

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

FEBRUARY 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
TUESDAY 1 FEBRUARY 2022	Tempura Chicken Strips served with Pineapple Salsa, Potato Bake and Garden Salad	Pork Bangers served with Gravy, Mashed Potato and Seasonal Vegetables	Rooibos Infused Stewed Fruit and Custard
WEDNESDAY 2 FEBRUARY 2022	Beef Bobotie served, with Chutney, Sambals, Yellow Rice and Seasonal Vegetables	VEGETARIAN Lentil Dahl Stuffed Pepper, with Roast Vegetables	Sago Pudding & Custard
THURSDAY 3 FEBRUARY 2022	Bacon, Feta & Spinach Lasagne served with Garden Salad	Crunchy Chicken Schnitzel served with Mushroom Sauce, Potato Wedges and Garden Salad	Apple Pie & Ice Cream
FRIDAY 4 FEBRUARY 2022	PREMIUM Fried Hake & Chips with Lemon, Tartar Sauce & Garden Salad	Ham & Blue Cheese Quiche served with Chips and Garden Salad	Jelly & Custard
SATURDAY 5 FEBRUARY 2022	Honey & Mustard Chicken Broccoli Bake served with Rice and Seasonal Vegetables	BBQ Beef Burger served with Potato Wedges & Coleslaw	Orange Bake with Custard
SUNDAY 6 FEBRUARY 2022	Roast Beef & Yorkshire Pudding served with Gravy, Roast Potatoes & Roast Vegetables	Mediterranean Roast Chicken served with Gravy, Roast Potatoes and Roast Vegetables	Fruit Salad & Ice Cream
MONDAY 7 FEBRUARY 2022	Pork & Apple Pie with Gravy, Sweet Potato Wedges & Roast Vegetables	Tuscan Chicken Bake served with Rice and Seasonal Vegetables	Milk tart
TUESDAY 8 FEBRUARY 2022	Lemon & Coriander Fishcakes with Tomato & Onion Relish, Mashed Potatoes and Seasonal Vegetables	Chicken Dijonaise served with Mashed Potatoes & Seasonal Vegetables	Peach Crumble with Custard
WEDNESDAY 9 FEBRUARY 2022	Hake Mornay served with Mashed Potatoes and Roast Vegetables	VEGETARIAN Chickpea & Wild Rocket Salad	Ice-cream & Chocolate sauce
THURSDAY 10 FEBRUARY 2022	Savoury Chicken Mince Pancakes served with Potato Wedges and Greek Salad	Bacon, Egg & feta Garden Salad served with Homemade Bread	Bread & Butter Pudding

FRIDAY 11 FEBRUARY 2022	PREMIUM Fried Hake & Chips with Lemon, Tartar Sauce & Greek Salad	Beef Lasagne served with Greek Salad	Cinnamon Infused Apples with Custard
SATURDAY 12 FEBRUARY 2022	Spaghetti Bolognaise topped with Cheese and Green Salad	Honey Mustard, Ham & Cheese Croissant served with Oven Roasted Potato Wedges and Greek Salad	Chocolate Mousse
SUNDAY 13 FEBRUARY 2022	Slow Roast Apple & Sage Infused Pork Neck served with Jus, Roast Baby Potatoes & Roast Vegetables	Chicken Roulade served with Jus, Roast Baby Potatoes and Roast Vegetables	Pavlova with berry's
MONDAY 14 FEBRUARY 2022	Beef Enchilada served with Roast Potatoes and Garden Salad	Butter Chicken served with Basmati Rice and Seasonal Vegetables	Watermelon & Ice Cream
TUESDAY 15 FEBRUARY 2021	Lambs Liver served with Bacon & Onion Gravy, Mashed Potatoes and Seasonal Vegetables	Chicken & Vegetable Pot Pie served with Gravy, Baby Potatoes and Seasonal Vegetables	Guavas with Custard
WEDNESDAY 16 FEBRUARY 2022	PREMIUM Lemon & Coriander Fishcakes with Tomato & Onion Relish, Mashed Potatoes and Seasonal Vegetables	VEGETARIAN Sweet & sour vegetable Stir-Fry with Zucchini Spaghetti	Poached Pears with Cream
THURSDAY 17 FEBRUARY 2022	Creamy Salmon & Spinach Fettucine Pasta served with Garden Salad	Cottage Pie served with Gravy and Roast Vegetables	Lemon cheese Cake
FRIDAY 18 FEBRUARY 2022	PREMIUM Fried Hake & Chips with Lemon, Tartar Sauce & ruby coleslaw	Grilled Chicken, Watermelon and Feta, Garden Salad with Homemade Bread	Chocolate Brownies
SATURDAY 19 FEBRUARY 2022	Beef Sausages served with Gravy, Mashed Potatoes and Roast Vegetables	Southern Fried Chicken Breast served with Mushroom Sauce, Garlic Potatoes & Roast Vegetables	Berry Danishes
SUNDAY 20 FEBRUARY 2022	SPECIAL SUNDAY – R100 Roast Leg of Lamb with Red Wine Jus, Mint Sause, Roast Potatoes & Seasonal Vegetables	Roast Lemon & Herb Chicken served with Gravy, Roast Potatoes and Roast Vegetables	Strawberry Mousse & Cookies Layered

MONDAY 21 FEBRUARY 2022	PREMIUM Fisherman's Pie served with Gravy & Roast Vegetables	Beef Bourguignon with Basmati Rice & Roasted Vegetables	Fruit Cobber & Custard
TUESDAY 22 FEBRUARY 2022	Greek Style Chicken Kebabs served with Lemon & Herb Savoury Rice and Stir Fry Vegetables	BBQ Pulled Pork Gourmet Roll served with Chips and Coleslaw	Chocolate Eclair
WEDNESDAY 23 FEBRUARY 2022	Fried Calamari served with Tartar Sauce, Lemon & Herb Risotto and Roast Vegetables	VEGETARIAN Butternut, Carrot & Quinoa Roast With Baby Potatoes Green Beans & Rosa Tomatoes	Banoffie Pie
THURSDAY 24 FEBRUARY 2022	Ginger & Soya Chicken Vegetable Stir Fry served on Egg Noodles	Pork Schnitzel served with Cheese sauce, Baby Potatoes and Roast Vegetables	Apple Danish
FRIDAY 25 FEBRUARY 2022	Fried Hake & Chips with Lemon, Tartar Sauce & Beetroot & Feta Salad	Tomato & Basil Beef Mince Pasta Bake served with Greek Salad	Ice Cream & Strawberry Sauce
SATURDAY 26 FEBRUARY 2022	Slow Roast Pork Chop served with Onion Gravy, Mashed Potatoes and Roast Vegetables	Salmon, Chickpea and Green Bean Garden Salad served with Homemade Bread	Waffle with syrup & Ice cream
SUNDAY 27 FEBRUARY 2022	Glazed Apricot Gammon served with Gravy, Roast Potatoes & Seasonal Vegetables	Lemon Roasted Chicken with Gravy, served with Roast Potatoes and Roast Vegetables	Peppermint Tart
MONDAY 28 FEBRUARY 2022	Mediterranean Hake served with Cous-cous and Roast Vegetables	Creamy Chicken Stroganoff served with Tagliatelle and Seasonal Vegetables	Ice Cream & Chocolate Sauce