








BOSMAN Hermanus

SMALL PLATES

Chickpea fries   R90
Handmade chickpea fries, deep fried and served with a chipotle dipping sauce.

Crispy baby squid  R125
Crispy deep-fried baby squid served with lemon aioli and a crunchy apple, pear and radish salad.

Lebanese aubergine   R100
Roasted aubergine rounds topped with cumin infused yoghurt and Egyptian dukkah with a fresh mint and raspberry garnish.

Prawn wontons R120
Six bite-sized sesame and ginger flavoured prawn wontons, deep-fried until crispy and served hot with a homemade sweet chilli syrup.

Pulled pork bao buns R125
Three soft, fluffy bao buns filled with sticky pulled pork, shredded carrot, cucumber matchsticks, hoisin sauce, kewpie mayo and fresh coriander.

Charcuterie platter (serves 2 - 3) R250
A selection of the finest and freshest locally crafted products which includes three cheeses, three cured meats, fruit, olives, preserves and crispy focaccia.

REFRESHMENTS

Water (660ml) R35
Still or sparkling

Juice (350 ml) R20


 Gluten free

 Vegetarian friendly

 Vegan

FLATBREADS

Korean pulled beef brisket flatbread R125
Slow-cooked beef brisket in Korean Gochujang (pronounced go-choo-jang) sauce with mozzarella, crunchy Asian coleslaw and toasted sesame seeds.

Mushroom and truffle mayo flatbread  R120
A crispy flatbread topped with thyme and garlic roasted mushrooms, creamy mozzarella, rocket and truffle mayo.

Thai chicken flatbread R110
Thai chicken in satay sauce, sprouts, red onions, matchstick carrots, mozzarella, coriander and toasted peanuts with a coconut crema.

SOMETHING SWEET

Salted caramel dark chocolate brownie R75

FOR THE LITTLE ONES

Ham and cheese flatbread R90

Potato chips R60

COFFEE

	Single	Double
Americano	R22	R30
Espresso	R18	R25
Cappuccino	R25	R30
Red cappuccino	R30	
Hot chocolate	R30	
Rooibos or English tea	R30	