

# 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 Ambassador, Cedric Kombo-Nsika. 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** ..... R110 per person

<i>Mission</i>	<b>SOURDOUGH CRISP, FOREST HILL MANCHEGO &amp; FRESH PEA SHOOT</b>
<i>Frantoio</i>	<b>CIABATTA CRISP, BLACK FOREST HAM, PICKLED GARLIC &amp; RADISH SPROUTS</b>
<i>Multi-Varietal</i>	<b>FOCACCIA CRISP, NAPOLITANA SAUCE, PARMESAN &amp; FRESH BASIL</b>
<i>Premium</i>	<b>SEEDLOAF CRISP, OSTRICH CARPACCIO, 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>

*served until 11:00 sharp*

# Breakfast set menus

BUBBLY BREAKFAST .....	295
JUICE BREAKFAST .....	260

*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

## FRENCH TOAST

*brioche french toast with crispy bacon, charred banana, caramel-whiskey sauce & whipped crème fraiche* ..... 125

## BREAKFAST PIZZA

*tomato base with mozzarella, bacon, scrambled egg, cherry tomato, bell pepper & rocket* ..... 140

## THE EARLY BURGER

*served on sesame seed bun with fried egg, bacon rashers, cheddar cheese, hollandaise, grilled tomato & chips* ..... 150

## DELI BENEDICT

*two poached eggs with wilted spinach, sautéed tomato & chive hollandaise served on english muffin*  
*with smoked pork belly rasher* ..... 140  
*or cured home smoked rainbow trout* ..... 140  
*or avocado* ..... 135

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

# Lunch light meals

## **RED WINE POACHED PEAR GALETTE**

*with caramelised onion, gorgonzola, candied walnuts & baby spinach salad* ..... 130

## **BEETROOT CARPACIO**

*salt baked beets with smoked aubergine purée, cashew nut “feta cheese” crumble,  
baby beet and fennel shavings & sesame seed crisps (vegan)* ..... 130

## **WEST COAST MUSSELS**

*served with Tokara Sauvignon Blanc crème & toasted bread* ..... 140

## **SPICY GRILLED PRAWN SALAD**

*with roasted cauliflower, cucumber ribbons, peanut praline crumble  
& tahini-yogurt dressing* ..... 160

## **CHICKEN CAESAR SALAD**

*smoked chicken breast, poached egg, bacon bits, herbed croutons, parmesan shavings  
& anchovy dressing served on baby gem lettuce* ..... 160

## **OLIVE SHED PLATTER**

*a selection of the finest local cheese and charcuterie served with freshly  
baked bread, crisps, hummus & Tokara olives, pickles & preserves* ..... 330

# Lunch mains

<b>GRILLED CELERIAC, SWEET POTATO AND KALE RISOTTO</b> <i>with miso glazed mushrooms &amp; crispy onion</i> .....	200
<b>PAN-FRIED FISH OF THE DAY</b> <i>with lentil and grilled pepper ragout, spring onion and tomato salsa, green curry &amp; coconut flakes</i> .....	240
<b>BONSMARA BEEF RIBEYE</b> <i>250g aged ribeye with crispy hasselback potato, baked butternut tart, creamed spinach, grilled pearl onion &amp; herbed beef jus</i> .....	280
<b>SUGAR-SPICE RUBBED ROASTED PORK BELLY</b> <i>with parmesan polenta, caramelised leek, baby carrot, crispy carrot shavings &amp; marsala red wine jus</i> .....	250
<b>DELI BEEF BURGER</b> <i>200g beef patty served on sesame seed bun with bacon rashers, caramelised onion, cheddar cheese, garlic aioli, sundried tomato purée, rocket &amp; hand-cut chips</i> .....	195
<b>CAPE MALAY STYLE CHICKEN CURRY</b> <i>buttermilk marinated chicken thighs with peppers, tomato sambal, cucumber raita, basmati and lentil rice &amp; butter flatbread</i> .....	210

# Wood fired pizza

## **MARGHERITA**

*tomato base with mozzarella, cherry tomato & fresh basil* ..... 140

## **AUBERGINE & RED PEPPER**

*sour cream base with grilled aubergine, roasted peppers, rosa tomato, feta cheese,  
green herb pesto & rocket* ..... 155

## **QUATTRO STAGIONI**

*tomato base with hickory ham, artichoke, mushroom & tokara kalamata olives* ..... 165

## **BLACK FOREST**

*tomato base with parma style cured and lightly smoked ham, brie cheese, roasted  
garlic aioli, balsamic caramelized onion & rocket* ..... 165

## **BBQ PORK RIB**

*tomato base with slow braised pork ribs, caramelized pineapple chutney, mozzarella  
spring onion, crème fraiche & coriander* ..... 170

## **SMOKED RAINBOW TROUT**

*sour cream base with smoked rainbow trout, avocado, pickled red onion, capers & dill* ..... 170

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

# Desserts

## **BAKER'S TREAT**

*a slice of chocolate cake or carrot cake or baked cheesecake ..... 85*

## **DELI CRÈME BRÛLÉE**

*served with cranberry almond biscotti ..... 85*

## **CHOCOLATE BROWNIE**

*served with salted caramel ice cream and seasonal berries..... 85*

## **APPLE TART**

*with polenta and olive oil nut crust, cinnamon ice cream & caramel sauce (vegan)..... 85*

# Busy Sprogs

## **THEMED ACTIVITY PACKS FOR KIDS**

*'Fun in the Sun' • 'Pretty Princess' • 'Dinosaur Days' • 'Big Five Safari' ..... 30*

# 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**

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

## **Lunch**

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

## **Dessert**

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

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

AMERICANO .....	33
FLAT WHITE .....	36
CAPPUCCINO .....	36
CORTADO .....	34
LATTE .....	39
ESPRESSO .....	26
MACCHIATO .....	28
BABYCINO .....	18
EXTRA DOUBLE SHOT .....	+18
DECAF .....	+7
ALMOND MILK .....	+10

## Hot chocolate

HOT CHOCOLATE .....	35
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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 ..... 35*  
*Serving suggestion - enjoy with milk*

### FRENCH EARL GREY

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

## Green tea

### SENCHA GREEN TEA

*Japanese style green tea with a delicate aroma and a sweet, grassy flavours ..... 35*  
*Serving suggestion - perfect on its own*

### GUNPOWDER GREEN TEA

*Chinese style green tea offering a strong yellow infusion and a waft of smokiness ..... 40*  
*Serving suggestion - enjoy on its own*

### BUDDHAS TEARS GREEN TEA

*Chinese hand-rolled green tea scented with jasmine petals ..... 45*  
*Serving suggestion - enjoy on its own*

### GORGEOUS GEISHA

*Sencha green tea combined with strawberries and lush hints of cream ..... 45*  
*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. .... 35*  
*Serving suggestion - enjoy on its own*

### LIQUORICE LEGS

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

## Rooibos tea

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

**ROOIBOS TEA ..... 30**

**ROOIBOS CAPPUCCINO ..... 35**

## Other

**CHAI LATTE ..... 35**

# Cold Drinks

<b>MINERAL WATER</b> <i>sparkling or still small/large</i> .....	20 / 35
<b>FRESHLY SQUEEZED ORANGE JUICE</b> <i>small/large</i> .....	35/ 45
<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> .....	35
<b>FIZZY DRINKS</b> <i>coke • coke light • lemonade • soda water • tonic water</i> .....	25
<i>appetizer • grapetizer (subject to availability)</i> .....	35
<b>ROCK SHANDY</b> .....	40
<b>MILKSHAKES</b> <i>small/large</i> .....	45/ 55
<i>vanilla, strawberry, chocolate or coffee</i>	
<b>HOME-MADE ICED COFFEE</b> .....	35
<b>HOME-MADE ICED TEA</b> .....	35

# Sparkling Wine

<b>TOKARA CAP CLASSIQUE BLANC DE BLANCS</b> .....	1 200
<i>from 100% Chardonnay grapes grown on Tokara's Elgin property</i>	
<b>MISS MOLLY CAP CLASSIQUE - BUBBLY OR PETIT ROSÉ</b> .....	285
.....	75/180ml
<b>MIMOSA</b> .....	80

# White Wine

<b>TOKARA SAUVIGNON BLANC</b> .....	220
<i>greengage, guava and quince aromas with crisp freshness</i> .....	50/130ml
<b>TOKARA ELGIN RESERVE SAUVIGNON BLANC</b> .....	325
<i>aromas of lemongrass, green figs and cape gooseberries</i>	
<b>TOKARA CHARDONNAY</b> .....	250
<i>upfront ripe yellow fruit aromas with hints of subtle oaking</i> .....	55/130ml
<b>TOKARA STELLENBOSCH RESERVE CHARDONNAY</b> .....	475
<i>tropical and zesty notes with hints of toasted almonds</i>	
<b>TOKARA DIRECTOR'S RESERVE WHITE</b> .....	610
<i>ripe quince, passionfruit and baked apple aromas with lemongrass, toasted almond and brioche notes</i>	

# Rosé

<b>TOKARA ROSÉ</b> .....	220
<i>from 100% Shiraz grapes with berry and green melon aromas</i> .....	45/130ml

# Red Wine

<b>TOKARA SHIRAZ</b> .....	270
<i>five spice, dark red and black fruit aromas with herbal notes</i> .....	70/200ml

<b>TOKARA RESERVE COLLECTION SYRAH</b> .....	710
<i>plum, berry, vanilla, violet and white pepper aromas with dried herb notes</i>	

<b>TOKARA CABERNET SAUVIGNON</b> .....	270
<i>dark cherries, cassis and ripe plums aromas with smokey notes</i> .....	70/200ml

<b>TOKARA RESERVE COLLECTION CABERNET</b> .....	710
<i>berry, spearmint and cocoa aromas with crème de cassis and mulberry notes</i>	

<b>TOKARA DIRECTOR'S RESERVE RED</b> .....	855
<i>Cabernet Sauvignon, Petit Verdot, Merlot &amp; Malbec blend</i>	

# Digestifs

<b>TOKARA RESERVE CHENIN BLANC STRAW WINE</b> .....	120/60ml
<i>sundried apricots and pineapple syrup aromas with rock candy flavours</i>	

<b>TOKARA POTSTILL XO</b> .....	90/25ml
<i>vanilla, cinnamon and nutmeg aromas with fig, peach and raisin notes</i>	



# Beer

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

# Other

CLUVER & JACK CIDER .....	55
DRAGON FIERY GINGER BEER.....	40
APEROL SPRITZ .....	65
THE TEMPEST GIN <i>served with tonic, a sprig of confetti bush &amp; bitters</i> .....	60

# Low & no alcohol

CBC LIGHT <i>3.5% alc.</i> .....	40
KINGS GINGER BEER.....	35
THE DUCHESS ALCOHOL-FREE G&T .....	45

# Tokara Deli Online

*For more information on Tokara Delicatessen please visit:*

*[www.tokara.com/tokara-wine-estate/delicatessen](http://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>	

# Please note

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