

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

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 & brandy sauce</i>	

Customise your meal by adding one or more sides:

<i>hand-cut chips with herbed salt</i>	40
<i>mac & 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

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

Busy Sprogs

THEMED ACTIVITY PACKS FOR KIDS <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

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

Lunch

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

Dessert

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

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

MINERAL WATER <i>sparkling or still small/large</i>	28/ 48
FRESHLY SQUEEZED ORANGE JUICE <i>small/large</i>	40/ 50
BABYLONSTOREN ROSÉ SPARKLING GRAPE JUICE <i>750ml</i>	135
KONKELBERG DRUIWESAP <i>sparkling grape juice 750ml</i>	130
CAPE BOTANICALS <i>sparkling quencher</i> <i>Mint, lime & cucumber</i> <i>Elderflower, pear & mint</i> <i>Lemongrass, ginger & lime</i>	45
TWO IN A BUSH <i>sparkling rooibos fuel</i> <i>Citrus</i> <i>Peach</i> <i>Raspberry</i>	45
FIZZY DRINKS <i>coke • coke light • lemonade • soda water • tonic water</i>	32
<i>appetizer • grapetizer (subject to availability)</i>	45
ROCK SHANDY	45
MILKSHAKES <i>small/large</i>	45/ 60
<i>vanilla, strawberry, chocolate or coffee</i>	
HOME-MADE ICED COFFEE	45

Sparkling Wine

TOKARA CAP CLASSIQUE BLANC DE BLANCS	1 950
<i>from 100% Chardonnay grapes grown on Tokara's Elgin property</i>	
MISS MOLLY CAP CLASSIQUE - BUBBLY OR PETIT ROSÉ	330
.....	84/180ml
MIMOSA	90

White Wine

TOKARA SAUVIGNON BLANC	250
<i>greengage, guava and quince aromas with crisp freshness</i>	55/130ml
TOKARA ELGIN RESERVE SAUVIGNON BLANC	375
<i>aromas of lemongrass, green figs and cape gooseberries</i>	
TOKARA CHARDONNAY	285
<i>upfront ripe yellow fruit aromas with hints of subtle oaking</i>	63/130ml
TOKARA STELLENBOSCH RESERVE CHARDONNAY	550
<i>tropical and zesty notes with hints of toasted almonds</i>	
TOKARA LIMITED RELEASE CHENIN BLANC	710
<i>aromas of quince, greengage, dried apricot and barley sugar</i>	
TOKARA DIRECTOR'S RESERVE WHITE	660
<i>ripe quince, passionfruit and baked apple aromas with lemongrass, toasted almond and brioche notes</i>	

Rosé

TOKARA ROSÉ	260
<i>from 100% Shiraz grapes with berry and green melon aromas</i>	58/130ml

Red Wine

TOKARA SHIRAZ	300
<i>five spice, dark red and black fruit aromas with herbal notes</i>	85/200ml
TOKARA RESERVE COLLECTION SYRAH	795
<i>plum, berry, vanilla, violet and white pepper aromas with dried herb notes</i>	
TOKARA CABERNET SAUVIGNON	300
<i>dark cherries, cassis and ripe plums aromas with smokey notes</i>	85/200ml
TOKARA RESERVE COLLECTION CABERNET	790
<i>berry, spearmint and cocoa aromas with crème de cassis and mulberry notes</i>	
TOKARA DIRECTOR'S RESERVE RED	975
<i>Cabernet Sauvignon, Petit Verdot, Merlot & Malbec blend</i>	

Digestifs

TOKARA RESERVE CHENIN BLANC STRAW WINE	120/60ml
<i>sundried apricots and pineapple syrup aromas with rock candy flavours</i>	
TOKARA POTSTILL XO	95/25ml
<i>vanilla, cinnamon and nutmeg aromas with fig, peach and raisin notes</i>	

Beer

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

Other

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