



Beverage LIST



FAMILY RESTAURANT AND FUNCTION VENUE

BLOEMENDAL ESTATE WINES

(Served 10h00 – 23h30)

BLOEMENDAL SUIDER TERRAS

475

The revival of a legend, Suider Terras has a 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.

AWARDS

SA Terroir Awards 2015
Tim Atkin SA Report 2014 94% / 2015 93%
2014 IWSC Trophy
4.5 Star John Platter 2014

BLOEMENDAL KANONBERG

150

A classic white blend of Sauvignon Blanc and 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 3 - 5 years, developing a blush palate.

AWARDS

SA Terroir Awards 2014/15 Top White Blend in the Durbanville Wine District
Tim Atkin SA Report 2014 93% / 2015 91%
2015 IWSC Silver Medal
4.5 Star John Platter 2014
5 Star John Platter 2015

BLOEMENDAL CHARDONNAY

150

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 for 5-8 years.

AWARDS

SA Terroir Awards 2014 Best Chardonnay in the Durbanville Wine District
Tim Atkin SA Report 2014 90%
2015 IWSC Silver Medal
4 Star John Platter 2014

BLOEMENDAL ESTATE SEMILLON

150

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

AWARDS

4.5 Star John Platter 2014

BLOEMENDAL ESTATE SYRAH

205

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

AWARDS

SA Terroir Awards 2014 Best Shiraz in the Durbanville Wine District
Tim Atkin SA Report 2014 90% Bloemendal MCC
2014 IWSC Silver Medal
4 Star John Platter 2014

KRONE BOREALIS

250

Bottle-fermented and then matured on the lees in the underground cellars. Elegant, iridescent gold. Aromas of lemon and orange peel underscored by hints of minerality, evoking crushed oyster shell and a light biscuit character.

BLOEMENDAL SEMILLON NOBLE LATE HARVEST

185

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

BLOEMENDAL WATERLILY WINES

(Served 10h00 – 23h30)

- BLOEMENDAL WATERLILY SAUVIGNON BLANC** 105
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.
AWARDS
2015 Michelangelo International Wine Awards
Silver Award
- BLOEMENDAL WATERLILY SHIRAZ ROSÉ** 105
Pale colour with light extract and medium alcohol makes this a perfect summer wine. A pepper and cherry perfume with a well-balanced acidity for freshness. Well-paired with lean white meats and seafood dishes such as sushi and salmon.
- BLOEMENDAL WATERLILY PINOTAGE** 115
Lovely aromas of black cherry, plums and cloves are complimented by a smooth and velvety palate. The wine will age gracefully for 3-5 years or consumed in youth accompanied by good old South African dishes.
- BLOEMENDAL WATERLILY MERLOT** 115
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 and wraps.
AWARDS
2015 Michelangelo International Wine Awards
Platinum Award
- BLOEMENDAL WATERLILY SHIRAZ** 115
Red ripe cherries with hints of white pepper on aroma are blocked by a full-bodied structure and elegant soft finish. The wine is best paired with richer red meat dishes, game and tomato pastas.
AWARDS
4 Star John Platter 2014
2015 Veritas Awards Gold Medal
- BLOEMENDAL WATERLILY CABERNET SAUVIGNON 2015** 115
A classic Cabernet Sauvignon; pencil shavings, cassis and blackberries aroma. ovely tight structure with a burst of freshness to liven it up and has a seamless power.
- BLOEMENDAL WATERLILY MALBEC 2016** 115
Dark and brooding in appearance with intense aromas of plums, cigar-box, cassis and toffee. The pallet gives way to a broad and sensual wine. Voluptuous and generous in every manner.

Beverage

LIST

BON AMIS NON-ALCOHOLIC DRINKS

(Served 10h00 – 23h30)

COLD BEVERAGES

Coke 200ml	25
Coke Light 200ml	25
Fanta Orange 330ml	25
Fanta Grape 330ml	25
Sprite 330ml	25
Sprite Zero 330ml	25
Creme Soda 330ml	25
Appletiser 275ml	30
Grapetiser 275ml	30
Ice Tea Lemon 330ml	30
Ice Tea Peach 330ml	30

MIXERS

Dry Lemon 200ml	23
Ginger Ale 200ml	23
Tonic Water 200ml	23
Pink Tonic 200ml	23
Cheeky Cranberry Tonic 200ml	23
Red Bull 250ml	35
Soda Water 200ml	23
Lemonade 200ml	23
Tomato Cocktail 200ml	35

CORDIALS

Lime Cordial	6
Passion Fruit Cordial	6
Cola Tonic Cordial	6

MINERAL WATER

Still 330ml	20
Still 1ℓ	35
Sparkling 330ml	20
Sparkling 1ℓ	35

FRUIT JUICES

Orange	20
Mango	20
Guava	20
Tropical	20
Apple	20
Strawberry	28
Cranberry	28

MILKSHAKES

Vanilla	28
Chocolate	28
Strawberry	28
Lime	28
Bar One	33
Milo	33
Kiddies	18

COFFEE

Filter Coffee small	16
Filter Coffee large	20
Decaffeinated Coffee small	16
Decaffeinated Coffee large	20
Americano	20
Cappuccino small (decaffeinated available)	25
Cappuccino large (decaffeinated available)	30
Caffè e Latte (decaffeinated available)	25
Hot Chocolate	25
Milo	25
Chococcino	28

TEA

Rooibos	18
Ceylon	18

BON AMIS ALCOHOLIC DRINKS

(Served 10h00 – 23h30)

BEERS

Amstel 340ml	30
Becks (non-alcoholic) 340ml	35
Black Label 340ml	35
Castle Lager 340ml	35
Castle Lite 340ml	35
Corona 340ml	45
Hansa Pilsner 340ml	35
Millers 340ml	35
Peroni 340ml	55
Heineken 340ml	35
Windhoek Lager 340ml	35
Windhoek Light 340ml	35

ON TAP

Castle Light Draught 500ml	45
Castle Light Ladies Draught 340ml	35
Devil's Peak Lager 500ml	50
Stella Artois Pilsner 500ml	55
Stella Artois Pilsner Ladies 340ml	35
Bloedlemoen 500ml	45

CIDERS

Hunters Dry 340ml	30
Hunters Gold 340ml	30
Savanna Light 340ml	32
Savanna Dry 340ml	32
Flying Fish 340ml	38

WHISKEY

Bells	25
Chivas Regal 12 Yr	48
Famous Grouse	25
Hennesy VS	88
J&B Rare Scotch	26
Jack Daniels	35
Jack Daniels Fire	35
Jameson	40
Johnnie Walker Red	30
Johnnie Walker Black	48
Johnnie Walker Blue	315

RUM

Bacardi Superior Rum	22
Captain Morgan Dark Rum	22
Captain Morgan Spiced Gold	20
Malibu	20

VODKA

Absolut Vodka	25
Belvedere Vodka	50
Smirnoff Vodka	20

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BON AMIS ALCOHOLIC DRINKS

(Served 10h00 – 23h30)

GIN

Bombay Sapphire Gin	30
Gordons Gin	20
Whitley Neill Small Batch Gin	30
Whitley Neill Proteas & Hibiscus Gin	30
Whitley Neill Aloe & Cucumber Gin	30
Tanqueray Gin	25

RUM

Bacardi Superior Rum	22
Captain Morgan Dark Rum	22
Captain Morgan Spiced Gold	20
Malibu Caribbean Rum	20

BRANDY

Klipdrift Export	25
KWV 5 Yr	25
KWV 10 Yr	30
Richelieu	25
Olofberg	20
Klipdrift	25

CREAMS AND LIQUEURS

Amarula	20
Carvo Caramel	28
Carvo Chocolate	30
Tang Apple Sours	35
Campari	35
Disaronno Amaretto	35
Drambuie Whiskey Liqueur	45
Frangelico Hazelnut Liqueur	30
Grand Marnier	65
Kahlúa	25
Southern Comfort	20
Jägermeister	30
Jose Cuervo Gold	28
Ponchos	30

SPECIALITY COFFEE

Irish Coffee or Irish Pedro (Dom Pedro)	45
Kahlúa Coffee or Kahlúa Pedro (Dom Pedro)	45

SPARKLING WINE

(Served 10h00 – 23h30)

MÉTHODE CAP CLASSIQUE

GRAHAM BECK MCC BRUT ROSÉ

375

GRAHAM BECK MCC NV BRUT

395

BOTTEGA MILLESIMATO BRUT

375

BON AMIS COCKTAILS

(Served 10h00 – 23h30)

ALCOHOLIC COCKTAILS

MOJITO

50

White Rum, sugar, lime juice, soda water and mint

COSMOPOLITAN

45

Vodka, Triple Sec, cranberry juice and freshly squeezed lime juice

STRAWBERRY DAQUIRI

55

Rum, strawberry juice and sugar

MARGARITA

45

Tequila, Triple Sec and lemon juice, served with salt or on the rim of the glass

LONG ISLAND ICE TEA

50

Vodka, Tequila, light Rum, Triple Sec, Gin and a splash of cola

WHITLEY NEILL GIN AND TONIC

45

Gin and Fitch & Leedes Indian Tonic with a slice of orange and topped with a mint leaf

BLOOD ORANGE

45

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

FROSÉ

40

Ice Bloemendal Shiraz Rosé with strawberries

ALOE AND CUCUMBER

45

Aloe and cucumber Gin, with apple slices, sage and Fitch & Leedes bitter lemon





BLOEMENDAL
WINE ESTATE

Beverage
LIST

Copyright© Bloemendal Bon Amis Restaurant Summer À La Carte Menu 2020
To Book, call 021 976 2682 or email info@bonamis.co.za.
No Alcohol Served To Persons Under The Age Of 18 Years.

