



# Welcome to Tokara Deli

## Opening Hours

We're open for breakfast and lunch, Monday to Sunday

Our **kitchen closes** daily at **3:30 PM**,  
while **last orders for beverages** will be taken at **4:15 PM**

## House Policies

Unfortunately, we do not allow any **outside beverages** (BYO) to be consumed on the premises

Special occasion cakes are welcome for celebrations, but please arrange this with us in advance. A **cakeage fee** will apply

A 12% **service charge** will be added to the bill for tables of six or more guests

For the comfort of all our guests, please make use of the **baby changing facilities** located at the toilets

While we love pets, they are not permitted on the Deli grounds.  
**Trained service dogs** are welcome

The Deli maintains a **non-smoking environment**, which includes vaping.  
Please ask our staff to direct you to the designated smoking areas

served until 11:00 sharp

# Breakfast set menus

BUBBLY BREAKFAST .....	325
JUICE BREAKFAST .....	295

*to start*            **A GLASS OF MCC or JUICE**

*served with*        **SUNRISE FRUIT BOWL** *with fresh fruit,  
vanilla yoghurt, homemade granola & honey*

*followed by*        **EGGS BENEDICT** *two poached eggs  
on sourdough and spinach with smoked  
pork belly rashers **or** home cured salmon trout  
dressed with chive hollandaise*

*to end*                **A HOT DRINK**  
*choose from filter coffee, americano, flat white, latte,  
espresso, double espresso, organic rooibos, ceylon tea,  
chai latte or hot chocolate*

**& OUR BAKER'S SWEET TREAT SELECTION**

served until 11:30 sharp

# Breakfast

## GRANOLA BOWL

*home-made granola with double cream yoghurt, fresh fruits, and raw honey* ..... 110

## FARMER'S BREAKFAST

*two fried eggs with boerewors, bacon, mushroom, tomato and toast*..... 145

## MOSBOLLETJIE FRENCH TOAST

*with brûléed banana and whipped peanut butter cremeux* ..... 140

*add bacon rashers* ..... 165

## BREAKFAST SCRAMBLE

*scrambled eggs or tofu*

*with herb roasted sweet potato, tomato, kale, avocado, chilli garlic crunch and toast* ..... 140

## BOERIE BURGER

*boerewors, fried egg, cheddar, tomato, mustard aioli and bacon marmalade on*

*sesame bun served with french fries* ..... 160

## GOEIEMÔRE PIZZA

*breakfast pizza with mozzarella, bacon, scrambled egg and rocket*..... 160

## DELI BENEDICT

*two poached eggs with wilted spinach and chive hollandaise on sourdough*

*with smoked pork belly rasher* ..... 160

*or gin-cured rainbow trout* ..... 170

*or avocado* ..... 160

# Tokara Olive Oil

In the heart of classic wine regions, vineyards and olive groves coexist in harmony. Embracing this tradition, Tokara Olive Shed produces award-winning olive oils, the perfect complement to our estate's renowned wines.

Experience the unique profiles of Tokara's extra virgin olive oils, guided by our Olive Oil Ambassadors, Cedric Kombo-Nsika and Puleng Soetsang. Each oil is thoughtfully paired with a canapé, crafted to highlight its distinct character.

While the canapé pairings beautifully showcase the nuances of our olive oils, please note that they are designed as a prelude to dining, offering a taste of indulgence and the opportunity to experience an innovative olive oil pairing.

## **The Tokara Olive Oil Odyssey** ..... R175 per person

<i>Mission</i>	<b>COLD CELERY AND GREEN APPLE SOUP WITH CRISPY BAKED FETA</b>
<i>Frantoio</i>	<b>SMOKED CHICKEN AND HERB WHIPPED CREAM CHEESE SERVED ON CIABATTA CRISP WITH SWEET PICKLED CUCUMBER RIBBON</b>
<i>Multi-Varietal</i>	<b>NAPOLITANA SAUCE, PARMESAN &amp; FRESH BASIL SERVED ON FOCACCIA CRISP</b>
<i>Premium</i>	<b>OSTRICH CARPACCIO SERVED ON SEEDLOAF CRISP WITH KALE PARSLEY PESTO &amp; SMOKED MALDON SALT</b>
<i>A sweet note</i>	<b>OLIVE OIL &amp; POLENTA NUT CAKE A BLEND OF ALMONDS, PISTACHIOS AND CASHEWS, POLENTA &amp; TOKARA MULTI-VARIETAL OLIVE OIL</b>

*lunch served from 12:00 until 15:30*

# Starters

## **CHICKEN LIVER PATÉ**

*served with blueberry and red onion chutney, candied walnuts and rye crisps* ..... 110

## **VINEYARD GAZPACHO**

*lightly smoked chilled tomato soup with pickled celery, cucumber salsa, crispy feta, and basil oil* ..... 120

## **GOAT'S MILK CHEESE CRÈME BRÛLÉE**

*thyme-infused crème brûlée with stone fruit salad, candied pumpkin seeds, and honey-sage olive oil* ..... 145

## **DELI CAESAR SALAD**

*gem lettuce with house-smoked snoek mousse, parmesan shavings, poached egg, herb croutons, bacon bits, and creamy garlic dressing* ..... 150

## **WEST COAST MUSSELS**

*fresh mussels in Tokara Sauvignon Blanc cream with toasted bread* ..... 150

## **OLIVE SHED PLATTER**

*Premium local cheese and charcuterie selection with fresh bread and gourmet accompaniments* ..... 350

## **DELI CHEESE PLATTER**

*Curated local cheese selection with fresh bread and gourmet accompaniments* ..... 280

# Lunch mains

## **POKE-ISH BOWL**

<i>Deli poke with pickled vegetables, gochujang slaw, and avocado on sushi rice with seared salmon</i> .....	230
<i>or miso glazed tempeh</i> .....	190

## **SWEET POTATO MEZZE BOWL**

<i>roasted sweet potato with charred artichoke, baba ghanoush, spiced chickpeas, bell pepper, smoked tomato sauce and dukkah crumble</i> .....	190
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## **BEER BATTERED HAKE**

<i>served with home-made tartar sauce</i> .....	175
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## **DELI CHICKEN BURGER**

<i>buttermilk crumbed chicken breast with cheddar cheese and spicy pineapple chutney</i> .....	175
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## **DELI BEEF BURGER**

<i>200g beef patty with bacon, cheddar, sundried tomato and caramelised onion on sesame bun</i> .....	180
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## **FROM THE GRILL**

<i>aged beef ribeye 250g</i> .....	330
<i>aged beef sirloin 300g</i> .....	275
<i>spiced pork belly 'cinnabun'</i> .....	240
<i>served with your choice of chimichurri, mushroom truffle or green peppercorn &amp; brandy sauce</i>	

## **Customise your meal by adding one or more sides:**

<i>hand-cut chips with herbed salt</i> .....	40
<i>mac &amp; cheese with truffle oil and herb crust</i> .....	45
<i>pan-roasted butternut with labneh, toasted almonds and harissa oil</i> .....	40
<i>tenderstem broccoli with cranberry crumble, dill yogurt and fresh apple</i> .....	40
<i>garden salad with seasonal greens</i> .....	40

# Wood fired pizza

## **MARGHERITA**

*tomato base with mozzarella, cherry tomatoes, and fresh basil* ..... 150

## **CAPRESE**

*with bocconcini, basil pesto, sundried tomato, and balsamic reduction* ..... 165

## **BBQ MUSHROOM**

*with sticky bbq mushrooms with pickled red onion, feta, and chimichurri* ..... 170

## **QUATTRO STAGIONI**

*with hickory ham, artichoke, mushroom, and Tokara kalamata olives* ..... 175

## **HARISSA CHICKEN**

*with spiced harissa chicken, mozzarella, bell peppers and coriander* ..... 180

## **BEEF BRISKET**

*with pulled beef brisket, caramelised onion, rocket, parmesan, and truffle aioli* ..... 190

*lunch served from 12:00 until 15:30*

# Desserts

<b>DOUBLE CHOCOLATE CAKE</b> <i>with chocolate buttercream icing</i> .....	80
<b>CARROT AND WALNUT CAKE</b> <i>with cream cheese buttercream icing</i> .....	85
<b>BAKED CHEESCAKE</b> <i>with passionfruit jelly</i> .....	85
<b>BRANDY PECAN NUT TART</b> <i>with dairy-free cinnamon ice cream</i> .....	85
<b>DARK CHOCOLATE CHIP BROWNIE</b> <i>with chocolate sauce and ice-cream</i> .....	85
<b>VANILLA POD CRÈME BRÛLÉE</b> <i>served with cranberry almond biscotti</i> .....	80

# Busy Sprogs

<b>THEMED ACTIVITY PACKS FOR KIDS</b> <i>'Fun in the Sun' • 'Pretty Princess' • 'Dinosaur Days' • 'Big Five Safari'</i> .....	35
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# Kids Menu

*Available to guests 12 years old and younger  
Our light meals recommended for the young at heart and not so hungry*

## Breakfast

<b>SCRAMBLE &amp; SIZZLE</b> <i>two scrambled eggs, bacon, boerewors and toast</i> .....	75
<b>FRENCH SOLDIERS</b> <i>brioche toast fingers with mixed berry compote</i> .....	70
<b>FRUIT SAFARI</b> <i>fresh fruit served with vanilla yoghurt and honey</i> .....	70

## Lunch

<b>CAPTAIN CROQUETTE</b> <i>hake and potato croquettes served with lemon aioli</i> .....	80
<b>LIL' BURGER</b> <i>chicken or beef burger with cheese and fries</i> .....	85
<b>CRISPY DIPPERS</b> <i>tender chicken strips with cheese sauce</i> .....	80
<b>CHEESY TWIRLS</b> <i>creamy mac &amp; cheese</i> .....	80
<b>PIZZA PARTY</b> <i>margherita or hawaiian</i> .....	85

## Dessert

<b>MAGIC CONE</b> <i>sugar cone with vanilla, strawberry or chocolate ice cream</i> .....	50
<b>BROWNIE BLAST</b> <i>chocolate brownie served with ice cream &amp; chocolate sauce</i> .....	60
<b>FROSTY FRUIT POPS</b> <i>home-made fruit lollies</i> .....	40

# Deli Picnic Boxes

Summer is here, and so are our beloved Deli picnics!

Enjoy the perfect outdoor dining experience with freshly prepared hampers that showcase the finest seasonal ingredients and artisanal treats from the Deli.

Relax under the row of plane trees at the back of the Deli lawn, with views over vineyards and olive groves stretching up towards the majestic Simonsberg – or order a picnic box to enjoy elsewhere.

Our Deli picnics are available daily throughout the summer season.

Pre-ordering is essential.

## **GOURMET PICNIC HAMPER FOR 2**

*Savour a generous spread of handmade bread, local cheeses, fine charcuterie, indulgent desserts & a bottle of Tokara's signature wine. .... R895*

## **CHILDREN'S PICNIC HAMPER**

*A fun and satisfying box filled with savoury bites, sweet treats, a juice box & a small activity pack..... R275*

# Hot drinks

## Coffee

*Coffee beans supplied by Deluxe boutique coffee roasters  
Double shot standard on all coffees*

AMERICANO .....	36
FLAT WHITE .....	42
CAPPUCCINO .....	42
CORTADO .....	40
LATTE .....	45
ESPRESSO .....	32
MACCHIATO .....	34
BABYCINO .....	24
EXTRA DOUBLE SHOT .....	+20
DECAF .....	+7
ALMOND MILK .....	+15

## Hot chocolate

HOT CHOCOLATE .....	45
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# Premium teas

*Our range of premium T2 loose leaf teas*

## Black tea

### ENGLISH BREAKFAST

*A robust, coppery Sri Lankan broken leaf tea blend with brisk, bold flavours ..... 40*  
*Serving suggestion - enjoy with milk*

### FRENCH EARL GREY

*Medium-bodied black tea with bergamot, hibiscus and flower petals ..... 45*  
*Serving suggestion - best without milk*

### CHAI

*Medium-bodied black tea with cloves, cardamom, star anise, cinnamon and ginger..... 45*  
*Serving suggestion - enjoy with milk and honey*

## Green tea

### GUNPOWDER GREEN TEA

*Chinese style green tea offering a strong yellow infusion and a waft of smokiness ..... 35*  
*Serving suggestion - enjoy on its own*

### BUDDHAS TEARS GREEN TEA

*Chinese hand-rolled green tea scented with jasmine petals ..... 80*  
*Serving suggestion - enjoy on its own*

### GORGEOUS GEISHA

*Sencha green tea combined with strawberries and lush hints of cream ..... 40*  
*Serving suggestion - enjoy on its own*

# Teas

## Herbal & floral tea

### JUST CHAMOMILE

*A fragrant infusion of chamomile flowers providing the perfect cup of calm. .... 35*  
*Serving suggestion - enjoy on its own*

### JUST PEPPERMINT

*A fresh and uplifting golden-green peppermint tisane with minty sweet taste ..... 35*  
*Serving suggestion - enjoy on its own*

### LEMONGRASS AND GINGER

*A vibrant blend of zesty lemongrass and the warming spice of ginger. .... 40*  
*Serving suggestion - enjoy on its own*

### LIQUORICE LEGS

*A refreshing blend of liquorice root, fennel seeds and peppermint ..... 40*  
*Serving suggestion - enjoy on its own*

## Rooibos tea

*Sustainably cultivated organic rooibos tea supplied by Ouhuis Rooibos Farm*

**ROOIBOS TEA ..... 35**

**ROOIBOS CAPPUCCINO ..... 42**

# Cold Drinks

<b>MINERAL WATER</b> <i>sparkling or still small/large</i> .....	27 / 47
<b>FRESHLY SQUEEZED ORANGE JUICE</b> <i>small/large</i> .....	40 / 50
<b>KONKELBERG DRUIWESAP</b> <i>100% natural sparkling grape juice 750ml</i> .....	125
<b>CAPE BOTANICALS</b> <i>sparkling quencher</i> <i>Mint, lime &amp; cucumber</i> <i>Elderflower, pear &amp; mint</i> <i>Lemongrass, ginger &amp; lime</i> .....	42
<b>FIZZY DRINKS</b> <i>coke • coke light • lemonade • soda water • tonic water</i> .....	32
<i>appletizer • grapetizer (subject to availability)</i> .....	42
<b>ROCK SHANDY</b> .....	42
<b>MILKSHAKES</b> <i>small/large</i> .....	45 / 60
<i>vanilla, strawberry, chocolate or coffee</i>	
<b>HOME-MADE ICED COFFEE</b> .....	45
<b>HOME-MADE ICED TEA</b> .....	42

# Sparkling Wine

<b>TOKARA CAP CLASSIQUE BLANC DE BLANCS</b> .....	1 450
<i>from 100% Chardonnay grapes grown on Tokara's Elgin property</i>	
<b>MISS MOLLY CAP CLASSIQUE - BUBBLY OR PETIT ROSÉ</b> .....	310
.....	78/180ml
<b>MIMOSA</b> .....	85

# White Wine

<b>TOKARA SAUVIGNON BLANC</b> .....	240
<i>greengage, guava and quince aromas with crisp freshness</i> .....	52/130ml
<b>TOKARA ELGIN RESERVE SAUVIGNON BLANC</b> .....	345
<i>aromas of lemongrass, green figs and cape gooseberries</i>	
<b>TOKARA CHARDONNAY</b> .....	280
<i>upfront ripe yellow fruit aromas with hints of subtle oaking</i> .....	57/130ml
<b>TOKARA STELLENBOSCH RESERVE CHARDONNAY</b> .....	560
<i>tropical and zesty notes with hints of toasted almonds</i>	
<b>TOKARA LIMITED RELEASE CHENIN BLANC</b> .....	670
<i>aromas of quince, greengage, dried apricot and barley sugar</i>	
<b>TOKARA DIRECTOR'S RESERVE WHITE</b> .....	675
<i>ripe quince, passionfruit and baked apple aromas with lemongrass, toasted almond and brioche notes</i>	

# Rosé

<b>TOKARA ROSÉ</b> .....	240
<i>from 100% Shiraz grapes with berry and green melon aromas</i> .....	52/130ml

# Red Wine

<b>TOKARA SHIRAZ</b> .....	300
<i>five spice, dark red and black fruit aromas with herbal notes</i> .....	85/200ml

<b>TOKARA RESERVE COLLECTION SYRAH</b> .....	795
<i>plum, berry, vanilla, violet and white pepper aromas with dried herb notes</i>	

<b>TOKARA CABERNET SAUVIGNON</b> .....	300
<i>dark cherries, cassis and ripe plums aromas with smokey notes</i> .....	85/200ml

<b>TOKARA RESERVE COLLECTION CABERNET</b> .....	795
<i>berry, spearmint and cocoa aromas with crème de cassis and mulberry notes</i>	

<b>TOKARA DIRECTOR'S RESERVE RED</b> .....	995
<i>Cabernet Sauvignon, Petit Verdot, Merlot &amp; Malbec blend</i>	

# Digestifs

<b>TOKARA RESERVE CHENIN BLANC STRAW WINE</b> .....	130/60ml
<i>sundried apricots and pineapple syrup aromas with rock candy flavours</i>	

<b>TOKARA POTSTILL XO</b> .....	95/25ml
<i>vanilla, cinnamon and nutmeg aromas with fig, peach and raisin notes</i>	

# Beer

<b>ON TAP</b> <i>Darling Slow or Stella Artois</i> .....	45/300ml 70/500ml
<b>DEVIL'S PEAK FIRST LIGHT GOLDEN ALE</b> <i>4.5% alc.</i> .....	45
<b>CBC LIGHT</b> <i>3.5% alc.</i> .....	42
<b>CBC PILSNER</b> <i>5% alc</i> .....	45
<b>CORONA CERO</b> <i>0% alc</i> .....	45

# Other

<b>SAVANNA LIGHT</b> <i>3% alc</i> .....	50
<b>APEROL SPRITZ</b> .....	65
<b>THE TEMPEST GIN</b> <i>served with tonic, a sprig of confetti bush &amp; bitters</i> .....	65