

Welcome to Tokara Deli

Opening Hours

We're open for breakfast and lunch, Tuesday to Sunday.

Our **kitchen closes at 15:30**,
while **last orders for beverages** will be taken at **16:15**.

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	420
JUICE BREAKFAST	380

to start

A GLASS OF CAP CLASSIQUE OR ORANGE JUICE

served with

SUNRISE FRUIT BOWL *with fresh fruit,
vanilla yoghurt, home-made granola & honey*

followed by

EGGS BENEDICT *two poached eggs
on sourdough and spinach with smoked
pork belly rashers **or** smoked rainbow trout
dressed with chive hollandaise*

to end

A HOT DRINK

*choose from americano, flat white, latte, espresso,
double espresso, organic rooibos, Ceylon tea,
or hot chocolate*

& OUR BAKER'S SWEET TREAT SELECTION

served until 11:30 sharp

Breakfast

GRANOLA BOWL

home-made granola with double thick plain yoghurt, dried fruits and nuts,
fresh seasonal fruits and raw honey 125

FARMER'S BREAKFAST

two fried eggs with boerewors, bacon rashers, mushroom, tomato and toast 155

BRIOCHE FRENCH TOAST

with whisky caramel sauce, berry glaze, brûléed banana 140
add bacon rashers 170

BREAKFAST BOWL

poached egg with smoked tomato marinara sauce, black beans, roasted sweet potato,
spinach, avocado, citrus and herb dressing and a slice of artisanal bread 140

PAP EN LEWERS

mieliepap fritter with creamy peri-peri chicken livers, poached egg, fried tomatoes
and spring onion 145

DELI BENEDICT

two poached eggs with wilted spinach and chive hollandaise on sourdough
with smoked pork belly rashers 165
or smoked rainbow trout 175
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 150 per person

<i>Mission</i>	YOGHURT JELLY WITH OAT STREUSEL, SNAP PEAS AND PEA SHOOTS
<i>Frantoio</i>	GIN-CURED RAINBOW TROUT WITH PICKLED CELERY, GARDEN HERB CHIMICHURRI AND DILL GARNISH SERVED ON BRIOCHE CRISP
<i>Multi-Varietal</i>	RATATOUILLE WITH SPINACH PESTO AND SPROUTS SERVED ON SOURDOUGH CRISP
<i>Premium</i>	GOAT'S MILK CHEESE AND VENISON BILTONG DUST SERVED ON RYE CRISP
<i>Unfiltered</i>	DARK CHOCOLATE TRUFFLE WITH MATCHA

served from 12:00 until 15:30

Starters

SOUP OF THE DAY

served with toasted bread 95

DELI CAESAR SALAD

*gem lettuce with house-smoked snoek mousse, parmesan shavings, poached egg,
herb croutons, bacon bits and creamy garlic dressing* 160

WEST COAST MUSSELS

fresh mussels in Tokara Sauvignon Blanc cream with toasted bread 155

OLIVE SHED PLATTER

*premium local cheese and charcuterie selection with fresh bread and gourmet
accompaniments* 375

DELI CHEESE PLATTER

curated local cheese selection with fresh bread and gourmet accompaniments 295

Lunch mains

WARM POKE BOWL

warm grains with seared Norwegian salmon, cucumber salsa, carrot ribbons, kale, rosa tomato, crispy onion, citrus dressing, ponzu glaze, pickled red onion and avocado 225

THAI RED CURRY

aromatic red chicken curry with coconut rice, peppers, green vegetables, coriander, papaya salsa and poppadum 190

BEER BATTERED HAKE

served with home-made tartare sauce 180

DELI BEEF BURGER

200g beef patty with bacon, cheddar, sun-dried tomato and caramelised onion on a sesame bun 185

FROM THE GRILL

aged Bonsmara beef ribeye 250g 325

aged Bonsmara beef sirloin 300g 275

served with your choice of **chimichurri**, **mushroom** or **green peppercorn** sauce

Customise your meal by adding one or more sides:

hand-cut chips with herbed salt 40

mac & cheese with truffle oil and herb crust 45

roasted butternut with maple butter and bacon crumble 40

garden salad 35

Wood-fired pizza

MARGHERITA

tomato base with mozzarella, cherry tomatoes, and fresh basil 150

FIG AND GORGONZOLA

*béchamel base with gorgonzola, mozzarella, preserved fig, rocket, balsamic glaze
and walnut crumble* 185

BLACK FOREST

*tomato base with Black Forest Ham, brie cheese, caramelised onion, fresh rocket
and roast garlic aioli* 185

QUATTRO STAGIONI

tomato base with hickory ham, artichoke, mushroom, and tokara kalamata olives 175

CHIPOTLE CHICKEN

*tomato base with smoky chipotle chicken, pineapple chutney, grilled peppers,
spring onion, coriander and mozzarella* 175

Desserts

DOUBLE CHOCOLATE CAKE <i>with chocolate buttercream icing</i>	85
CARROT AND WALNUT CAKE <i>with cream cheese buttercream icing</i>	85
BAKED CHEESECAKE <i>with passionfruit jelly</i>	85
APPLE CRUMBLE <i>with crème anglaise and cinnamon ice cream</i>	85
VANILLA POD CRÈME BRÛLÉE <i>served with cranberry almond biscotti</i>	85
OOM PEDRO <i>our Dom Pedro, double shot of Kahlúa or Amarula with vanilla ice cream</i>	120

Busy Sprogs

THEMED ACTIVITY PACKS FOR KIDS <i>'Fun in the Sun' • 'Pretty Princess' • 'Dinosaur Days' • 'Big Five Safari'</i>	40
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Kids Menu

For children 12 and younger, with smaller portions and simpler flavours

Breakfast

SCRAMBLE & SIZZLE	<i>two scrambled eggs, bacon, boerewors and toast</i>	80
FRENCH SOLDIERS	<i>brioche toast fingers with banana and maple syrup</i>	80

Lunch

LIL' BURGER	<i>chicken or beef burger with cheese and fries</i>	85
CRISPY DIPPERS	<i>tender chicken strips with cheese sauce</i>	85
CHEESY TWIRLS	<i>creamy mac & cheese</i>	85
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>	50

Hot drinks

Coffee

Coffee beans supplied by Deluxe Coffeeworks

Double shot standard on all coffees

AMERICANO	40
FLAT WHITE	45
CAPPUCCINO	45
CORTADO	42
LATTE	48
ESPRESSO	35
MACCHIATO	36
BABYCINO	28
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

BUDDHA'S 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 45

Cold Drinks

MINERAL WATER <i>sparkling or still small/large</i>	28 / 48
FRESHLY SQUEEZED ORANGE JUICE <i>small/large</i>	45 / 55
BABYLONSTOREN ROSÉ SPARKLING GRAPE JUICE <i>750ml</i>	135
KONKELBERG DRUIWESAP <i>natural sparkling grape juice 750ml</i>	130
RHODES FRUIT JUICE BOXES <i>200ml</i> <i>Apple • Orange • Mango • Red Grape</i>	25
CAPE BOTANICALS <i>botanical inspired sparkling drink 300ml</i> <i>Mint, lime & cucumber • Elderflower, pear & mint • Lemongrass, ginger & lime</i>	45
TWO IN A BUSH <i>sparkling flavoured rooibos tea 300ml</i> <i>Citrus • Peach • Raspberry</i>	45
BEL BLU <i>sparkling blueberry juice 300ml</i>	60
FIZZY DRINKS <i>Coke • Coke Zero • 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 2018	1 950
<i>100% Chardonnay grapes, with gingerbread, lemon meringue and flint aromas</i>	
L'ORMARINS BRUT CLASSIQUE NV	405
<i>77% Chardonnay and 23% Pinot noir grapes, with green apple and lemon aromas</i> 105/180ml	
L'ORMARINS BRUT CLASSIQUE ROSÉ NV	405
<i>51% Chardonnay and 49% Pinot noir grapes, with strawberry and cherry aromas</i> 105/180ml	

White Wine

TOKARA SAUVIGNON BLANC 2025	250
<i>with aromas of lemon sorbet, guava and gooseberry</i> 50/130ml	
TOKARA ELGIN RESERVE SAUVIGNON BLANC 2024	375
<i>with aromas of lime blossom, passion fruit, lemongrass and blackcurrant leaf</i> 70/130ml	
TOKARA CHARDONNAY 2024	290
<i>with aromas of naartjie skin, marzipan, cinnamon and vanilla</i> 60/130ml	
TOKARA STELLENBOSCH RESERVE CHARDONNAY 2024	550
<i>with aromas of lemon and lime skin, mandarin blossom and crème anglaise</i> 100/130ml	
TOKARA LIMITED RELEASE CHENIN BLANC 2024	710
<i>with aromas of quince, greengage, dried apricot and barley sugar</i>	
TOKARA DIRECTOR'S RESERVE WHITE 2023	660
<i>blend of Sauvignon Blanc and Semillon with aromas of green guava and blackcurrant</i>	

Rosé

TOKARA ROSÉ 2025	260
<i>from Shiraz grapes with aromas of ripe strawberries and cranberries</i>	55/130ml

Red Wine

TOKARA SHIRAZ 2023	300
<i>with aromas of red fruit, spice and cherry wood.</i>	85/200ml
TOKARA RESERVE COLLECTION SYRAH 2023	795
<i>with aromas of ripe plum skin, cigar box, raspberry and violet perfume.</i>	220/200ml
TOKARA CABERNET SAUVIGNON 2023	300
<i>with aromas of dark cherry, Crème de cassis, blackberry and dark chocolate</i>	85/200ml
TOKARA RESERVE COLLECTION CABERNET 2022	790
<i>with aromas of cassis, black cherry, dried lavender and graphite</i>	220/200ml
TOKARA DIRECTOR'S RESERVE RED 2021	975
<i>blend of Cabernet Sauvignon, Petit Verdot, Merlot, Cabernet Franc and Malbec</i>	

Digestifs

TOKARA RESERVE CHENIN BLANC STRAW WINE 2025	110/60ml
<i>from Chenin Blanc grapes, with aromas of sundried apricots and pineapple syrup</i>	
TOKARA POTSTILL XO	95/25ml
<i>from Chenin Blanc grapes following the traditional Cognac double distillation process</i>	

Beer

DARLING BREW SLOW BEER LAGER	45/300ml 70/500ml
XXX LAGER	40/300ml 60/500ml
DEVIL'S PEAK FIRST LIGHT GOLDEN ALE <i>4.5% alc 330ml</i>	45
CBC LIGHT <i>3.5% alc 340ml</i>	42
CBC PILSNER <i>5% alc 340ml</i>	45
CORONA CERO <i>0% alc 355ml</i>	45

Other

MIMOSA	100
APEROL SPRITZ	105
THE TEMPEST GIN <i>served with tonic, a sprig of confetti bush & bitters</i>	70
SAVANNA LIGHT <i>3% alc</i>	50