



FOOD AND WINE EXPERIENCE

Bosman by the Sea

R495

Hemel-en-Aarde Sauvignon Blanc served with gravadlax and melon, cucumber, spekboom, aioli & trout caviar.

Hemel-en-Aarde Chardonnay served with creamy abalone risotto and topped with whole pan-seared, farmed abalone and a chive butter sauce.

Hemel-en-Aarde Pinot Noir served with springbok carpaccio, Gruyère, rocket mayo and pine nut crisp.

PLATTERS

Mezze platter (Vegetarian)

R250

Spanakopita spiral, baba ghanoush, beetroot, feta and artichoke dips accompanied by chickpea fries, crudités and tabbouleh with a focaccia studded with feta, peppadews and olives. Serves 2-3
(Items on this platter may change according to seasonality and availability.)

Charcuterie platter

R300

A selection of the finest and freshest locally crafted products which includes three cheeses, three cured meats, fruits, olives, preserves and crispy focaccia. Serves 2-3

FLATBREADS

Smokey chorizo

R125

Smoked chorizo slices with burnt honey drizzle, mozzarella, pepperdews, green olives and thinly sliced fennel.

Neapolitan

R110

Tomato, mozzarella, olive oil and fresh basil.

FOR THE LITTLE ONES

Potato chips

R60



COLD DRINKS

Water 660ml (still or sparkling)	R40
Fresh juices 350ml	R30
Cape Botanicals sparkling drink:	
<i>Lemongrass, Ginger & Lime</i>	R35
<i>Mint, Lime & Cucumber</i>	R35
<i>Elderflower, Pear & Mint</i>	R35

COFFEE

	<i>Single</i>	<i>Double</i>
Americano	R30	R35
Espresso	R25	R30
Cappuccino	R35	R40
Cortado	R40	

HOT DRINKS

Hot chocolate	R40
Red Cappuccino	R40
Rooibos or English tea	R40

*There will be an additional cost of R10 for any alternative milk option e.g. almond milk.