POTATO, CARROT & PEAS	BAKED SAGO PUDDING
SUNDAY 30 JANUARY 2022	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
31 JANUARY 2022

CHICKEN A LA KING
WITH PARSLEY RICE,
OVEN ROAST,
PEAS & CARROTS

BACON BLUE CHEESE &
RED ONION QUICHE SERVED
WITH SWETT POTATO WEDGES
& GARDEN SALAD

WAFFLE WITH
SYRUP
& ICE CREAM
