



EVERGREEN MUIZENBERG

WHAT'S COOKING



AUGUST 2022

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

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
Monday 1 August 2022	Beef Lasagne with garden salad	Butter Chicken with Rice & Roast Butternut & Peas	Fruit salad
Tuesday 2 August 2022	PREMIUM Fried/Grilled Calamari with Tartar Sauce, Oven Roast Potato Wedges & Coleslaw	VEGETARIAN Spinach & feta cannelloni Garden salad	Danish pastry
Wednesday 3 August 2022	Pork & Apple Pie, Gravy, Roast Baby Potatoes & Seasonal Vegetables	Greek style Chicken Meatballs on Spaghetti & Seasonal Vegetables	Apple pie & Custard
Thursday 4 August 2022	Savoury Mince Pancakes with Cheese Sauce & Garden Salad	Sweet & Sour Pork with Stir Fry Vegetables on Egg Rice	Chocolate eclair
Friday 5 August 2022	PREMIUM Fried or Grilled Hake with Tartar Sauce, Chips & Garden Salad	Chicken & Broccoli Pasta bake with Garden Salad	Strawberry mousse topped with nuts
Saturday 6 August 2022	Spaghetti Bolognese with Garden Salad	BBQ Pulled Pork & Coleslaw Tortilla Wraps & Garden Salad	Milk tart
Sunday 7 August 2022	Sage & Apple Roast Pork with Crackling, Apple Gravy, Roast Potatoes & Seasonal Vegetables	Chutney Roast Chicken with Gravy, Roast Potatoes & Seasonal Vegetables	Banoffee pie
Monday 8 August 2022	Moroccan Chicken with Lentil Rice & Seasonal Vegetables	Butternut, Feta & Bacon Lasagne with Garden Salad	Apricot Sago Pudding

<p>Tuesday 9 August 2022</p> <p>WOMEN'S DAY</p>	<p>PREMIUM Lemon & Herb Crusted Hake with Savoury Rice & Seasonal Vegetables</p>	<p>VEGETARIAN Chickpea coconut curry, Served with basmati rice & Pan-fried greens</p>	<p>Pineapple tart</p>
<p>Wednesday 10 August 2022</p>	<p>Chicken & Vegetable Pie, Gravy, Savoury Rice & Seasonal Vegetables</p>	<p>Lambs Liver with Onion Gravy, Mashed Potato & Seasonal Vegetables</p>	<p>Peach crumble & cream</p>
<p>Thursday 11 August 2022</p>	<p>Beef Bobotie, Yellow Rice, Sambals & Seasonal Vegetables</p>	<p>Pork Schnitzel with Blue Cheese Sauce, Baby Potatoes & Seasonal Vegetables</p>	<p>Custard slice</p>
<p>Friday 12 August 2022</p>	<p>PREMIUM Grill/Fried Hake & Chips with Tartar Sauce & Coleslaw</p>	<p>Caprese Croissant with chips & Coleslaw</p>	<p>Ice cream with Chocolate sauce</p>
<p>Saturday 13 August 2022</p>	<p>Beef Burger with Cheese sauce, Oven Roast Wedges & Garden Salad</p>	<p>BBQ Chicken Kebab with Oven Roast Wedges & Garden Salad</p>	<p>Lemon tart</p>
<p>Sunday 14 August 2022</p>	<p>Roast Beef & Yorkshire Pudding, Gravy, Roast Potatoes with Roast Pumpkin & Broccoli Au Gratin</p>	<p>Lemon & Thyme Roast Chicken, Gravy, Roast Potatoes with Roast Pumpkin & Broccoli Au Gratin</p>	<p>Berry pavlova</p>
<p>Monday 15 August 2022</p>	<p>Smoked Salmon & Spinach Quiche with Potato Wedges & Garden Salad</p>	<p>Beef Meatloaf with Gravy, Mashed Potato & Roast Vegetables</p>	<p>Orange cake & custard</p>
<p>Tuesday 16 August 2022</p>	<p>PREMIUM Fried/Grilled Calamari with Tartar Sauce, Oven Roast Potato Wedges & Coleslaw</p>	<p>VEGETARIAN Macaroni & cheese Served with Greek salad</p>	<p>Bread & butter pudding served with custard</p>

Wednesday 17 August 2022	Steak & Kidney Pie with Sweet potato wedges, Gravy & Seasonal Vegetables	Tuscan Chicken with Tagliatelle & Garden Salad	Ice cream & strawberry topping
Thursday 18 August 2022	Ginger & Soya Chicken & Vegetable Stir Fry with Egg Noodles	Pork Sausages with Onion Gravy, Mashed Potatoes & Seasonal Vegetables	Baked ginger pudding served with custard
Friday 19 August 2022	PREMIUM Grill/Fried Hake & Chips with Tartar Sauce & Coleslaw	Roast Chicken with Creamy Mayo, Lettuce & Tomato Pita with Potato Wedges & Coleslaw	Berry mousse layered with shortbread biscuit
Saturday 20 August 2022	Crumbed Chicken Burger with cheese, Oven Roast Wedges & Garden Salad	Beef Enchilada with Tomato & Onion Sambal Salad	Fried bananas With ice cream
Sunday 21 August 2022	Sunday Lunch @ R120 Roast Leg of Lamb with Mint sauce, Jus, Roast Potatoes & Seasonal Vegetables	Apricot Gazed Roast Chicken with Gravy, Roast Potatoes & Seasonal Vegetables	Peppermint tart
Monday 22 August 2022	Cape Malay Chicken Curry with Rice, Chutney & Sambals & Roast Pumpkin with Peas	Beef Mince Ragu with Roast Pumpkin & Peas	Fruit jelly & custard
Tuesday 23 August 2022	PREMIUM Mediterranean Hake with Lemon Risotto & Roast Vegetables	VEGETARIAN Three Cheese Quiche, Sweet potato wedges with Garden Salad	Baked lemon pudding Served with cream
Wednesday 24 August 2022	Lambs Liver with Onion Gravy, Mash Potatoes & Seasonal Vegetables	Creamy Broccoli & Basil Chicken Pasta Bake Served with Green Salad	Berry fridge tart

Thursday 25 August 2022	Chicken Coq Au Vin with Lentil rice & seasonal vegetables	Beef Sausage with Gravy, Mashed Potato & Seasonal Vegetables	Stewed cinnamon apples With custard
Friday 26 August 2022	PREMIUM Grill/Fried Hake & Chips with Tartar Sauce & Coleslaw	Cheesy Mince Quesadilla with Tzatziki dip and Tomato & Onion Sambals Salad	Chocolate mousse Topped with crushed biscuits
Saturday 27 August 2022	Crumbed Chicken Strips with Cheese Sauce, Potato Salad & Beetroot Salad	Yogurt & Mint Pork Kebabs with Potato Bake & Roast Vegetables	Lemon cheese cake
Sunday 28 August 2022	Apricot Glazed Gammon with Gravy, Roast Potatoes, Minted Peas & Julienne Carrots	Mediterranean Roast Chicken with Gravy, Roast Potatoes, Minted Peas & Julienne Carrots	Pavlova with whipped cream & passion fruit sauce
Monday 29 August 2022	Chicken a la King with Basmati Rice & Seasonal Vegetables	Beef Lasagne with Garden Salad	Apricot Sago with Custard
Tuesday 30 August 2022	Braised Pork Chop with Gravy, Garlic Potatoes & Seasonal Vegetables	Boerewors Roll with Tomato & Onion Relish with Potato Wedges & Garden salad	Apple Danish
Wednesday 31 August 2022	Cottage Pie with Gravy & Seasonal Vegetables	Chicken & Mushroom Pasta with Garden Salad	Bread & butter Pudding with custard

Women's Day Breakfast

In Celebration of Women's
month we would like to invite
you to join us for a breakfast

Menu

Sparkling Wine on Arrival
Eggs Benedict with Bacon & Hollandaise Sauce
Coffee & Tea



Date: Tuesday, 9 August 2022

Time: -10h00

RSVP at Bistro by 4 August 2022

Price per person: R70-00