



BOSMAN Hermanus

SMALL PLATES

SMOKED OLIVES AND SOURDOUGH **R55**

Smoked olives marinated with garlic and herbs served with Sourdough bread and butter

**Upper Hemel-en-Aarde Pinot Noir*

PARMA HAM **R80**

Served with onion puree, pickled onion, chimichurri and rocket

**Upper Hemel-en-Aarde Pinot Noir*

BRUSCHETTA **R70**

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

**Bosman Adama White*

PATATAS BRAVAS **R75**

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

**Bosman Adama Red*

CRISPY BABY SQUID **R125**

Served with roast garlic, miso aioli

**Upper Hemel-en-Aarde Sauvignon Blanc*

FLATBREADS

NEAPOLITAN **R70**

Tomato, mozzarella, olive oil and basil

**Bosman Adama Red*

MALAY CHICKEN LENTIL **R90**

Creme fraiche, pickled cucumber and coriander

**Upper Hemel-en-Aarde Chardonnay*

KIDS HAM&CHEESE **R70**

Tomato base with ham and cheese

Children friendly option

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

R35

DRINKS

WATER **R35**

660ml
Still or Sprakling

JUICE **R20**

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