

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

MARCH 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 MARCH 2022	Lemon & Coriander Fishcakes with Tomato & Onion Relish, Mashed Potatoes and Seasonal Vegetables	Crumbed Chicken & Peaches with Feta Garden Salad served with Homemade Bread	Yogurt Tart
WEDNESDAY 2 MARCH 2022	Sweet & Sour Pork Tempura served with Egg Fried Rice & Stir-Fried Vegetables	VEGETARIAN Aubergine & Potato bake with harvest salad	Grilled Peaches served with Custard
THURSDAY 3 MARCH 2022	Apricot Chicken Curry, Sambals Basmati Rice & Seasonal Vegetables	Beef Meatballs with Tomato & Onion Relish, Spaghetti & Pan Fried Vegetables	Strawberry & Biscuit layered Mousse
FRIDAY 4 MARCH 2022	PREMIUM Fried Hake & Chips with Lemon, Tartar Sauce & Garden Salad	Beef Lasagne served with Greek Salad	Custard Danishes
SATURDAY 5 MARCH 2022	Panko Chicken Strips with Cheese Sauce, Chips & Greek Salad	Pork Sausages served with Gravy, Mashed Potatoes and Roast Vegetables	Ice Cream & Fruity Sauce
SUNDAY 6 MARCH 2022	SPECIAL SUNDAY – R100 Roast Leg of Lamb with Red Wine Jus, Mint Sause, Roast Potatoes & Seasonal Vegetables	Mediterranean Roast Chicken served with Gravy, Roast Potatoes and Roast Vegetables	Butterscotch & Ginger Tart
MONDAY 7 MARCH 2022	Butter Chicken served with Basmati Rice and Seasonal Vegetables	Bacon, Feta & Spinach Quiche served with Potato Wedges & Garden Salad	Apple Crumble & Custard
TUESDAY 8 MARCH 2022	Braised Pork Chop served with Summer Sambals, Oven Roasted Potatoes and Garden Salad	Crunchy Chicken Schnitzel served with Mushroom Sauce, Potato Wedges and Garden Salad	Tempura Fried Banana served with Ice Cream
WEDNESDAY 9 MARCH 2022	PREMIUM Fried Calamari served with Tartar Sauce, Potato Wedges and Roast Vegetables	VEGETARIAN Curried coconut butternut ribbons Leeks & Mushrooms served on Spaghetti with Green Salad	Apple Bake served with Custard
THURSDAY 10 MARCH 2022	Ginger & Soya Chicken & Vegetable Stir Fry served on Egg Noodles	Bobotie Pancakes served with Oven Roast Potatoes and Garden Salad	Ginger Pudding served with Custard

FRIDAY 11 MARCH 2022	PREMIUM Fried Hake & Chips with Lemon, Tartar Sauce & Greek Salad	Bacon, Spinach & Feta Lasagne with Garden salad	Cinnamon Guavas with Custard
SATURDAY 12 MARCH 2022	BBQ Chicken Burger served with Potato Wedges & Coleslaw	Venison & Onion Pot Pie served with Gravy, Parsley Potatoes and Seasonal Vegetables	Chocolate Eclairs
SUNDAY 13 MARCH 2022	Glazed Apricot Gammon served with Gravy, Roast Potatoes & Seasonal Vegetables	Roast Greek Chicken served with Gravy, Roast Potatoes and Seasonal Vegetables	Orange Pudding & ice cream
MONDAY 14 MARCH 2022	Beef Sausages served with Gravy, Mashed Potato and Seasonal Vegetables	Chicken, Roast Butternut with Sesame Seeds & Feta Garden Salad served with Homemade Bread	Bread & Butter Pudding
TUESDAY 15 MARCH 2022	Moroccan Chicken served with Rice and Seasonal Vegetables	Cottage Pie served with Gravy and Seasonal Vegetables	Apple Crumble & Cream
WEDNESDAY 16 MARCH 2022	Lambs Liver served with Onion Gravy, Mashed Potatoes and Roast Vegetables	VEGETARIAN Three Cheese Quiche served with Roast Potatoes and Greek Salad	Strawberry Tart
THURSDAY 17 MARCH 2022 	Broccoli & Feta Phyllo basket	ST PATRICKS DAY – R85 3-course meal incl entertainment Guinness steak pie served with Colcannon and vegetables	Peppermint Tart
FRIDAY 18 MARCH 2022	PREMIUM Fried Hake & Chips with Lemon, Tartar Sauce & ruby coleslaw	Ham, Mustard & Rocket Croissants served with Chips and Greek Salad	Milktart
SATURDAY 19 MARCH 2022	Lambs Liver served with Onion Gravy, Mashed Potatoes and Roast Vegetables	Moroccan Chicken Meatballs served on Spaghetti with Garden Salad	Chef's Fruit tart
SUNDAY 20 MARCH 2022	Roast Beef & Yorkshire Pudding served with Gravy, Roast Potatoes & Roast Vegetables	Roast Lemon & Rosemary Chicken served with Gravy, Roast Potatoes & Roast Vegetables	Sticky Toffee Pudding & Custard
MONDAY 21 MARCH 2022	Chicken Mayo & Slaw Pita with Sweet Potato Wedges & Salad of the day	Beef Moussaka served with Mashed Potato & Season Vegetable	Pineapple Tart

TUESDAY 22 MARCH 2022	Beef stroganoff with Brown rice, green beans and Roasted Beetroot	Chicken, Butternut & Feta Lasagne served with Greek Salad	Ice Cream & Fruit Salad
WEDNESDAY 23 MARCH 2022	PREMIUM Fried Calamari served with Tartar Sauce, Lemon & Herb Risotto and Roast Vegetables	VEGETARIAN Aubergine Stew with Brown Rice and Roast Vegetables	Sago Pudding with Custard
THURSDAY 24 MARCH 2022	Orange Glazed Chicken Kebabs served with Sweet Potato Wedges and Roast Vegetables	Beef & Mushroom Pot Pie served with Gravy, Oven Roast Potatoes and Roast Vegetables	Chelsea bun
FRIDAY 25 MARCH 2022	PREMIUM Fried Hake & Chips with Lemon, Tartar Sauce & Beetroot & Feta Salad	Boerewors Roll & Onion Relish served with Chips & Salad of the Day	Ice Cream & Fruity Sauce
SATURDAY 26 MARCH 2022	Slow Roast Pork Chop served with Onion Gravy, Mashed Potatoes and Roast Vegetables	Macaroni & Cheese with served with Garden Salad	Berry Danishes
SUNDAY 27 MARCH 2022	Spinach & Feta Stuffed Pork with Gravy, Roast Potatoes & Roast Vegetables	Chutney Roast Chicken with Gravy, Roast Potatoes & Roast Vegetables	Lime Vanilla & Shortbread Layered Mousse
MONDAY 28 MARCH 2022	Coq Au Vin Chicken with Parsley Rice & Seasonal Vegetables	Lemon & Herb Fish Cakes with Mashed Potatoes & Seasonal Vegetables	Rooibos Infused Stewed Fruit with Custard
TUESDAY 29 MARCH 2022	Cornish Pie with Gravy, Mashed Potato & Seasonal Vegetables	Creamy Chicken Fettucine Carbonara served with Garden Salad	Chocolate Brownies
WEDNESDAY 30 MARCH 2022	PREMIUM Hake Kedgeree with Chilly Yogurt served with Roast Vegetables	VEGETARIAN Apricot & Dahl Curry & Rice served with Sambals, Chutney & Roast Vegetables	Fruit Jelly with Custard
THURSDAY 31 MARCH 2022	Chicken A La King with Basmati Rice served with Roasted Vegetables	Pork Sausages served with Gravy, Mashed Potatoes and Roast Vegetables	Ice Cream & Bar One Sauce