

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

JULY 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 July 2022	Premium Fried fish with tartar sauce, chips & salad of the day	Three cheese & bacon tart served with chips & salad of the day	Peach crumble with cream
Saturday 2 July 2022	Grilled Chicken with mustard sauce, potato wedges & Greek salad	Bacon & mushroom fettucine with Greek salad	Berry mousse layered with shortbread biscuit
Sunday 3 July 2022	Roast Beef with Yorkshire pudding, gravy, roast potatoes & seasonal vegetables	Roasted chutney Chicken with gravy, roast potatoes & seasonal vegetables	Malva pudding With custard
Monday 4 July 2022	Bobotie pancakes served with roast potatoes & seasonal vegetables	Chicken & coconut curry served with sambals, chutney, basmati rice & seasonal vegetables	Baked apple pudding with custard
Tuesday 5 July 2022	Beef meatballs served with tomato & onion relish on spaghetti with seasonal vegetables	Vegetarian Coriander & dahl curry & rice served with sambals, chutney & roast vegetables	Berry fridge tart
Wednesday 6 July 2022	Premium Fried calamari with tartar sauce, baby potatoes & seasonal vegetables	Cottage pie served with gravy and seasonal vegetables	Sago pudding With custard
Thursday 7 July 2022	Chicken & mushroom pie served with gravy, roasted sweet potato wedges and seasonal vegetables	Lamb liver served with onion gravy, mashed potatoes & seasonal vegetables	Apple pie With ice cream
Friday 8 July 2022	Premium Battered Fish with tartar sauce, chips & salad of the day	Crumbed Chicken & slaw wrap with chips & salad of the day	Fried bananas With ice cream
Saturday 9 July 2022	Beef mince vetkoek topped with cheddar cheese served with garden salad	Tuscan Chicken with Rice & garden salad	Chocolate brownie
Sunday 10 July 2022	Roasted Pork leg with crackling, gravy, roast potatoes & seasonal vegetables	Mediterranean roast Chicken with gravy roast potatoes & seasonal vegetables	Pavlova with whipped cream & passion fruit sauce

Monday 11 July 2022	Crumbed Pork chop served with onion gravy, mashed potatoes and seasonal vegetables	Chicken stroganoff with Brown rice, green beans and roasted beetroot	Bread & butter Pudding with custard
Tuesday 12 July 2022	Provencal Chicken served with parsley rice & seasonal vegetables	Vegetarian Aubergine, Red Onion & potato bake with Garlic Roll	Chocolate Pudding
Wednesday 13 July 2022	Premium Portuguese Hake served with risotto & roasted vegetables	Crumbed Chicken schnitzel served with cheese sauce, baby potatoes & roasted vegetables	Strawberry mousse
Thursday 14 July 2022	Beef & mushroom pie served with mashed potatoes, gravy & seasonal vegetables	Greek style Chicken casserole served with lentil rice & seasonal vegetables	Ginger Pudding
Friday 15 July 2022	Premium Fried Fish with tartar sauce, chips & salad of the day	Bacon & blue cheese quiche served with oven roast potato wedges and salad of the day	Baked lemon pudding With custard
Saturday 16 July 2022	Boerewors roll served with onion relish, chips & salad of the day	Pork strips, cheese sauce, roast potatoes & salad of the day	Stewed cinnamon apples With custard
Sunday 17 July 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	Peppermint tart
Monday 18 JULY 2022	Spaghetti Bolognaise with Garden Salad	Moroccan Chicken with Rice & Pan-Fried Greens	Sago pudding with custard
Tuesday 19 July 2022	Butter Chicken with basmati rice & seasonal vegetables	Vegetarian Butternut, Spinach & Feta Lasagne with Greek Salad	Ice Cream & Chocolate Sauce
Wednesday 20 July 2022	Venison pie served with gravy, roast potatoes & seasonal vegetables	Sweet & sour Chicken served with egg noodles & stir-fried vegetables	Custard Danish
Thursday 21 July 2022	BBQ Chicken kebabs with sweet potato wedges & seasonal vegetables	Beef & lentil bobotie with yellow rice, chutney, sambals & seasonal vegetables	Chocolate mousse Topped with crushed biscuits

Friday 22 July 2022	Premium Fried fish with tartar sauce, chips & salad of the day	Smoked Ham & Caprese croissant, chips & salad of the day	Milk tart
Saturday 23 July 2022	Chicken strips with cheese sauce, parsley baby potatoes & garden salad	Sliced Beef, mustard, cheese & tomato roll served with potato salad & garden salad	Fruit jelly & custard
Sunday 24 July 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 25 July 2022	Lemon & coriander Fishcakes served with tomato relish, mashed potato & seasonal vegetables	Beef & lentil cottage pie served with gravy & seasonal vegetables	Strawberry mousse topped with nuts
Tuesday 26 July 2022	Beef moussaka with mashed sweet potato & seasonal vegetables	Vegetarian Three cheese quiches served with roast potatoes and Greek salad	Chocolate Eclairs
Wednesday 27 July 2022	Christmas in July Lunch – see menu below Contact the bistro for a vegetarian option		
Thursday 28 July 2022	Asian style Pork stir fry served on egg noodles & seasonal vegetables	Cornish pie with gravy, roast potatoes & seasonal vegetables	Apple Danish
Friday 29 July 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	Lemon cheese cake
Saturday 30 July 2022	Chicken sausage with gravy, mashed potatoes & seasonal vegetables	Lambs liver served with onion gravy, mashed potatoes & seasonal vegetables	Chocolate kisses
Sunday 31 July 2022	Special Sunday – R100 Roast Leg of lamb with red wine jus, mint sauce, roast potatoes & seasonal vegetables	Pineapple & roast Chicken with jus, roast potatoes & seasonal vegetables	Sticky toffee pudding with custard

Christmas in July Lunch Menu



STARTER

Asian Style Butternut Soup with Sourdough bread



PLATED MAIN COURSE

Slow Roasted Pork Belly with Berry sauce

OR

Caprese Hasselback Chicken with Balsamic Glaze

Caramelized Garlic Baby Potatoes
Green Medley & Sweet Baby Carrots



DESSERTS

Trio of Mini Desserts

OR Cheese plate

served with Coffee/Tea

DATE: 27 July 2022

TIME: 12h30

RSVP DATE: 21 July 2022

PRICE: R145-00

per person