



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

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

WOOD-FIRED BAKED PUMPKIN

*with marinated pumpkin ribbons, toasted pumpkin seeds, feta crumble,
pickled red onion salad, cumin hummus & sumac yoghurt dressing 120*

BEETROOT RED ONION TARTLET

*maple and balsamic roasted with fennel and pickled beetroot salad,
cashewnut cream, pistacio crumble & beetroot crisps 130*

WEST COAST MUSSELS

served with Tokara Sauvignon Blanc crème & toasted ciabatta 135

CHICKEN CAESAR SALAD

*smoked chicken breast, poached egg, bacon bits, herbed croutons,
parmesan shavings & anchovy dressing served on baby gem lettuce..... 145*

OLIVE SHED PLATTER

*a selection of the finest local cheese and charcuterie served with freshly
baked bread, crisps, hummus & Tokara olives, pickles & preserves 295*

Lunch mains

POLENTA, TEMPEH & MUSHROOM MEDLEY

crispy polenta, chipotle bbq tempeh and pickled shimeji mushroom with pak choi, roasted tomatoes & carrot ginger purée 180

LINE FISH OF THE DAY

served on cauliflower "rice" with coriander and lemons, sautéed baby marrow ribbons, sweet potato-curry purée & toasted almond flakes 210

CHICKEN BALLOTINE

deboned chicken stuffed with sun-dried tomato and caramelized onion served with grilled artichokes, sautéed chickpeas, kale, spring onions & roasted bell pepper and tomato mole..... 190

BONSMARA BEEF RIBEYE

with crispy hasselback potato served with garlic and herb butter, bacon bits, charred baby onions, sautéed brussels sprouts, parmesan & red wine jus..... 280

ROLLED PORK BELLY

with wholegrain mustard mashed potato, baked red cabbage, snap peas with honey and olive oil vinaigrette, creamy apple purée, honey brandy jus & apple tapioka crackling..... 220

DELI BEEF BURGER

served on sesame seed bun with bacon rashers, caramelized onion, cheddar cheese, garlic aioli, sundried tomato purée, rocket & hand-cut chips 160

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 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.

Children utilising the playground facilities must be supervised by a responsible adult at all times

Guideline for age appropriate use of the playground:

2 - 4 years: ground level

5 - 13 years: upper level treehouses and interconnecting rope tunnels

It is strictly forbidden for any person, whether minor or adult, to climb onto the exterior of the playground structures, including climbing on top of the cladded slide, the roofs of treehouses and the outside of interconnecting rope tunnels or to grab onto and/or swing from the branches of the tree-like structures.



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 & 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

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

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

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>	35/ 45
TERRA MADRE SINGLE VARIETAL JUICE <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
FIZZY DRINKS	
<i>coke • coke light • lemonade • soda water • tonic water</i>	25
<i>appetizer • grapetizer</i>	32
ROCK SHANDY	38
MILKSHAKES <i>small/large</i>	40/ 50
<i>vanilla, strawberry, chocolate or coffee</i>	

Sparkling Wine



MISS MOLLY CAP CLASSIQUE - BUBBLY OR PETIT ROSÉ	285
.....	75/180ml
MIMOSA	80

White Wine

TOKARA SAUVIGNON BLANC	200
<i>greengage, guava and quince aromas with crisp freshness</i>	45/130ml
TOKARA ELGIN RESERVE SAUVIGNON BLANC	300
<i>aromas of lemongrass, green figs and cape gooseberries</i>	
TOKARA CHARDONNAY.....	230
<i>upfront ripe yellow fruit aromas with hints of subtle oaking</i>	50/130ml
TOKARA STELLENBOSCH RESERVE CHARDONNAY.....	440
<i>tropical and zesty notes with hints of toasted almonds</i>	
TOKARA DIRECTOR'S RESERVE WHITE.....	580
<i>Sauvignon Blanc Semillon blend. Complex nose with aromas of quince, passion fruit & buttered toast</i>	

Rosé

TOKARA ROSÉ 200
made from 100% Shiraz grapes with a medley of sweet ripe berries 45/130ml
and green melon on the nose

Red Wine

TOKARA SHIRAZ 250
five spice, dark red and black fruit aromas with herbal notes. 65/200ml

TOKARA CABERNET SAUVIGNON 250
dark cherries, cassis and ripe plums aromas with smokey notes 65/200ml

TOKARA DIRECTOR'S RESERVE RED 775
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 90/25ml
French oak maturation provides fine length and depth of aftertaste

Beer

DARLING SLOW DRAUGHT.....	45/300ml 60/500ml
HEINEKEN.....	40
DEVIL'S PEAK FIRST LIGHT GOLDEN ALE.....	45
CBC PILSNER	45

Other

SXOLLIE GRANNY SMITH APPLE CIDER.....	55
DRAGON FIERY GINGER BEER.....	40
APEROL SPRITZ	65
THE TEMPEST GIN <i>served with tonic, a sprig of confetti bush & bitters</i>	60

Low & no alcohol

CBC LIGHT <i>3.5% alc.</i>	40
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.

