



From Humble Beginnings

“Welcome Home” to Bosheuvél Country Estate, founded in 2003 by Mitch and Juanita Van Den Bos in Nooitgedacht on the outskirts of Johannesburg. From humble beginnings, the farm now has prized Pinzgauer cattle, free range pigs and Ile de France Sheep as well as an on-site abattoir and meat outlet supplying fresh, cured and smoked meat products to the public.

The Bosheuvél Farm deli supplies a variety of different farm made cheeses and dairy items, honey and other farm produce. Pinzgauer cattle were specifically introduced because of the quality of its meat in terms of taste, tenderness, marbling and presentation. Bosheuvél steaks and meat products are prepared with care and dedication to ensure that only the best cuts do justice to the ‘Farm to Fork’ concept introduced on the farm and supplying quality meat directly to the public.

The Bosheuvél brand has developed into a fully-fledged stud farm breeding and hosting Pinzgauer cattle of the highest calibre. Bosheuvél Cattle Options is an opportunity for investors to purchase their own Pinzgauer cattle that can be hosted on the farm for a nominal fee.

The building of the farm boutique hotel is complete with the restaurant ‘The Cattleman’s Kitchen’.

Conference and function venue facilities are available as well as a dinner theatre, for a variety of functions such as weddings, private functions, birthday parties, and baby showers.

During these trying times Bosheuvél has successfully launched its Health Spa with a beautiful and wide variety of Treatments & Packages, there is something to suit everyone.

Bosheuvél is also a proud producer of craft beer which has a unique and refreshing taste enjoyed by guests.



BUSINESS OPERATING HOURS

BOSHEUVEL DELI

[Open Monday](#) - Sunday 8am - 5pm

CATTLEMANS KITCHEN

Tuesday – Thursday 11am - 7pm

Friday – Saturday 9am – Late

Sunday 9am - 5pm



EVENTS & FUNCTIONS MENUS

<p>OPTION ONE</p> <p>"BRAAI BUFFET"</p>	<p>Boerewors, Rump and Chicken braai pack Served with:</p> <ul style="list-style-type: none"> • 1 x Salad • Rolls Or A Garlic Bread • Pap And Sous 	<p>R250 per person and R95.00 for Children under 10</p>
<p>OPTION TWO</p> <p>"OFF THE GRILL BUFFET"</p>	<p>Grilled Steak or Chicken and Marinated Cocktail ribs Served with:</p> <ul style="list-style-type: none"> • 1 x Salad • 2 x Vegetable • 1 x Starch 	<p>R270.00 per Adult and R95.00 for Children under 10</p>
<p>OPTION THREE</p> <p>"STANDARD BUFFET"</p>	<p>A choice of Starter 2 x Meat Options of Steak, Chicken, Ribs Served with:</p> <ul style="list-style-type: none"> • 1x Salad • 1 x Vegetable • 1 x Starch 	<p>R295.00 per Adult and R95.00 for Children under 10</p>
<p>OPTION FOUR</p> <p>"BUFFET OF ROASTS"</p>	<p>A choice of Starter 3 Meat Options of Pork, Beef, Chicken Served with:</p> <p>2 x Salads 2 x Vegetables 2 x Starches And a choice of Dessert</p>	<p>R350.00 per Adult and R95.00 for Children Under 10</p>
<p>OPTION FIVE</p> <p>"BOSHEUVEL WOOD FIRE SPECIAL"</p>	<p>Pork Spit Braai Served with:</p> <ul style="list-style-type: none"> • 1x Salad • 2 x Vegetables • 1 x Starch 	<p>R290.00 per Adult and R95.00 for Children under 12</p>
<p>OPTION SIX</p> <p>"SPIT BRAAI"</p>	<p>Lamb on the Spit Served with:</p> <ul style="list-style-type: none"> • 2 x Salads • 2 x Vegetables • 1 x Starch <p>And a choice of Dessert</p>	<p>R350.00 per Adult and R95 for Children under 12</p>
<p>OPTION SEVEN</p> <p>"BUILD A BURGER OR BOEREWORS"</p>	<p>Burger Patties or Boerewors Presented with Bacon, Cheese, Lettuce, Tomato, Cucumber, Onion or Fried Onion & Tomato Relish Served with:</p> <ul style="list-style-type: none"> • Buns or Rolls • Potato Wedges • Sauces 	<p>R130.00 per Adult and R75.00 for Children under 10</p>
<p>OPTION EIGHT</p> <p>"FOR THE CHILDREN"</p>	<ul style="list-style-type: none"> • Burger and Juice <p>OR</p> <ul style="list-style-type: none"> • Fish Fingers and Juice <p>OR</p> <ul style="list-style-type: none"> • Chicken Strips and Juice <p>All served with Potato Wedges</p>	<p>R70.00 per Child Ages 2 - 10</p>
<p>OPTION NINE</p> <p>"CURRIES"</p>	<p>A choice of two either lamb, chicken or oxtail curry Served with:</p> <ul style="list-style-type: none"> • 1 x salad • 1 x starch <p>And a choice of Dessert</p>	<p>R230.00 per person and R95.00 for Children under 10</p>



STARTERS

- * Creamy Chicken Livers Prepared Either Mild or Spicy Fried Halloumi Drizzled with Honey
- * Hot or Cold Meat Balls with Sweet Chilli Dipping Sauce
- * Chicken Strip Salad
- * Beef Carpaccio Prepared with Rocket Parmesan and Balsamic Vinegar
- * Crispy Coated Chicken Wings with Dipping Sauce
- * Mezze Platter - Hummus, Liver Pate, Cream Cheese, Olives, Feta and Tomato Served with a French Loaf
- * Assorted Range of Spring Rolls with Dipping Sauce
- * Refreshing Gazpacho, a Rustic Summer Soup of Tomatoes, Peppers and other Vegetables
- * Thai Beef Salad with Zesty Lime Dressing and Fresh Coriander
- * Roasted Butternut and Bacon Soup
- * Classic Minestrone Soup

MAINS

- * 200g Well Aged Rump
- * 500g T-Bone (Only on Option 1 and 2)
- * Chicken Schnitzel (Only on Option 1 and 2)
- * Butter Chicken
- * Creamy Chicken a la King

SALADS

- * Coleslaw
- * Beetroot Salad
- * Greek Salad with Light Crispy Croutons
- * Potato Salad
- * Potato & Crispy Bacon Salad
- * Pasta Salad

VEGETABLES

- * Creamed Spinach
- * Mixed Vegetables with Cheese Sauce
- * Sweet Carrots
- * Sweet Butternut
- * Pumpkin Fritters
- * Roast Vegetables
- * Green Beans
- * Mixed Peas, Sweet Corn & Carrots
- * Cauliflower Bake
- * Cauliflower & Broccoli Bake

STARCH

- * Rice (White / Yellow / Savoury)
- * Roast Potatoes
- * Baby Potatoes with Parmesan & Garlic
- * Potato Wedges
- * Samp or Pap

DESSERT

- * Seasonal Fruit Salad & Ice Cream
- * Ice Cream & Chocolate Sauce
- * Malva Pudding & Custard
- * Assorted Ice Cream Desserts
- * Cheese Cake – Berry or Passion Fruit



SAUCE

- * Horseradish Sauce, Apple Sauce and Mint
Sauce Served Traditionally with Option Four
- * Cheese Sauce
- * Mushroom Sauce
- * Blue Cheese Sauce
- * Pepper Sauce
- * Garlic Sauce
- * Beef Gravy
- * Lemon Butter
- * Tartar Sauce

DIPS

- * Hummus
- * Liver Pate
- * Flavoured Cream Cheese
- * Sweet & Sour
- * Honey Mustard
- * Buffalo Wings
- * BBQ
- * Tomato Salsa
- * Basil Pesto

PLATTERS

CATTLEMAN'S KITCHEN SANDWICH PLATTER – R610

Bite Sized Sandwiches Filled With Chicken Mayo, Salami And Cheese, Cheese And Tomato And Egg Mayo
Serves 8

CATTLEMAN'S BILTONG AND BREAD PLATTER – R900

Biltong, Chilli Bites, Droewors and a Variety Of Freshly Bakes Breads Served with 3 Dips
Serves 8

DELI MEATS AND CHEESE PLATTER - R850

Cheese, Cocktail Sausages, Sliced Russians, Cooked Salami and Pickles
Serves 8

COCKTAIL PLATTER – R870

Sliced Salami, Halloumi Cheese, Cocktail Sausages, and Meatballs Served with 2 Dips
Serves 8

ANYTIME PLATTER R920

Sausage Rolls, Meatballs, Cocktail Ribs, Cocktail Russians, Assorted Spring Rolls Served with Dipping Sauce.
Serves 8



VEGETARIAN PLATTER FOR 1 PERSON – R110

Greek Salad, Vegetables, Halloumi, Crudites, and Potato Wedges

MEAT PLATTER FOR 1 PERSON – R155

250g Ribs, 100g Sliced Rump, 100g Chicken Strips, Salami Slices, Onion Rings and Potato Wedges

MEAT PLATTER FOR 2 PERSONS – R300

500g Ribs, 200g Sliced Rump, 200g Chicken Strips, Salami Slices, Onion Rings and Potato Wedges

MEAT PLATTER FOR 3 PERSONS – R440

1kg Ribs, 300g Sliced Rump, 300g Chicken Strips, Salami Slices, Onion Rings and Potato Wedges



BOSHEUVEL
COUNTRY ESTATE

- These Are Current Prices and may vary according to general price increases
- Meats are offered as per menus above, any other meats to be discussed and quoted separately
- Any extra vegetable dish or salad will be charged at R30 per head