

## DESSERTS

### DOM PEDRO

Add your favourite alcoholic beverage.

### IRISH COFFEE

Filter coffee with Irish whiskey and whipped cream - need we say more.

### ROLAND COFFEE

The owner's favourite.

### ICE-CREAM WITH CHOCOLATE SAUCE

Creamy vanilla ice-cream topped with home-made chocolate sauce.

### BOSVELDER KISSES

Delicious chocolate-encapped hazelnut ice-cream served with fresh whipped cream.

### JAN ELLIS PUDDING AND CUSTARD

A delicious hot pudding drenched in a sweet sauce and served with custard.

### CHEESECAKE

Classic fridge cheesecake, tangy and sweet, with a velvety smooth and rich texture.

### SAGO PUDDING

Made grandma's way, smothered in delicious custard.

### APPLE CRUMBLE PIE

This dessert combines two classics, apple pie and apple crumble, into a delightful dessert.

## AMARULA – TRULY SOUTH AFRICAN

Amarula offers so much more versatility than just being a drink. It is a welcome addition to many a sweet. Try one of our unique recipes!

### AMARULA MOUSSE

A great way to conclude a fabulous meal.

### AMARULA CHEESECAKE

A decadently satisfying baked cheesecake with a dash of Amarula.

### AMARULA MALVA PUDDING

A traditional South African favourite made with Amarula Cream Liqueur.



Not for Sale to Persons Under the Age of 18.

## Are you looking for a venue for your year-end, corporate or private function?

**WE SPECIALISE IN FUNCTIONS AND HAVE SELECTED VENUES: THE LAPA, PRIVATE ROOM AND THE DECK.**

We cater for your specific needs and offer various menus and options. Enquire from management.



## BURGERS

We only serve home-made patties or chicken breast patties, you decide. Served with fresh seeded hamburger buns and hand-cut chips.

### BOSBURGER

Original Bosvelder-style burger.

### CHEESE BURGER

Topped with a slice of mature cheddar cheese and/or creamy cheese sauce, you decide.

### MUSHROOM BURGER

Topped with our tasty creamy mushroom sauce.

### GARLIC BURGER

Topped with a delicious creamy garlic sauce.

### MONKEY GLAND BURGER

Topped with our sweet and tangy monkey gland sauce.

### PEPPER BURGER

Topped with our exquisite black pepper sauce.

### CHILLI-PERI BURGER

Topped with our hot and tasty chilli-peri sauce.

### HAWAIIAN BURGER

A tropical twist to tantalise the taste buds.

### BILTONG BOSBURGER

Our most popular burger, topped with biltong shavings and a slice of cheese and smothered in cheese sauce.

### BACON AND AVO BURGER

Crispy fried bacon complemented with avocado.

### BACON AND CHEESE BURGER

Crispy fried bacon covered with a slice of cheese and/or creamy cheese sauce.

### DAGWOOD

An old-school way to satisfy your taste buds.

### EXTRAS FOR YOUR BURGER

Fresh Garlic / Chillies

Egg / Mayonnaise / Pineapple

Feta Cheese / Blue Cheese / Cheddar Cheese / Bacon / Avocado

Beef Patty

MILD

HOT

SEASONAL

VEGETARIAN



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## PLATTERS

Each of our platters serves a group of 3-4 people.

### BOSVELDER PLATTER

Meatballs, Chicken Nuggets, Smoked Sausage, Kaiings & Pap Fingers.

### KARMENAADJIE

Ribs, Cheese Sausage, Pork Rashers and Chips.

### FARM PLATTER

Kaiings, Marrowbones, Skilpadjie, Pofadder and Pap.

### MEAT PLATTER

Beef Strips, Ribs, Boerewors, Pork Rashers, Chips & Choice of Sauce.

### MIXED GRILL PLATTER

4 x Lamb Chops, 4 x Pork Chops, 4 x Boerewors, 4 x Mini Beef Kebabs, Marrowbones and Braai-broodjies.



## Welcome to the Bosvelder Pub and Restaurant

We would like to bring the following to your attention:  
A service fee of 10% is added to all bills for your convenience. If you believe that your waitron does not deserve the service fee, please bring the matter under management's attention.

No cheques will be accepted.

We serve purified water and ice free of charge.  
Any of our dishes may be unavailable from time to time.  
We are not a fast-food restaurant.  
Good food takes time to prepare.  
Unfortunately you are not permitted to provide your own liquor.

Enjoy!



Bosvelder



www.Bosvelder.co.za


## STARTERS

A perfect start to any Bosvelder meal.

**GARLIC ROLL**   
Footlong seeded hero roll filled with fresh garlic butter.

**CHEESE ROLL**   
Footlong seeded hero roll filled with melted cheese.


**GARLIC & CHEESE ROLL**   
Footlong seeded hero roll filled with fresh garlic and smothered in melted cheese.


**POTATO SKINS**   
Freshly cut potato skins deep-fried and served with your choice of sauce.

**PERI-PERI CHICKEN LIVERS**    
A great entrée for a main meal: spicy, succulent and served with bread.

**SNAILS**  
Very popular! Your choice of creamy or butter base and add any of the following toppings: Fresh Garlic, Chilli-Peri, Blue Cheese, Cheddar Cheese or Fresh Lemon.

**SKILPADJIE**  
A traditional favourite: calf's liver and mince wrapped in caul.

**BLACK MUSHROOM**   
Pan-fried black mushrooms served with bread and your choice of sauce.

**PAP FINGERS**   
A unique Bosvelder dish: pap fingers crumbed and deep-fried served with a monkey gland sauce.

**MARROWBONES**  
Rich, roasted beef bone marrow in the bone, served with bread.

**LAMB TRIPE & TROTTERS**   
Head-to-toe "afval" makes this dish unique to the Bosvelder.

**LAMBS' TAILS**  
Our famous but rare lambs' tails served alongside pap and its own unique succulent gravy. (When available)

**CARPACCIO À LA BOSVELDER**  
A great appetiser: perfectly cut lean beef fillet served with feta cheese, capers, onions and greenpepper.

**BILTONG CARPACCIO À LA BOSVELDER**   
Finely sliced biltong served with blue cheese and a treat of kaiings.

**KAIINGS**  
Crispy deep-fried pork belly served with pap and a delicious, rich gravy.

## SOUP


All soup dishes are served with bread and can be ordered in half portions as a starter for only R29.90.


**SCHALK LOURENS BEAN SOUP**  
Our mouth-watering bean soup: always gratifying.


**GRANDMA'S PEA SOUP**  
Home-made pea soup: thick, rich and appetising.


**GERDA'S CHICKEN VEGETABLE SOUP**  
Unique, heart-warming, slow-cooked chicken soup.


## SALADS

All salads can be ordered with extra avocado slices @ R13.90. 

**MIXED SALAD**   
A combination of textures and flavours in this classic mixed salad.

**GREEK SALAD**   
A deluxe mixed green salad served with feta cheese and tasty olives.

**CHEF'S SALAD**   
A mixed salad served with mouth-watering avocado, mushroom, blue cheese and crispy bacon.

**BILTONG SALAD**   
Home-made biltong and avocado slices make this salad delectable.

**CHICKEN SALAD**  
Succulent chicken fillet cubes served on a mixed salad with feta cheese and tasty olives.

## FROM THE GRILL

Steaks grilled at the Bosvelder are in-house matured to enhance the texture and flavour. All main courses are served with a choice of hand-cut chips, rice, wheat rice, samp, mash, pap or baked potato and one of our vegetables of the day.



**BOSVELDBUL T-BONE**  
Well-matured 500g T-Bone - a Bosvelder favourite.

**ABJATERSKOP RUMP**  
28 day matured rump, need we say more.


**HARTSWATER FILLET**  
The most delicate cut of them all.

**VAALWATER LAMB CHOPS**  
Tender lamb chops, a truly South African favourite.

**SKURWEBERG PORK CHOPS**  
Delectable pork chops, crumbed or grilled.

**MIKE'S BABY FLATTY**    
Tender baby chicken, grilled and basted with one of the following flavours: Lemon & Herb, BBQ, Peri-Peri or Portuguese.

**PILANSBERG SPARE RIBS**  
Sweet, sticky and succulent.

**POFADDER**   
Liver, mince, pork fat and a touch of chilli - traditionally South African.

**SKILPADJIE**  
Calf's liver and mince wrapped in caul.

**POFADDER AND SKILPADJIE COMBO**   
A great combination of two traditional favourites complementing each other.

**DOUBLE-UP RUMP STEAK**  
For the ravenous: double up your 300g rump steak served with a sauce of your choice.

**BEST OF BOTH WORLDS**  
Indecisive? Try our 300g rump steak and a 200g fillet perfectly grilled and served with a sauce of your choice.

## SPECIALITY STEAKS

**BLACK PEPPER FILLET**  
A sizzling tender cut fillet rolled in pepper and mustard seeds, grilled to perfection and smothered in a creamy pepper sauce.

**UNCLE KAREL'S BILTONG STEAK**  
A Bosvelder legend: a prime cut steak smothered in creamy cheese sauce and complemented with biltong shavings.

**CHILLI STEAK**   
A bold-tasting, prime cut steak topped with a unique chilli sauce and drizzled with deep-fried garlic flakes and garnished with pickled chillies.

**MUSHROOM STEAK**  
Matured steak served with sautéed button mushrooms, complemented with a pan-fried black mushroom and smothered in a mushroom sauce.

**GARLIC STEAK**  
Delightfully delectable, served with butter-fried mussels and topped with creamy double garlic sauce.

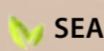
**AVO & FETA / BLUE CHEESE STEAK**   
Avocado and feta or blue cheese is the perfect combination with this well-aged steak.



MILD



HOT



SEASONAL



VEGETARIAN

## SAUCES

All sauces are uniquely in-house made recipes - go on, spoil yourself.

**MUSHROOM SAUCE**  
**CHEESE SAUCE**  
**CREAMY GARLIC SAUCE**  
**GARLIC BUTTER SAUCE**  
**PEPPER SAUCE**  
**BLUE CHEESE SAUCE**  
**MONKEY GLAND SAUCE**  
**CHILLI-PERI SAUCE**

## TRADITIONAL FARMSTYLE MEALS

All traditional meals are served with a choice of hand-cut chips, rice, wheat rice, samp, mash, pap or baked potato, and one of our vegetables of the day. Please note that all traditional meals take at least 45 minutes to prepare.

**UNCLE GERT'S OXTAIL**  
Indulge yourself in one of our specialities: a rich, succulent oxtail potjie.

**HESSIE'S LAMB TRIPE & TROTTERS**  
Head-to-toe "afval" makes this potjie a unique Bosvelder signature dish.

**KALAHARI MUTTON CURRY**   
The finest slow-cooked lamb curry - prepared the Boere way.

**SPRINGBOKVLAKTE LAMB'S NECK STEW**  
A delicious lamb's neck potjie significantly slow-cooked and super-tender.

**GARIEP OSTRICH NECK POTJIE**  
Divine, lean ostrich neck - a great alternative to oxtail.

**CREAMY PEPPER POT STEW**  
Succulent beef stew prepared aptly with pepper.

**MARINA'S POT OF LAMBS' TAILS (WHEN AVAILABLE)**  
A unique Bosvelder dish: a definite must-try.

**TRADITIONAL CHICKEN PIE**  
An age-old recipe, baked grandma's way.

**AUNT JO'S BOBOTIE**  
Inherited from the Malasians - prepared the traditional South African way.


**LAMB'S LIVER & KIDNEYS**  
A classic combination of distinctive tastes, fried with onion and bacon - farmstyle.


**KROONDAL EISBEIN**  
No introduction needed for our famous crispy Eisbein served with our very own home-made sauerkraut.



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## VEGETARIAN DISHES

**STARCH**   
Hand-cut chips, Mash, Wheat Rice, Samp, Rice, Pap or Baked Potato.

**VEGETABLES OF THE DAY**   
Our traditional home-made seasonal vegetables.

**ONION OR GREENPEPPER RINGS**   
A Bosvelder original, deep-fried and divinely captivating.

**FRIED BLACK MUSHROOM**   
Garden-fresh black mushroom pan-seared in butter.

**EXTRAS**    
Olives / Feta Cheese / Blue Cheese / Avocado

## SPECIAL DISHES

Only available on pre-order. Please discuss with management at least 1 week prior to your booking.

**GRANDPA FRIK'S LAMB'S HEAD**  
A classic Bosvelder speciality meticulously prepared, only 4-20 heads per booking.

**WHOLE OX TONGUE**  
Whole ox tongue served with a honey, ginger and raisin sauce (serves 4-6 persons).

**LAMB SHANKS**  
A slow-cooked tender melt-in-your-mouth delicacy.