Welcome to Tokara Deli

Opening Hours

We're open for breakfast and lunch, seven days a week.

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 165

BRIOCHE FRENCH TOAST
with whisky caramel sauce, berry glaze and 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 Elrico Johannes. 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

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

Starters

SMOKED BEETROOT SALAD
impepho-smoked beetroot hummus with roasted butternut, beetroot shavings, lettuce, cashew and pumpkin seed crumble and sumac vinaigrette 125

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

BRÛLÉE SALAD
goat's milk cheese brûlée infused with citrus and buchu, served with papaya, spring onion and rocket salad, candied sunflower seeds and granadilla vinaigrette 150

PRAWN COCKTAIL SALAD
prawn rillettes with Tabasco aioli, shredded lettuce, tomato and cucumber salsa, crushed avocado, brioche crisps and smoked paprika oil 155

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

DELI POKE BOWL
seared salmon on sticky sushi rice with avocado, pickled ginger, pineapple and cucumber salsa, radish, cabbage salad and ponzu dressing 225

CHIPOTLE HARVEST BOWL
chipotle grilled chicken on bulgur wheat with pickled carrot ribbons, bean sprouts, rosa tomato, mangetout, shredded kale, peanut crumble and sriracha aioli 210
or marinated tempeh instead of chicken 190

BEER-BATTERED HAKE
served with home-made tartare sauce 185

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

DELI PORK BURGER
soy and mirin glazed pork belly with green chilli aioli, coleslaw, pickled cucumber and avocado on a sesame bun 180

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 50
roasted summer vegetables 40
garden salad 40

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
with chocolate buttercream icing 85

CARROT AND WALNUT CAKE
with cream cheese buttercream icing 85

BAKED CHEESECAKE
with granadilla jelly 85

WHITE CHOCOLATE PANNA COTTA
with fresh berries, basil meringue and rose pelargonium gel 85

VANILLA POD CRÈME BRÛLÉE
served with cranberry and almond biscotti 85

OOM PEDRO
our Dom Pedro, double shot of Kahlúa or Amarula with vanilla ice cream 120

Busy Sprogs

THEMED ACTIVITY PACKS FOR KIDS
'Fun in the Sun' • 'Pretty Princess' • 'Dinosaur Days' • 'Big Five Safari' 40

Kids Menu

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

Breakfast

SCRAMBLE & SIZZLE *two scrambled eggs, bacon, boerewors and toast* 80

FRENCH SOLDIERS *brioche toast fingers with banana and maple syrup* 80

Lunch

LIL' BURGER *chicken or beef burger with cheese and chips* 85

CRISPY DIPPERS *tender chicken strips with cheese sauce* 85

CHEESY TWIRLS *creamy mac & cheese* 85

PIZZA PARTY *Margherita or Hawaiian* 85

Dessert

MAGIC CONE *sugar cone with vanilla, strawberry or chocolate ice cream* 50

BROWNIE BLAST *chocolate brownie served with ice cream and chocolate sauce* 50

Deli Picnic Boxes

Summer is here, and so are our beloved Deli picnics!

Relax on the shaded lawn under the plane trees behind the Deli, looking out over vineyards and olive groves towards the Simonsberg.

Or take a Deli Picnic Box with you, wherever you plan to celebrate summer.

Available daily throughout summer. Please order 24 hours ahead.

GOURMET PICNIC BOX FOR 2
freshly baked bread with two local cheeses, Italian salami, smoked salmon dip, hummus and crudités, bacon and cheddar quiche, spinach and feta phyllo pockets, chipotle chicken and orzo salad, mini milk tarts and meringue kisses R795

CHILDREN'S PICNIC BOX
mini chicken pie, ham and cheese croissant, fruit and yoghurt cup, brownie, meringue lollipop, juice box and an activity pack. R280

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	25
EXTRA DOUBLE SHOT	+20
DECAF	+7
ALMOND MILK	+15

Hot chocolate

HOT CHOCOLATE	45

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 a sweet, minty 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 *Cape Karoo sparkling or still small/large* 30/ 50

FRESHLY SQUEEZED ORANGE JUICE *small/large* ..... 45 / 55

BABYLONSTOREN ROSÉ SPARKLING GRAPE JUICE *750ml* 135

KONKELBERG DRUIWESAP *natural sparkling grape juice 750ml* 130

RHODES FRUIT JUICE BOXES *200ml*
Apple • Litchi 27

CAPE BOTANICALS *botanical-inspired sparkling drink 300ml*
Elderflower, pear & mint • Lemongrass, ginger & lime 45

TWO IN A BUSH *sparkling peach-flavoured rooibos tea 300ml* 45

BEL BLU *sparkling blueberry juice 300ml* 60

FIZZY DRINKS
Coke • Coke Zero • Stoney 300ml 36
Lemonade • Soda Water • Indian Tonic • Pink Tonic 200ml 32
Appletizer 300ml 45

ROCK SHANDY 55

MILKSHAKES *small/large* ..... 45 / 60
vanilla, strawberry, chocolate or coffee

HOME-MADE ICED COFFEE 50

Sparkling Wine

TOKARA CAP CLASSIQUE BLANC DE BLANCS 2018 ..... 1 950
100% Chardonnay grapes, with gingerbread, lemon meringue and flint aromas

L'ORMARINS BRUT CLASSIQUE NV 405
77% Chardonnay and 23% Pinot Noir grapes, with green apple and lemon aromas 105/180ml

L'ORMARINS BRUT CLASSIQUE ROSÉ NV 405
51% Chardonnay and 49% Pinot Noir grapes, with strawberry and cherry aromas 105/180ml

White Wine

TOKARA SAUVIGNON BLANC 2026 255
with aromas of lemon sorbet, guava and gooseberry 50/130ml

TOKARA ELGIN RESERVE SAUVIGNON BLANC 2025 375
with aromas of lime blossom, passion fruit, lemongrass and blackcurrant leaf 75/130ml

TOKARA CHARDONNAY 2025 285
with aromas of naartjie skin, marzipan, cinnamon and vanilla 60/130ml

TOKARA STELLENBOSCH RESERVE CHARDONNAY 2025 550
with aromas of lemon and lime skin, mandarin blossom and crème anglaise 105/130ml

TOKARA DIRECTOR'S RESERVE WHITE 2023 660
blend of Sauvignon Blanc and Semillon with aromas of green guava and blackcurrant

Rosé

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

Red Wine

TOKARA SHIRAZ 2023 300
with aromas of red fruit, spice and cherry wood 85/200ml

TOKARA RESERVE COLLECTION SYRAH 2024 795
with aromas of ripe plum skin, cigar box, raspberry and violet perfume 225/200ml

TOKARA CABERNET SAUVIGNON 2024 310
with aromas of dark cherry, crème de cassis, blackberry and dark chocolate 85/200ml

TOKARA RESERVE COLLECTION CABERNET 2022 790
with aromas of cassis, black cherry, dried lavender and graphite 225/200ml

TOKARA RESERVE COLLECTION PINOTAGE 2024 780
with aromas of dark ripe plum, black cherry and violets 225/200ml

TOKARA DIRECTOR'S RESERVE RED 2021 975
blend of Cabernet Sauvignon, Petit Verdot, Merlot, Cabernet Franc and Malbec

Digestifs

TOKARA RESERVE CHENIN BLANC STRAW WINE 2025 ..... 110/60ml
from Chenin Blanc grapes, with aromas of sun-dried apricots and pineapple syrup

TOKARA POTSTILL XO 100/25ml
from Chenin Blanc grapes following the traditional Cognac double distillation process

Beer

DARLING BREW SLOW BEER LAGER 45/300ml
70/500ml

XXX LAGER 40/300ml
60/500ml

DEVIL'S PEAK FIRST LIGHT GOLDEN ALE *4.5% alc 330ml* 45

CBC LIGHT *3.5% alc 340ml* 45

CBC PILSNER *5% alc 340ml* 45

CORONA CERO *0% alc 355ml* 45

Other

MIMOSA 100

APEROL SPRITZ 105

THE TEMPEST GIN
served with tonic, a sprig of confetti bush and bitters 70

SAVANNA LIGHT *3% alc* 50