



*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*



*For more information on Tokara Delicatessen please visit:*

*<https://www.tokara.com/tokara-wine-estate/delicatessen/>*

*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>EMAIL</i>	<i>deli@tokara.com</i>
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*Rate your experience with us via:*

<i>TRIPADVISOR</i>	<i>Tokara Delicatessen Restaurant</i>
<i>or the SMS prompt generated by our reservations system</i>	



*served until 11:00 sharp*

# Breakfast set menus

BUBBLY BREAKFAST .....	280
JUICE BREAKFAST .....	245

*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* ..... 95

## BANKER'S BREAKFAST

*two fried eggs with boerewors, bacon, sautéed cherry tomato & toast* ..... 115

## BREAKFAST PIZZA

*tomato base with mozzarella, three fried eggs, bell pepper & rocket* ..... 130

## THE EARLY BURGER

*served on sesame seed bun with fried egg, bacon rashers, cheddar cheese, hollandaise, grilled tomato & chips* ..... 140

## DELI BENEDICT

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

*with smoked pork belly rasher* ..... 135

*or cured home smoked rainbow trout* ..... 135

*or avocado* ..... 130

# **Lunch light meals**

## **BEETROOT AND AVOCADO TARTAR**

*served with bulgar wheat, strawberry and beetroot salad, toasted pumpkin seeds, strawberry vinaigrette & balsamic reduction* ..... 110

## **BAKED CAMEMBERT**

*served with nectarine and rocket salad, candied pecan nuts, sourdough crisps & thyme honey-lime dressing* ..... 110

## **WEST COAST MUSSELS**

*served with Tokara Sauvignon Blanc crème & toasted ciabatta* ..... 125

## **CHICKEN CAESAR SALAD**

*smoked chicken breast, poached egg, bacon bits, herbed croutons, parmesan shavings & anchovy dressing served on baby gem lettuce*..... 130

## **OSTRICH CARPACCIO**

*served with dukkah crumbed ricotta cheese, pickled cucumber, blueberry, red onion & toasted sunflower seed salad*..... 130

## **OLIVE SHED PLATTER**

*a selection of the finest local cheese and charcuterie served with freshly baked bread, crisps, hummus & Tokara olives, pickles & preserves* ..... 275

# **Lunch mains**

## **TERIYAKI TEMPEH SALAD**

*served with glass noodles in mushroom broth, salted peanut praline,  
mung bean sprouts, carrot, cabbage & toasted sesame seeds ..... 170*

## **LINE FISH OF THE DAY**

*served with warm mediterranean cous cous salad with roasted peppers,  
sundried tomato, red onion, olives & tomato cucumber and herb salsa ..... 195*

## **BONSMARA BEEF RIBEYE**

*served with baby potato, bacon and smoked crème fraiche salad,  
miso glazed carrots, pickled pearl onion and chimichurri sauce ..... 285*

## **ROLLED PORK BELLY**

*served with baba ganoush purée, harissa cauliflower florets, sautéed  
green beans, cherry tomato, toasted flaked almonds & coriander ..... 200*

## **DELI BEEF BURGER**

*served on sesame seed bun with bacon rashers, caramelized onion,  
cheddar cheese, garlic aioli, sundried tomato purée, rocket & hand-cut chips ..... 155*

## **DELI VEGGIE BURGER**

*crumbed beetroot, brown rice and chickpea patty served on sesame seed bun  
with fresh tomato and rocket, pickled cucumber, red onion, coriander aioli  
& hand-cut chips ..... 145*

# Wood fired pizza

## **MARGARITA**

*with mozzarella, cherry tomato & basil* ..... 120

## **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

# Desserts

**COCONUT SAGO PUDDING**

*served with roasted pineapple-ginger compote, ginger crumble,  
toasted coconut shavings & coconut-pineapple sorbet (vegan)..... 75*

**DELI CRÈME BRÛLÉE**

*served with cranberry almond biscotti ..... 75*

**CHOCOLATE BROWNIE**

*served with coffee ice cream & chocolate sauce..... 75*

**BAKER'S TREAT**

*a slice of chocolate cake or carrot cake or baked cheesecake..... 75*





# 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.*

*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 <i>with egg, bacon, boerewors and toast</i> .....	65
FRENCH TOAST <i>with honey, fruit &amp; yoghurt</i> .....	60

## **Lunch**

BEEF CHEESEBURGER <i>served with chips</i> .....	75
TEMPURA FISH <i>served with chips</i> .....	75
BUTTERMILK CRUMBED CHICKEN STRIPS <i>served with chips</i> .....	75
MARGARITA PIZZA .....	65

## **Dessert**

SUGAR CONE ICE CREAM .....	40
CHOCOLATE BROWNIE <i>served with ice cream</i> .....	45
HOME-MADE FRUIT LOLLIES .....	35

# 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*

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

# Premium teas

*Our range of premium T2 loose leaf teas*

## **ENGLISH BREAKFAST**

*A robust, coppery Sri Lankan tea with brisk, bold flavours ..... 29*  
*Serving suggestion - enjoy with milk*

## **GRAND YUNNAN**

*A smooth black tea with slightly smoky notes and a chocolatey orange aroma ..... 50*  
*Serving suggestion - enjoy on its own*

## **SENCHA GREEN TEA**

*A refreshing green tea with a delicate aroma and a sweet, grassy flavours ..... 32*  
*Serving suggestion - enjoy on its own*

## **GUNPOWDER GREEN TEA**

*The tightly curled leaf balls resemble shot pellets that open up when brewed ..... 35*  
*Serving suggestion - enjoy on its own*

## **BUDDHAS TEARS GREEN TEA**

*A light and luxurious hand-rolled green tea scented with serene jasmine petals ..... 50*  
*Serving suggestion - enjoy on its own*

## **GORGEOUS GEISHA**

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

## **LIQUORICE LEGS**

*A refreshing blend of liquorice root, fennel seeds and peppermint ..... 32*  
*Serving suggestion - enjoy on its own*

## **JUST CHAMOMILE**

*A fragrant infusion of chamomile flowers providing the perfect cup of calm. .... 32*  
*Serving suggestion - enjoy on its own*

## **LEMONGRASS AND GINGER**

*A vibrant blend of zesty lemongrass and the warming spice of ginger ..... 32*  
*Serving suggestion - enjoy on its own*

# Cold Drinks

<b>HOME-MADE ICED COFFEE</b> .....	35
<b>HOME-MADE ICED TEA</b> .....	35
<b>MINERAL WATER</b> <i>sparkling or still small/large</i> .....	20 / 35
<b>FRESHLY SQUEEZED ORANGE JUICE</b> <i>small/large</i> .....	30 / 40
<b>TERRA MADRE SINGLE VARIETAL JUICE</b> <i>unfiltered cold pressed juice from premium Elgin Valley fruit contains no added sugar or preservatives</i>	
<i>apple 500ml</i> .....	60
<i>pear 500ml</i> .....	60
<b>FIZZY DRINKS</b>	
<i>coke • coke light • lemonade • soda water • tonic water</i> .....	25
<i>appetizer • grapetizer</i> .....	30
<b>ROCK SHANDY</b> .....	35
<b>MILKSHAKES</b> <i>small/large</i> .....	40 / 50
<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>40/130ml</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 &amp; buttered toast</i>	

# Rosé

**TOKARA ROSÉ** ..... 190  
*made from 100% Shiraz grapes with a medley of sweet ripe berries ..... 40/130ml*  
*and green melon on the nose*

# Red Wine

**TOKARA SHIRAZ** ..... 220  
*five spice, dark red and black fruit aromas with herbal notes. .... 60/200ml*

**TOKARA CABERNET SAUVIGNON** ..... 220  
*dark cherries, cassis and ripe plums aromas with smokey notes ..... 60/200ml*

**TOKARA DIRECTOR'S RESERVE RED** ..... 725  
*Cabernet Sauvignon, Petit Verdot, Merlot & Malbec blend*  
*with cassis, cocoa and mocha aromas*

# Digestifs

**TOKARA SAUVIGNON BLANC NOBLE LATE HARVEST** ..... 90/60ml  
*complex aromas with notes of dried apricot and peach*

**TOKARA POTSTILL XO** ..... 70/25ml  
*French oak maturation provides fine length and depth of aftertaste*



# Beer & other

DARLING SLOW DRAUGHT.....	45/300ml	60/500ml
ALPHA CIDER ON TAP.....	45/300ml	60/500ml
HEINEKEN.....		35
DEVIL'S PEAK FIRST LIGHT GOLDEN ALE.....		40
CBC PILSNER.....		40
DRAGON FIERY GINGER BEER.....		35

# G&T

THE TEMPEST <i>served with tonic, a sprig of confetti bush &amp; bitters</i> .....		55
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# 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.*

