boardwalk bistro



Weal Frices

STANDARD MAIN COURSE R 48.00
PREMIUM MAIN COURSE R 62.00
SUNDAY MAIN COURSE R 80.00
DESSERT R 16.00

R 6.00

TAKE AWAY CHARGE

APRIL 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
FRIDAY 1 APRIL 2022	PREMIUM FRIED FISH WITH TARTAR SAUCE, CHIPS & RUBY COLESLAW	THREE CHEESE QUICHE WITH CHIPS & GREEK SALAD	CUSTARD TART
SATURDAY 2 APRIL 2022	LAMBS LIVER WITH ONION GRAVY, MASHED POTATOES, BABY CARROTS & PEA'S	CHICKEN STRIPS WITH HONEY & MUSTARD SAUCE, MASHED POTATOES & ROAST VEGETABLES	BANANA & TOFFY PANCAKE WITH WHIPPED CREAM
SUNDAY 3 APRIL 2022	SPECIAL SUNDAY – R100 ROASTED LAMB WITH RED WINE JUS, ROASTED POTATOES, GREEN BEANS & ROSA TOMATOES	LEMON & HERB ROAST CHICKEN WITH RED WINE JUS, ROAST POTATOES, GREEN BEANS & ROSA TOMATOES	BAKED MALVA PUDDING WITH CUSTARD
MONDAY 4 APRIL 2022	SPAGHETTI BOLOGNAISE TOPPED WITH CHEDDAR WITH CRUNCHY GREEN SALAD	CHICKEN DIJONNAISE WITH MASHED POTATOES & STIR-FRIED VEGETABLES	WAFFLE WITH SYRUP & ICE CREAM
TUESDAY 5 APRIL 2022	BEEF BOBOTIE WITH YELLOW RICE, SAMBALS, BABY CARROTS & PEA'S	CHICKEN & BROCCOLI BAKE WTH GARDEN SALAD	SAGO PUDDING WITH APRICOT & CUSTARD
WEDNESDAY 6 APRIL 2022	PREMIUM GRILLED HAKE WITH LEMON BUTTER SAUCE, MASHED POTATOES & ROAST VEGETABLES	VEGETARIAN CHICK PEA, LENTIL & LEEK CURRY WITH BASMATI RICE & GREEK SALAD	BERRY MOUSSE LAYERED WITH SHORTBREAD BISCUIT
THURSDAY 7 APRIL 2022	PORK & APPLE PIE WITH GRAVY, GARLIC POTATOES & GARDEN SALAD	MOROCCAN CHICKEN MEATBALLS SERVED ON SPAGHETTI & GARDEN SALAD	CHOCOLATE MOUSSE TOPPED WITH NUTS
FRIDAY 8 APRIL 2022	PREMIUM FRIED FISH WITH LEMON TARTAR SAUCE, CHIPS & GREEK SALAD	HAM, MUSTARD & ROCKET CROISSANT SERVED WITH CHIPS & GREEK SALAD	GRANADILLA TART
SATURDAY 9 APRIL 2022	CHICKEN BURGER WITH CHEESE SAUCE SERVED CHIPS & HARVEST SALAD	BEEF & LENTIL COTTAGE PIE WITH GRAVY & PAN-FRIED VEGETABLES	APPLE CRUMBLE & CUSTARD
SUNDAY 10 APRIL 2022	ROAST GAMMON WITH HONEY & MUSTARD SAUCE, ROASTED POTATOES & SEASONAL ROAST VEGETABLES	CHICKEN CORDON BLEU WITH GRAVY, ROASTED POTATOES & SEASONAL ROAST VEGETABLES	STICKY DATE PUDDING & CUSTARD

MONDAY 11 APRIL 2022	SALMON & SPINACH QUICHE WITH POTATO WEDGES & GARDEN SALAD	PORK SAUSAGE WITH GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	LEMON CHEESE CAKE
TUESDAY 12 APRIL 2022	TOMATO BREDIE SERVED WITH PARSLEY RICE & SEASONAL VEGETABLES	CRUNCHY CHICKEN STRIPS & CHEESE SAUCE, SWEET POTATO WEDGES & RUBY COLSLAW	BERRY DANISH
WEDNESDAY 13 APRIL 2022	VENISON & ONION POT PIE SERVED WITH GRAVY, PARSLEY POTATOES AND SEASONAL VEGETABLES	VEGETARIAN CURRIED COCONUT, BUTTERNUT RIBBONS, LEEKS & MUSHROOMS ON SPAGHETTI WITH GARDEN SALAD	CHOCOLATE TART
THURSDAY 14 APRIL 2022	PORK & VEGETABLE STIR-FRY, SWEET & SOUR SAUCE WITH EGG NOODLE	BUTTER CHICKEN WITH BASMATI RICE AND SEASONAL VEGETABLES	FRESH FRUIT SALAD
FRIDAY 15 APRIL 2022	PREMIUM PICKLED FISH WITH GREEK SALAD & HOT CROSS BUN	ROAST CHICKEN, MOZZARELLA & VEGETABLE QUICHE WITH CHIPS & SALAD OF THE DAY	COOKIES & CREAM LAYERED DESSERT
SATURDAY 16 APRIL 2022	CHICKEN SCHNITZEL WITH MUSHROOM SAUCE, POTATO WEDGES & GRILLED VEGETABLES	BOEREWORS ROLL SERVED WITH ONION RELISH, CHIPS & SALAD OF THE DAY	PINEAPPLE TART
SUNDAY 17 APRIL 2022	EASTER SUNDAY ROSEMARY ROAST BEEF WITH JUS, ROAST POTATOES & ROASTED SEASONAL VEGETABLES	ROAST CHUTNEY CHICKEN WITH JUS, ROAST POTATOES & ROASTED SEASONAL VEGETABLES	BANOFFY PIE
MONDAY 18 APRIL 2022	COQ AU VIN CHICKEN WITH MASHED POTATOES & SEASONAL VEGETABLES	CRUMBED PORK SCHNITZEL SERVED WITH CHEESE SAUCE, BABY POTATOES & ROASTED VEGETABLES	CUSTARD SLICE
TUESDAY 19 APRIL 2022	SPINACH & FETA STUFFED CHICKEN WITH GARLIC SAUCE, BABY POTATOES & ROAST VEGETABLES	SAVOURY MINCE PIE WITH GRAVY, POTATO WEDGES AND SEASONAL VEGETABLES	STEWED APPLES & RAISINS WITH CUSTARD
WEDNESDAY 20 APRIL 2022	PREMIUM LEMON & CORIANDER FISH CAKES WITH TOMATO & ONION RELISH, MASHED POTATOES & STIR-FRIED VEGETABLES	VEGETARIAN SWEET & SOUR VEGETABLE STIR-FRIED WITH PUMPKIN, SPAGHETTI & TOASTED NUTS	BAKED ORANGE CAKE WITH WHIPPED CREAM
THURSDAY 21 APRIL 2022	BEEF BUTTERNUT COTTAGE PIE SERVED WITH GRAVY AND SEASONAL VEGETABLES	BBQ CHICKEN KEBABS WITH SWEET POTATO WEDGES & SEASONAL VEGETABLES	ICE CREAM TOPPED WITH STRAWBERRY SAUCE

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FRIDAY 22 APRIL 2022	PREMIUM FRIED FISH WITH TARTAR SAUCE, CHIPS & HARVEST SALAD	SMOKED CHICKEN & CORN GARDEN SALAD SERVED WITH HOMEMADE BREAD	CHOCOLATE BROWNIE
SATURDAY 23 APRIL 2022	BEEF BURGER & CARAMELIZED ONION WITH CHIPS & GREEK SALAD	GRILLED CHICKEN & COLESLAW WRAP, POTATO WEDGES & GREEK SALAD	JELLY & CUSTARD
SUNDAY 24 APRIL 2022	THYME INFUSED PORK NECK WITH GRAVY, ROAST POTATOES & ROAST VEGETABLES	GREEK STYLE ROAST CHICKEN WITH GRAVY, ROAST POTATOES & ROAST VEGETABLES	PAVLOVA WITH FRESH BERRIES
MONDAY 25 APRIL 2022	CREAMY CHICKEN CARBONARA WITH GARDEN SALAD	BEEF MINCE VETKOEK TOPPED WITH CHEDDAR CHEESE SERVED WITH GARDEN SALAD	FRUIT KEBAB & ICE CREAM
TUESDAY 26 APRIL 2022	GREEN BEAN BREDIE, SERVED WITH WHITE RICE & SEASONAL VEGETABLE	CHICKEN & SPINACH PASTA BAKE SERVED WITH GREEK SALAD	MILKTART
WEDNESDAY 27 APRIL 2022	PREMIUM CRUMBED CALAMARI WITH TARTAR SAUCE, POTATO WEDGES & ROAST VEGETABLES	VEGETARIAN HEARTY VEGETABLE PIE, GRAVY, ROAST BABY POTATO WITH BEETROOT & FETA SALAD	BREAD & BUTTER PUDDING WITH CUSTARD
THURSDAY 28 APRIL 2022	BRAISED PORK CHOP SERVED WITH MASHED POTATOES, ONION GRAVY & GARDEN SALAD	SWEET & SOUR CHICKEN SERVED WITH EGG NOODLES & STIR-FRIED VEGETABLES	PEPPERMINT CRISP TART
FRIDAY 29 APRIL 2022	MONTH END SPECIAL R55 FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	TUSCAN CHICKEN WITH FETTUCINE & SALAD OF THE DAY	BUTTERSCOTCH & GINGER TART
SATURDAY 30 APRIL 2022	BEEF BANGERS SERVED WITH GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN, FETA & SPINACH LASAGNE SERVED WITH GARDEN SALAD	ICE CREAM & CHOCOLATE SAUCE