

SOMERBOSCHBISTRO

LUNCH MENU

12:00 - 16:00

Enjoy our lush garden with excellent wines and our delectable menu.

Ask your waiter about our blackboard specials.

Please note, gratuity is not included.

STARTERS

Soup of the day SQ

Ask your waiter about our soup of the day

Kudu Carpaccio 140 | 220
With pistachio salsa verde and parmesan cheese shavings

Crispy Pork Belly 155 | 285
With pad thai noodles, spring onion, mung bean sprouts, and chilli crisp oil & asian dipping sauce

Cherry Tomato Crostini 130
Heirloom cherry tomatoes, pesto bianco and confit garlic with olive and basil dust. Served with crostinis

Greek Salad 90
Traditional tomato, cucumber, onion, olives & feta cheese

Chef Salad SQ

Fried Calamari Salad 140 | 220
Greens, paw paw, tomato and a light soy & mayo dressing

SIDES

Seasonal Vegetables SQ

Beetroot 50

Hand-cut chips 58 | 82

Sweet potato 55

MAINS

Chicken 190

Crispy crumbed chicken fillet topped with salad leaves dressed in roasted garlic and crème fraiche sauce and radish, onion, celery with parmesan cheese

Pasta 140

Spaghetti with parsely, garlic, butter & chilli pangratatto

Add protein 190

Italian fennel sausage

Red Meat 250

Seared sirloin strips with herb flavoured matchstick fries. Served with anchovy and black garlic butter

Fish SQ

Oven roasted with confit leeks & deep fried capers in a lemon/parsely sauce.

Served with flavoured matchstick fries

Crispy Roast Duck 330

With sweet potatoes, pak choi & fragrant soy/citrus sauce

Burger 185

Double beef smash burger with Emmentaler cheese, grilled onions, tangy mustard, charred spring onion mayo, pickled cucumber, tomato and shredded lettuce. Served with hand-cut chips & crème fraiche

Vegan 150

Vegan burger with homemade ciabatta roll and chimichurri brown mushrooms.

Served with hand-cut chips

Or 185

Chickpea rosti with courgette ribbons, cauliflower florets, lemon preserve, baby leaves & dukkah oil

DESSERTS

Cheese Board & Preserves 190

Pears in port, truffle & thyme honey, tomato & ginger jam, dukkah oil, olives & cheese

Strawberry Panna Cotta 90

Served with fresh strawberries & mint

Pastry Cup 110

Filled with almond praline, chocolate cremaux, vanilla ice cream & raspberry compote

Strawberry Ice Cream 80

With chocolate ganache

Irish/Kahlua Coffee 58

Dom Pedro 58

Affogato 45

KIDDIES

Toasties with Chips

Cheese | Cheese & Tomato 70

Ham & Cheese 78

Ham, Cheese & Tomato 78

Chicken Mayo | Tuna Mayo 85

Bacon, Egg & Cheese 90

Fried Calamari & Chips 95

Cheese Burger & Chips 100

SNACKS

Rosemary Garlic Olives 45

Salami Sticks 60

Breadsticks 25

*Meal Sharing Additional R30

SOMERBOSCHBISTRO

DRINKS MENU

SNACKS

Rosemary & Garlic Olives	45
Salami Sticks	60
Breadsticks	25
Cheese Board	190
*Add Meat	SQ

WINE LIST

MCC

Somerbosch Brut Rosé	95	280
Somerbosch Brut	95	280
Somerbosch Demi-Sec	70	195

White Wine

Sauvignon Blanc Semillon	40	105
Sauvignon Blanc	50	130
Chenin Blanc	50	130
Steen	55	150
*Wooded Chenin Blanc		
Louisvale Chardonnay	50	150
*Unwooded		
Louisvale Chavant	65	200
Louisvale Chardonnay	65	200

Rosé

Dry Rosé	50	130
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Red Wine

Shiraz Merlot	45	120
Merlot	55	150
Shiraz	55	150
Cabernet Sauvignon	55	150
Pinotage	55	150
Pinot Noir	60	170
LBV Port	50	
Kylix	105	330

*Flagship Blend

SOFT DRINKS

Appletiser Grapetiser	35
Soft Drinks	30
Apple or Orange Juice	23
Rock Shandy & Steelworks	60
Bloody Mary	60
Powerade	26
Red Bull	40
Still or Sparkling Water	20 30
Mixers 200 mL	25

SPIRITS

Klipdrift Richelieu	20
Van Ryns 12 Year	50
Jameson	35
Bells Bains	26
Johnnie Walker Black	40
Johnnie Walker Red	25
Chivas Regal	40
Hennessy	65
*Very Special Cognac	
Gordon's	22
Inverroche	40
Somerbosch Grappa	35
Absolut Vodka	30
Smirnhoff Vodka	25
Jagermeister Tequila	28
Amarula Kahlua Cape Velvet	28
Frangelico	30
William Birne Schnapps	35
Bacardi Rum	25
Captain Morgan	20



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www.somerbosch.co.za

BEERS

Castle	30
Castle Lite	32
Black Label	32
Heineken	35
Heineken Zero	33
Savanna Dry or Light	40
Savanna Non Alcoholic	40
Hunters Dry	40
Windhoek Draught	38
Flying Fish	38
Loxtonia Cider Stone Fruit	50
Corona	40

Beers On Tap

Copperdawn Lager	35	48
Loadshed Lager	35	48

TRIPLE THREE GIN

Triple Three Gin Tasting	120
Raspberry Blush	35
Citrus Infusion	35
Just Juniper	35
African Botanica	35

COCKTAILS

	Non Alc	Alc
Strawberry Daiquiri	40	80
Mojito	40	80
Aperol Spritz		90
G&T Cocktail		90