



Open for breakfast and lunch Tuesday to Sunday

The Deli is a non-smoking area, please ask to be directed to the designated smoking areas

The use of the Deli playground is entirely at own risk: the owner and the tenants of Tokara, their agents and employees, do not accept liability or responsibility for any injury, loss or damage of any nature whatsoever arising from negligence or any other cause howsoever which may be suffered by anyone utilising the playground

Children must be supervised by a responsible adult at all times

For the sake of our other guests please make use of the baby changing facilities located at the washrooms

Unfortunately no Bring Your Own beverages allowed

Cakes for special occasions may only be brought in if arranged in advance, but a cakeage fee applies

A service charge of 12% will be added to tables of six or more guests

All Tokara wines are available at cellar door price for off-premises consumption



Please join us on these social networking platforms:

<i>FACEBOOK</i>	<i>Facebook.com/TokaraDelicatessen</i>
<i>INSTAGRAM</i>	<i>@EATokara</i>
<i>TWITTER</i>	<i>@Tokara_</i>

Share your comments and feedback via:

<i>WHATSAPP</i>	<i>Tokara Deli</i>
<i>EMAIL</i>	<i>deli@tokara.com</i>

Rate your experience with us via:

TRIPADVISOR *Tokara Delicatessen Restaurant*
or the SMS prompt generated by our reservations system



served until 11:00 sharp

Breakfast set menus

BUBBLY BREAKFAST	250
JUICE BREAKFAST	220

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 ENGLISH MUFFIN 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

with double cream plain yoghurt fresh fruit & honey 85

CLASSIC CROISSANT BREAKFAST

with scrambled egg, bacon and rocket 85

CIABATTA FRENCH TOAST

with thyme roasted mushroom, sautéed tomato & sherry maple gastrique served with bacon 95

or marinated tempeh 95

BANKER'S BREAKFAST

two fried eggs with boerewors, bacon, sautéed cherry tomato & toast 105

BREAKFAST PIZZA

tomato base with mozzarella, three fried eggs, bell pepper & rocket 110

CROQUE MADAME

two poached or fried eggs on sourdough with sundried tomato paste, hickory ham, forest hill soft cheese and cheese béchamel sauce 115

DELI BENEDICT

two poached eggs with wilted spinach, sautéed tomato & chive hollandaise served on english muffin

with smoked pork belly rasher 120

or cured home smoked rainbow trout 130

or marinated tempeh 125

Light Meals

SOUP OF THE DAY

served with toasted bread 75

WEST COAST MUSSELS

served with Tokara Sauvignon Blanc crème & toasted ciabatta 125

RED WINE POACHED PEAR SALAD

with whipped gorgonzola mousse, red onion, green apple, preserved lemon, candied walnuts, baby spinach & balsamic vinaigrette (vegetarian & gluten-free)..... 105

CHICKEN CAESAR SALAD

smoked chicken breast, poached egg, bacon bits, herbed croutons, parmesan shavings & anchovy dressing served on baby gem lettuce..... 110

BAKED BUTTERNUT TARTLET

with coconut, sage and cashew mousse, candied pumpkin seeds, herbed garden dressing & pickled butternut and rocket salad (vegan) 105

OLIVE SHED PLATTER

a selection of the finest local cheese and charcuterie served with freshly baked bread, crisps, hummus & Tokara olives, pickles & preserves 250

Mains

BAKED SWEET POTATO

served with a chickpea, smoked tempeh, tomato, red onion and kale fricassée, toasted sesame seeds, coriander dressing & crispy onions (vegan) 140

GRILLED PANNEER AND CASHEW NUT CURRY

served with coconut rice, garden vegetables, tomato and cucumber salsa, fresh coriander & crispy poppadom (vegetarian) 150

LINE FISH OF THE DAY

served with lightly smoked ratatouille, basil tapenade & potato mash 180

PAPRIKA MARINATED CHICKEN BREAST

served with sweetcorn risotto, charred corn, snap peas, crispy bacon, salted pinenuts, lemon & spring onion 160

SIRLOIN BEEF STEAK

served with creamy thyme and parmesan polenta, roasted beetroot, charred pearl onions & kapokbos beef jus 195

DELI BEEF BURGER

served on brioche bun with bacon rashers, caramelized onion, cheddar cheese, garlic aioli, sundried tomato purée, rocket & chips 140

BRAISED PORK BELLY

served with quinoa, sautéed mushrooms, sautéed cherry tomato, pickled celery & chipotle pork jus 195

Wood fired pizza

MARGARITA

with mozzarella, cherry tomato & basil 115

QUATTRO STAGIONI

with ham, artichoke, mushroom & olive 135

BUTTER CHICKEN

with charred bell peppers, red onion, mozzarella & coriander yoghurt 135

PULLED PORK

with crème fraiche, toasted sesame seeds, spring onion, coriander & ponzo aioli 140

PARMA HAM & BRIE

with caramelised balsamic onion & rocket 145

SMOKED SALMON TROUT

with pickled daikon radish, capers, fennel, red onion & crème fraiche 140



Desserts

COCONUT SAGO PUDDING

*served with roasted pineapple-ginger compote, ginger crumble,
toasted coconut shavings & coconut-pineapple sorbet (vegan)..... 70*

DELI CRÈME BRÛLÉE

served with cranberry almond biscotti 70

GRAPEFRUIT TARTLET

*served with charred Italian meringue, spiced citrus segments,
preserved citrus peel & vanilla bean ice cream..... 75*

CHOCOLATE BROWNIE

served with coffee ice cream & chocolate sauce..... 70

BAKED CHEESECAKE

served with salted caramel, granadilla sorbet & shortbread crumble 75

BAKER'S TREAT

a slice of chocolate cake or carrot cake 70

The Deli Playground

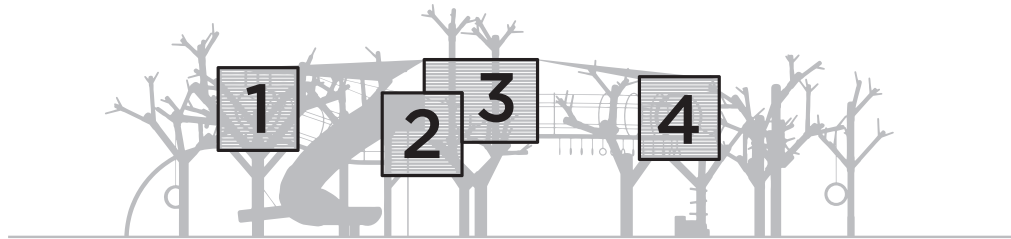
The Deli's exciting new playground was unveiled in December 2019.

The theme of the Tokara Playground was a result of careful consideration of the surroundings, combining the lush tree-lined vistas with the Deli's modern architecture.

Four box-like treehouses are nestled in a cluster of tree-like structures made of steel and Iroko wood. Bird species indigenous to the Tokara Estate were transformed into 50 bird sculptures and mounted on the branches of the tree-like structures.

The ropes and stainless steel cabling forming the interlinking rope tunnel bridges between the treehouses and other climbing nets are made of materials used in the nautical industry, while the cloud-shaped rubber shock-absorbing floor of the playground is made from few tons of recycled black car tires.

Design company Onder Die Invloed was tasked with bringing to life Anne-Marie Ferreira's vision of a playground inspired by the breathtaking surrounds of the Simonsberg Mountain and the Banhoek Valley.



The Deli Playground

Playground designer Leanie van der Vyver's inside tips on how to navigate the playground - start at the far end of the playground, climb up the light blue arched ladder into ...

***Treehouse 1**, you'll see that it has a netted floor so lie down and take a break or continue through the yellow rope tunnel bridge, where you will find...*

***Treehouse 2**, from here you can slide down the fireman's pole to the ground level or proceed to the adjacent ...*

***Treehouse 3**, take a quick break to decide whether you want to a.) climb down a tree ladder to the ground level; b.) swish down the stainless steel tunnel slide; or c.) continue through the blue rope tunnel bridge to ...*

***Treehouse 4**, a space of contemplation from where you either have climb down a tree ladder to the ground level or turn around and head back through the blue rope tunnel bridge to experience the playground in reverse order!*

*On the **ground level** you'll find a tractor swing underneath Treehouse 1, a tyre swing behind the yellow rope tunnel bridge, a shaded sandpit in front of Treehouses 2 & 3, trapeze rings underneath the blue rope tunnel bridge, and a netted jungle gym and tyre swing next to Treehouse 4 at the near end of the playground.*

Guideline for age appropriate use of the playground:

2 - 4 years: ground level

5 - 13 years: upper level Treehouse and rope tunnel bridge structure

Kids Menu

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

Breakfast

KIDDY BREAKFAST - EGG, BACON, BOEREWORS & TOAST	60
MINI CROISSANT WITH SCRAMBLED EGGS AND HAM	55
EGG IN A HOLE WITH BACON & CHEESE	50
FRENCH TOAST WITH HONEY, FRUIT & YOGHURT	50

Lunch

BEEF CHEESEBURGER & CHIPS	70
TEMPURA FISH & CHIPS	70
BUTTERMILK MARINATED CRUMBED CHICKEN STRIPS & CHIPS	70
MARGARITA PIZZA	60
HAWAIIAN PIZZA WITH HAM, PINEAPPLE & MOZZARELLA	70

Kids Menu

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

Dessert

SUGAR CONE & ICE CREAM.....	35
CHOCOLATE BROWNIE & ICE CREAM.....	45
HOME-MADE FRUIT LOLLIES.....	30
MILKSHAKE <i>small/large</i>	35 / 45



Art at the Deli

GT and Anne-Marie Ferreira, owners of the Tokara Wine Estate, believe that the Estate's exceptional wine and food combined with thought-provoking art contribute to a celebration of life to be shared with all visitors to Tokara.

The Ferreira family is loyal supporters of local artists and have over time accumulated an impressive collection of works, representing South Africa's established and emerging talent.

The artworks on display at Tokara Deli's Sculpture Garden and the Orchard Walkway linking the Delicatessen with the Winery building is a joint initiative between Anne-Marie Ferreira and exhibition curator Ilse Schermers, owner of ISArt in Stellenbosch.

We are also proud to have three large format photographic works on display by Thomas Ferreira aka The Landscape Hunter:

"TLH011. Lindis Pass, New Zealand" located above the fireplace next to the kitchen

"TLH001. Badlands, USA" located in the passageway leading to the private dining room

"TLH010. Sutherland, South Africa" located in the private dining room

All works are pigment ink on satin photo paper

Prints available for purchase upon request



Hot Drinks

Coffee beans supplied by deluxe boutique coffee roasters

AMERICANO <i>single/double shot</i>	26 / 30
FLAT WHITE <i>single/double shot</i>	28 / 32
CORTADO	28
LATTE	34
ESPRESSO <i>single/double shot</i>	24 / 28
MACCHIATO	28
EXTRA SHOT	+10
DECAF	+5
ALMOND MILK	+10
ORGANIC ROOIBOS	30
RED CAPPUCINO	35
CHAI LATTE	35
FRESH MINT INFUSION	25
HOT CHOCOLATE	35

Hot Drinks

Our range of premium T2 loose leaf teas

FAIR TRADE ORGANIC ENGLISH BREAKFAST TEA

*A traditional blend of broken-leaf
black teas..... 27*
Serving suggestion - enjoy with milk

GRAND YUNNAN

*A seasoned tea drinker's black tea
with smokey chocolate orange aroma..... 70*
Serving suggestion - enjoy on its own

GUNPOWDER GREEN TEA

*Strong yellow infusion with an assertive
aroma and a waft of smokiness 35*
Serving suggestion - enjoy on its own

BUDDHAS TEARS SCENTED GREEN TEA

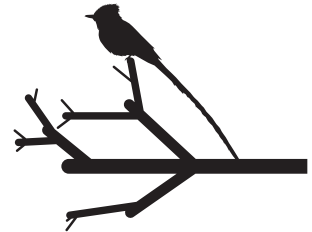
*For the green tea connoisseur - a light
green tea infused with jasmine..... 95*
Serving suggestion - enjoy on its own

LIQUORICE LEGS TEA

*A refreshing blend of liquorice root,
fennel seeds and peppermint 35*
Serving suggestion - enjoy on its own

LEMONGRASS AND GINGER TEA

*Fresh, bright and zesty lemongrass partners
perfectly with the warming spice of ginger.
..... 35*
Serving suggestion - enjoy on its own



Cold Drinks

HOME-MADE ICED COFFEE	35
HOME-MADE ICED TEA	35
MINERAL WATER <i>sparkling or still small/large</i>	20 / 35
FRESHLY SQUEEZED ORANGE JUICE <i>small/large</i>	28 / 38
FIZZY DRINKS	
<i>coke • coke light • lemonade • soda water • tonic water</i>	25
<i>appetizer • grapetizer</i>	30
ROCK SHANDY	35
MILKSHAKES <i>small/large</i>	35 / 45
<i>vanilla, strawberry, chocolate or coffee</i>	

Sparkling Wine



TOKARA BLANC DE BLANC MCC 2011.....	990
MISS MOLLY CAP CLASSIQUE - BUBBLY OR PETIT ROSÉ.....	270
.....	70/180ml
MIMOSA	75

White Wine

TOKARA SAUVIGNON BLANC	190
<i>greengage, guava and quince aromas with crisp freshness.....</i>	<i>38/130ml</i>
TOKARA ELGIN RESERVE SAUVIGNON BLANC	290
<i>aromas of lemongrass, green figs and cape gooseberries</i>	
TOKARA CHARDONNAY.....	220
<i>upfront ripe yellow fruit aromas with hints of subtle oaking.....</i>	<i>45/130ml</i>
TOKARA STELLENBOSCH RESERVE CHARDONNAY.....	390
<i>tropical and zesty notes with hints of toasted almonds</i>	
TOKARA DIRECTOR'S RESERVE WHITE.....	540
<i>Sauvignon Blanc Semillon blend. Complex nose with aromas of quince, passion fruit & buttered toast</i>	

Red Wine

TOKARA SHIRAZ	220
<i>five spice, dark red and black fruit aromas with herbal notes</i>	60/200ml
TOKARA CABERNET SAUVIGNON	220
<i>dark cherries, cassis and ripe plums aromas with smokey notes</i>	60/200ml
TOKARA DIRECTOR'S RESERVE RED	725
<i>Cabernet Sauvignon, Petit Verdot, Merlot & Malbec blend with cassis, cocoa and mocha aromas</i>	

Digestifs

TOKARA SAUVIGNON BLANC NOBLE LATE HARVEST	90/60ml
<i>complex aromas with notes of dried apricot and peach</i>	
TOKARA POTSTILL XO	70/25ml
<i>French oak maturation provides fine length and depth of aftertaste</i>	

G&T

THE TEMPEST <i>served with tonic, a sprig of confetti bush & bitters</i>	55
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Beer & other

DARLING SLOW DRAUGHT.....	45/300ml	55/500ml
CBC AMBER WEISS DRAUGHT	45/300ml	55/500ml
HEINEKEN		35
DEVIL'S PEAK FIRST LIGHT GOLDEN ALE.....		40
CBC PILSNER		40
DRAGON FIERY GINGER BEER.....		35

Low & no alcohol

CBC LIGHT <i>3.5% alc.</i>		35
ERDINGER WEISSBRAU ALKOHOLFREI BEER		45
KINGS GINGER BEER.....		35
THE DUCHESS ALCOHOL-FREE G&T		45

Tokara Olive Oil

Throughout the classical wine-producing regions of the world, there is a natural association between the vineyard and olive grove.

The Tokara Olive Shed continues this tradition by producing award-winning olive oils to accompany the estate's renowned wines.

The Olive Shed project began in 2000 with the establishment of a 4 ha olive grove. In 2001, just 500 bottles were produced from purchased fruit, and sold out within two weeks.

Today the Olive Shed presses and processes thousands of bottles of extra virgin olive oil under the Tokara brand name and on behalf of other olive farmers.

The full Tokara olive oil range includes single varietal oils, Mission, Frantoio, a multi-varietal blend and a Tokara Premium blend, each one offering a different flavour and character.

Please feel free to taste the pride of the Olive Shed at the circular tasting counter located close to the main entrance of the Deli.

