

SOMERBOSCHBISTRO

LUNCH MENU

STARTERS

Soup of the Day (V) 82

Green minestrone with parmesan shavings

Pulled Beef Brisket 125

Served on flatbread with chimichurri sauce and charred peppadews

Homemade Pot Stickers

Filled with spring onion, ginger, celery and spinach. Topped with glazed oyster mushrooms and a miso butter

- Pork 120

- Vegetarian (V) 96

Carpaccio of the Day 115 | 195

Served with capers, olive oil, fresh lemon, rocket and parmesan cheese

Bruschetta and Panini Options

Ask for our Blackboard

SALADS

Greek Salad (V) 83

Traditional greek salad made with tomato, cucumber, onion, olives, and feta cheese

Fried Calamari Salad 110 | 185

Greens, paw paw, tomato, and a light soy and mayo dressing

Chef's Salad (V) 95

A selection of greens with orange, fennel, dill, and feta, served with a honey and roasted almond dressing

- Add Protein SQ

Welcome to Somerbosch Bistro.

Breakfast is served from 9:00 until 11:00, and lunch starts at 12:00 and is served until 16:00. Enjoy our lush garden with excellent wines and our delectable menu. We offer simple, yet delicious food with an emphasis on quality and great flavor.

Ask your waiter about our blackboard specials.

Please note gratuity is not included.

MAINS

Pasta of the Day 135

Rigatoni pasta with courgettes, lemon, parsley and ricotta cheese

- Add Bacon 160

Gourmet Smash Burger 165

Home-made double cheeseburger with crispy bacon, fresh tomato, refreshing cucumber and tangy pickled onions. Served with chips and crème fraîche

Vegetarian Burger (V) 135

Vegan Meal of the Day (V) SQ

Crispy Roast Duck 240

Served with sweet potatoes, seasonal vegetables and a reduced red wine sauce

Butter Chicken 190

Served with toasted coconut jasmine rice and a selection of Sambals: coriander labneh, tomato salsa, fragrant carrot pickle

- Vegetarian Curry (V) 160

Fish of the Day SQ

Oven roasted fish, with herb and garlic breadcrumbs, accompanied by leeks poached in a chorizo butter and potato rounds

Sliced Sirloin Steak 210

Seared Sirloin topped with creamy mushroom duxelle. Served with sautéed spinach, crispy chips and truffle-flavoured onion rings

SIDES

Roasted Beetroot 35

Side Chips | Bowl 42|65

Sweet Potato 45

DESSERTS

Cheese Board 160

Cheese & Meat Platter 380

Cheddar, camembert, onion marmalade, beetroot pickle, artichokes and olives, fresh fruit, duck and pork terrine, beef pastrami and gypsy ham

Hannely's Koesisters 70

Fragrant Cape Malay doughnut, coated in a sugar syrup and dusted with fine coconut. Served with a naartjie posset.

Caramel and Chocolate Tart 100

Home-made Ice Cream 70

Strawberry ice cream, chocolate ganache

Irish Coffee | Kahlua Coffee 50

KIDDIES MENU

Toasties with Chips

- Cheese | Cheese and Tomato 65

- Ham and Cheese 73

- Ham Cheese and Tomato 73

- Chicken or Tuna Mayo 80

- Bacon, Egg and Cheese 82

Calamari Strips and Chips 77

Cheese Burger and Chips 80

Alfredo Pasta 78

*Meal Sharing Additional R30

SOMERBOSCHBISTRO

DRINKS MENU

SNACKS

Marinated Artichokes	40
Rosemary & Confit Garlic Olives	35
Salami Sticks	60
Crispy Breadsticks	25
Cheese Board	160
Cheese & Meat Platter	380

WINE LIST

MCC

Somerbosch Brut Rosé	85	250
Somerbosch Brut	85	250
Somerbosch Demi-Sec	60	175

White Wine

Sauvignon Blanc Semillon	35	100
Sauvignon Blanc	45	120
Chenin Blanc	45	120
Steen	55	150

(Wooded Chenin Blanc)

Louisvale Chardonnay	50	150
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(Unwooded)

Louisvale Chavant	65	200
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Louisvale Chardonnay	95	290
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Rose

Dry Rosé	40	120
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Red Wine

Shiraz Merlot	40	110
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Merlot	50	140
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Shiraz	50	140
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Cabernet Sauvignon	50	140
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Pinotage	50	140
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Pinot Noir	60	170
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Kylix (Flagship Blend)	100	300
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LBV Port	40	
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We do have a Corkage fee.

SOFT DRINKS

Appetiser Grapetiser	30
Soft Drinks	25
Lemon or Peach Ice Tea	27
Apple or Orange Juice	23
Rock Shandy & Steelworks	45
Powerade	26
Red Bull	40
Still or Sparkling Water	18 28

GIN

Triple Three gin tasting	120
Raspberry Blush & Tonic	80
Citrus Infusion & Tonic	80
Just Juniper & Tonic	80
African Botanica & Tonic	80

SPIRITS

Klipdrift	18
Richelieu	25
KWV 3 Year	20
KWV 5 Year	25
KWV 10 Year	30
Courvoisier V.S.O.P	60
Jameson	30
Bells Bains	26
Johnnie Walker Black	35
Johnnie Walker Red	25
Triple Three Gin	30
Gordon's Gin	22
Somerbosch Grappa	30
Absolute Vodka	25
Jagermeister Kaluha	25
Amarula Cape Velvet	20
Tequila Frangelico	25
Williams Birne Schnapps	35

BEERS

Castle	28
Black label	31
Castle Lite	31
Heineken	33
Savanna /Hunter's Dry	38
Windhoek Lager	36
Heineken Zero	33
Savanna Non-alcoholic	38
Flying Fish	38
Loxtonia Cider	40

Beers On Tap

Copperdawn Lager	32	45
Loadshed Lager	32	45

HOT DRINKS

Dark Chocolate	36	
Chocolate Mint	36	
Brazilian Nut Latte	36	
Spiced Chai Latte	36	
Milo	30	
Cappuccino	30	
Iced Cappuccino	36	
Espresso	24	32
Americano	25	
Filter Coffee	20	
Cafè Latte	34	
Macchiato	25	
Tea	20	
Red Cappuccino	34	
Decaf Cappuccino	32	
Almond Milk Cappuccino	36	