

Estate Wines

Bloemendal Suider Terras R475

The revival of a legend, Suider Terras has near mythical status as a source of unique and age-worthy Sauvignon Blanc. The barrel fermented edition will develop seamlessly with cellaring up to 10 years.

- National winner for Top Sauvignon Blanc
- SA Terroir Awards 2015 - 94% Tim Atkin SA report 2014 / 93% 2015
- IWSC Trophy 2014
- ★★★★★ 4.5 Star John Platter 2014

Bloemendal Kanonberg R205

A classic white blend of Sauvignon Blanc & Semillon, barrel fermented and aged ensures integration of the two components into a seamless duet of beguiling aromas with a broad palate. The wine will develop in complexity over the following 3 to 5 years developing a plush palate.

- IWSC 2015 Silver Medal
- SA Terroir 2014 & 2015 Top White Blend in Durbanville Wine district
- 93% Tim Atkin SA report 2014 / 91% Tim Atkin SA report 2015
- ★★★★★ 4.5 Star John Platter 2014 / 5 Star 2015

Bloemendal Chardonnay R205

Citrus blossom, lime and hints of oak on the nose with a steely and crystalline intensity on the palate, this wine will reward those with patience. The palate is tightly structured, medium plus acidity and enough body to enable ageing for 5 to 8 years.

- SA Terroir 2014 Best Chardonnay in Durbanville Wine district.
- 90% Tim Atkin SA report 2014
- IWSC Awards – Silver Medal 2015
- ★★★★★ 4 Star John Platter 2014

Bloemendal Estate Semillon R205

Subtle aromas of lime-juice, apple and citrus flowers on the nose leads to piano-wire tight mouth feel. Semillon ages gracefully and develops beguiling perfume over a period of up to 8 years.

- ★★★★★ 4.5 star John Platter Award 2014

Bloemendal Estate Syrah R205

An intensely aromatic wine. Spices, clove & ground pepper, on aroma leading to a supple palate with a refreshing finish. Tightly structured tannins with medium freshness will help the development of the wine over 4 to 6 years.

- IWSC 2014 Silver Medal.
- SA Terroir 2014 Best Shiraz in Durbanville wine district.
- ★★★★★ 4 star John Platter Award 2014
- 90% Tim Atkin SA report 2014 Bloemendal MC

Bloemendal MCC Lily R150

Delicate aromas of brioche and yellow stone fruit. Very refreshing and vibrant with an lingering after taste to reward the pallet. This Chardonnay Pinot Noir blend shows a pale gold colour with a flourish of delicate bubbles and enticing lemon cream and almond Biscotti

Bloemendal Semillion Noble Late Harvest R110

Lime cordial, green apples, fresh roasted hazelnut & honeycomb on the nose with hints of vanilla. Perfect desert wine to end off a beautiful lunch or dinner.

- ★★★★★ 4 star John Platter Award 2014

Bloemendal Waterlily Wines

Bloemendal Waterlily Sauvignon Blanc R85

A fragrant wine with notes of guava, lemon zest and limes. Waterlily Sauvignon Blanc combines the best of both worlds. Durbanville's fresh and vibrant fruit aromatics combined with a textured and succulent mouth-feel that lends itself to be paired with a range of lean meat, white fish and poultry.

- Silver Award for Michelangelo International Wine Awards 2015

Bloemendal Waterlily Shiraz Rosé R75

With a pale colour, light extract and medium alcohol makes this a perfect summer wine. A Pepper and cherry perfume with well-balanced acidity for freshness. Well paired with lean white meats and seafood dishes such as sushi and salmon.

Bloemendal Waterlily Pinotage R95

Lovely aromas of black cherry, plums and cloves are complimented by a smooth and velvety palate. The wine will age gracefully for 3 to 5 years or consumed in youth accompanied by good old South African dishes.

Bloemendal Waterlily Merlot R95

Vibrant and textured summarise the Waterlily Merlot, with classic supple Merlot mouth-feel and just enough freshness to ensure an enjoyable and rewarding red wine from Durbanville. Merlot's slightly higher acidity and lighter body is a perennial lunch time favourite paired with pizza, pastas or wraps.

- Platinum Award for Michelangelo International Wine Awards 2015

Bloemendal Waterlily Shiraz R95

Ripe red cherries with hints of white pepper on aroma are backed by a full-bodied structure and elegant soft finish. The wine is best paired with richer red meat dishes, game and tomato based pastas.

- ★★★★★ 4 star John Platter Award 2014
- Gold Medal – Veritas Awards 2015

Bon Amis alcohol selection

Cold beverages

Coke 200ml - R25
Coke Light 200ml - R25
Fanta Orange 330ml - R25
Fanta Grape 330ml - R25
Sprite 330ml - R25
Sprite Zero 330ml - R25
Crème Soda 330ml - R25
Appletiser 275ml - R30
Grapetiser 275ml - R30
Ice Tea Lemon 330ml – R30
Ice Tea Peach 330ml – R30

Mixers

Dry Lemon 200ml - R23
Ginger Ale 200ml - R23
Tonic Water 200ml - R23
Soda Water 200ml - R23
Lemonade 200ml - R23
Tomato Cocktail 200ml - R35

Cordials

Lime Cordial - R6
Passion Fruit Cordial - R6
Cola Tonic Cordial - R6

Mineral Water

Still 250ml - R20
Still 750ml - R35
Sparkling 250ml - R20
Sparkling 750ml - R35

Juices

Orange Juice - R20
Mango Juice - R20
Guava Juice - R20
Tropical Juice - R20
Apple Juice - R20
Strawberry Juice - R28
Cranberry Juice - R28

Milkshakes

Vanilla - R28
Chocolate - R28
Strawberry - R28

Lime - R28
Bar One - R33
Milo - R33
Kiddies - R18

Coffees

Filter Coffee Small - R18
Filter Coffee Large - R20
Decaf Coffee Small – R20
Decaf Coffee Large - R25
Americano - R22
Cappuccino Small - R26
Cappuccino Large - R30
Decaf Cappuccino Small - R26
Decaf Cappuccino Large - R30
Café Latte - R26
Decaf Latte - R26
Hot Chocolate - R28
Milo - R28
Chococcino - R28
Rooibos Tea - R18
Ceylon Tea - R18

Speciality Coffees

Irish Coffee/ Dom Pedro - R45
Kahlua Coffee/ Dom Pedro - R45

Bon Amis alcohol selection

Beers

Castle - R30
Castle Lite - R32
Black Label - R30
Hansa Pilsner - R30
Amstel - R30
Heineken - R35
Windhoek Lager - R30
Windhoek Light - R32
Corona - R55

On Tap

Castle Light Ladies Draught - R27
Castle Lite – R45
Hoogeberg Climax Wine Cooler – R55
Hoogeberg Ystervark Hybrid Lager - R55
Hoogeberg Weiss R55
Stella Artois – R55

Ciders

Savanna Light - R32
Savanna Dry - R32
Hunters Dry - R30
Hunters Gold - R30
Flying Fish Chill - R35

Whisky

Bells - R28
Chivas Regal 12-Year-Old - R48
Famous Grouse - R26
J&B - R25
Jack Daniels - R35
Jack Daniels Fire - R35
Jameson – R40
Hennessy VS - R88
Johnnie Walker Red – R30
Johnnie Walker Black - R48
Johnnie Walker Blue - R265

Brandy

Olofberg – R20
Richelieu – R25
Klipdrift – R25

KWV 5-year-Old - R25
KWV 10-Year-Old - R30

White Spirits

Bombay Sapphire Gin - R30
Gordons Gin – R20
Tanqueray Gin - R25
Whitley Small Batch Gin - R35
Whitley Proteas & Hibiscus Gin - R35
Smirnoff Vodka – R20
Absolute Vodka - R25
Belvedere Vodka - R55

Rum

Bacardi Superior Rum - R22
Captain Morgan Dark Rum - R22
Captain Morgan Spiced Gold – R20
Malibu – R20

Creams & Liqueurs

Amarula – R20
Campari - R35
Disaronno Amaretto - R35
Drambuie Whiskey Liqueur - R45
Frangelico Hazelnut Liqueur – R30
Grand Marnier – R70
Kahlua - R25
Southern Comfort - R20
Jagermeister - R30
Lovoka Chocolate Liqueur - R28
Lovoka Caramel Liqueur - R28
Jose Cuervo Gold - R28
Ponchos – R30

Cocktails

Mojito - R50
White rum, sugar, lime juice, soda water, and mint

Cosmopolitan - R45
Vodka, triple sec, cranberry juice, and freshly squeezed lime juice

Strawberry Daquiri - R55
Rum, strawberry juice and sugar

Margarita - R45
Tequila, triple sec, and lemon juice served with salt on the rim of the glass

Long Island Ice Tea - R50

Vodka, tequila, light rum, triple sec, gin, and a splash of cola

Whitley Neil Gin & Tonic - R45

Gin & F&L Indian Tonic with a slice of orange and topped with a mint leave

Blood Orange - R45

Whitley Neill Protea Hibiscus Gin, with cranberry juice and a slice of blood orange, topped with a mint leave

Frosé - R40

Iced Bloemendal Shiraz Rose with strawberries