



# 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 Chardonnay*

### CARPACCIO **R95**

Springbok carpaccio, roasted beetroot, crispy and pickled onions, onion purée finished with parmesan.

*\*Upper Hemel-en-Aarde Pinot Noir*

### LEEK & POTATO SOUP **R90**

Leek and potato soup, roasted bone marrow, garden greens, chimichurri and confit garlic.

*\*Optenhorst Chenin Blanc*

### 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.

*\*Signature Cabernet Sauvignon*

### CRISPY BABY SQUID **R125**

Served with roasted garlic, and miso aioli.

*\*Upper Hemel-en-Aarde Sauvignon Blanc*

## FLATBREADS

### NEAPOLITAN **R70**

Tomato, mozzarella, olive oil and fresh basil.

*\*Bosman Adama Red*

### SMOKED SHORT RIB **R90**

Hot smoked short rib, cream cheese, spring onion and sesame seeds.

*\*Nero*

### KIDS HAM & CHEESE **R70**

Margherita with ham and cheese.

*\*Child-friendly option*

## SOMETHING SWEET

### PASTÉIS DE NATA

The classic Portuguese custard tart.

*\*Subject to availability* **R25**

### CHOCOLATE ROCKS

Our chef's creation of honeycomb chocolate covered treats.

*\*Subject to availability* **R35**

## DRINKS

### WATER **R35**

660ml  
Still or sparkling

### JUICE **R20**

350ml  
Mango, orange and apple

### COFFEES **Single Double**

Americano	<b>R18</b>	<b>R25</b>
Espresso	<b>R15</b>	<b>R20</b>
Cappuccino	<b>R22</b>	<b>R25</b>
Red cappuccino	<b>R28</b>	
Hot chocolate	<b>R28</b>	
Rooibos or English tea	<b>R20</b>	

*\*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