

# 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

## **JUNE 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
<b>Wednesday</b> <b>1 June 2022</b>	<b>Premium</b> Lemon & coriander Fish cakes with mashed potatoes & ruby coleslaw	Chicken curry with basmati rice, sambals & Roasted vegetables	Grilled banana With ice cream
<b>Thursday</b> <b>2 June 2022</b>	Chicken carbonara With Greek salad	Beef sausage with Gravy, mashed potatoes & Greek salad	Chocolate Custard tart
<b>Friday</b> <b>3 June 2022</b>	<b>Premium</b> Fried fish served with Tartar sauce, chips & 3 bean salad	Grilled chicken wrap With potato wedges & 3 bean salad	Blueberry Danish
<b>Saturday</b> <b>4 June 2022</b>	Lambs' liver with Onion gravy, mashed potatoes, carrots & peas	Chicken burger With mushroom sauce, Chips & green salad	Waffle with syrup & ice cream
<b>Sunday</b> <b>5 June 2022</b>	Roasted beef served with Yorkshire pudding, gravy, roast potatoes, Green beans & Rosa tomatoes	Roast Chicken with gravy, Roast potatoes, green beans & Rosa tomatoes	Strawberry Fridge tart
<b>Monday</b> <b>6 June 2022</b>	Spaghetti Bolognaise Topped with cheddar Served with Garden salad	Lemon grilled chicken Strips with cheese sauce, mashed potatoes, green beans & butternut fritters	Baked lemon Pudding With custard
<b>Tuesday</b> <b>7 June 2022</b>	Beef & lentil bobotie with yellow rice, chutney & seasonal vegetables	<b>Vegetarian</b> Sicilian aubergine Stew with brown rice, Green beans & oven Roasted beetroot	Milk tart
<b>Wednesday</b> <b>8 June 2022</b>	<b>Premium</b> Grumped Calamari in lemon & thyme butter With savoury rice & roasted vegetables	Braised honey Pork chop with sweet potato wedges & roasted vegetables	Sago pudding With apricot sauce
<b>Thursday</b> <b>9 June 2022</b>	Chicken, butternut topped cottage pie with gravy & roasted vegetables	Beef tomato Bredie with parsley rice & roasted vegetables	Stewed apples & raisins with custard

<b>FRIDAY</b> <b>10 June 2022</b>	<b>Premium</b> Fried fish with tartar Sauce, chips & Ruby coleslaw	Cheddar melt Chicken sub Served with chips & salad of	Peach crumble With custard
<b>Saturday</b> <b>11 June 2022</b>	Salmon & spinach Linguini with Green salad	Chicken mushroom pie with gravy, garlic potatoes & green salad	Chocolate mousse Topped with Toasted nuts
<b>Sunday</b> <b>12 June 2022</b>	Apricot glaze gammon With gravy, cauliflower & broccoli & broccoli bake & roasted potatoes	Roasted honey & mustard chicken with gravy, cauliflower & broccoli bake roasted potatoes	Peppermint crisp tart
<b>Monday</b> <b>13 June 2022</b>	Pork sausage with gravy, mashed potatoes, carrots & peas	Chicken, butternut & Feta lasagne With Greek salad	Apple Danish
<b>Tuesday</b> <b>14 June 2022</b>	Bacon, blue cheese & Red onion quiche With sweet potatoes wedges & coleslaw	<b>Vegetarian</b> Chick pea, vegetable curry served with roti & sambal	Baked ginger pudding With custard
<b>Wednesday</b> <b>15 June 2022</b>	Beef Stroganoff with savoury rice, Baby marrow & carrots	Chicken liver pancakes With green salad	Grilled peaches With cream
<b>Thursday</b> <b>16 June 2022</b>	Pork & apple pie with gravy, potato wedges & stir-fried vegetables	Beef & lentil cottage pie with gravy & stir-fried vegetables	Pineapple tart
<b>Friday</b> <b>17 June 2022</b>	<b>Premium</b> Fried fish with tartar Sauce, chips & Balsamic beetroot & feta salad	Butter chicken served With basmati rice & Balsamic beetroot & cucumber salad	Baked Malva pudding With custard
<b>CELEBRATION OF FATHER'S DAY</b>			
<b>Saturday</b> <b>18 June 2022</b>	150g flamed grilled Beef or Chicken Burger topped with bacon & cheese served with onion rings & chip		Ice cream & chocolate sauce
<b>Complementary Beer R85</b>			
<b>Father's Day</b> <b>Sunday</b> <b>19 June 2022</b>	<b>Special Lunch-R100</b> Roast leg of lamb with gravy, mint sauce, roast potatoes & Roast vegetables	Roasted lemon & herb chicken quarter with gravy, roast potatoes & roast vegetables	Vanilla panna cotta with berry sauce

<b>Monday</b> 20 June 2022	Moroccan Chicken served with parsley rice & Seasonal vegetables	Beef & mushroom pie With gravy, Potato wedges & Garden salad	Grilled guavas with custard
<b>Tuesday</b> 21 June 2022	Spinach, feta & Chicken bake with seasonal vegetables	<b>Vegetarian</b> Roasted butternut, carrot & Couscous served with pan fried Greens	Butterscotch & ginger tart
<b>Wednesday</b> 22 June 2022	<b>Premium</b> Fisherman's pie With seasonal vegetables	Pork schnitzel with cheese sauce, mashed potatoes & seasonal vegetables	Bread & butter pudding with Custard
<b>Thursday</b> 23 June 2022	Mini Beef meat balls & Napolitano sauce served with linguini & Greek salad	Chicken stir-fry with basmati rice & seasonal vegetables	Lemon tart
<b>Friday</b> 24 June 2022	<b>Month end Special R55</b> Fried fish with tartar sauce, chips & coleslaw	Smoked Chicken & cheese Quesadilla with corn salad	Baked orange pudding with custard
<b>Saturday</b> 25 June 2022	Crumbed Pork strips with mushroom sauce, Sweet potato wedges & green salad	BLT (Bacon, lettuce & tomato) Seeded roll with chips	Ice cream With berry sauce
<b>Sunday</b> 26 June 2022	White wine marinated Pork neck with roast potatoes & roast vegetables	Lemon & herb roast Chicken with red wine jus, roast potatoes & roast vegetables	Sticky toffee pudding with custard
<b>Monday</b> 27 June 2022	Coq au vin chicken with mashed potatoes & seasonal vegetables	Salmon & spinach quiche with potato wedges & garden salad	Pineapple fridge tart
<b>Tuesday</b> 28 June 2022	Meatloaf served with onion gravy, lentil rice & seasonal vegetables	<b>Vegetarian</b> Apricot & dahl curry & rice served with sambals & roast vegetables	Strawberry mousse
<b>Wednesday</b> 29 June 2022	<b>Premium</b> Portuguese fish with Basmati rice, broccoli & baby carrots	Ham & Caprese croissant, chips & salad of the day	Sago pudding With apricot sauce
<b>Thursday</b> 30 June 2022	Cornish pie with gravy, potato wedges and seasonal vegetables	Provencal chicken served with parsley rice & seasonal vegetables	Fresh fruit salad