



BOSMAN Hermanus

SMALL PLATES

SMOKED OLIVES R20

Marinated with garlic and herbs

**Upper Hemel-en-Aarde Pinot Noir*

PARMA HAM R65

Served with onion puree, pickled onion, chimichurri and rocket

**Upper Hemel-en-Aarde Pinot Noir*

PORK CROQUETTES R80

Served with cucumber relish, whole grain mustard, parsley and amazi cream

**Upper Hemel-en-Aarde Sauvignon Blanc*

BRUSCHETTA R55

Topped with hummus, garlic, capers, olive oil and rocket

**Bosman Adama White*

PATATAS BRAVAS R60

Baby potatoes, tomato and roasted red pepper relish, vintage Gruberg cheese and fresh herbs

**Bosman Adama Red*

CRISPY BABY SQUID R110

Served with roast garlic, miso aioli

**Upper Hemel-en-Aarde Sauvignon Blanc*

FLATBREADS

NEAPOLITAN R60

Tomato, mozzarella, olive oil and basil

**Bosman Adama Red*

MALAY CHICKEN LENTIL R90

Creme fraiche, pickled cucumber and coriander

**Upper Hemel-en-Aarde Chardonnay*

SOMETHING SWEET

PASTÉIS DE NATA

Local chef's take on the classic Portugese custard tart.

Subject to availability

R25

CHOCOLATE ROCKS

The chef's creation of honeycomb chocolate covered treats.

Subject to availability

R30

DRINKS

WATER R35

660ml
Still or Sprakling

JUICE R15

350ml
Mango, Orange and Apple

COFFEES Single Double

Americano	R18	R25
Espresso	R15	R20
Cappuccino	R22	R25
Red Cappuccino	R28	
Hot Chocolate	R28	
Rooibos or English Tea	R20	

**Wine pairing suggestions not included in the price of individual dishes.*

**Wine pairing suggestions available by the glass or by the bottle.*



Gluten free



Vegetarian friendly