

BOSCHENDAL

THE DELI



The Deli is a South African farm café serving fresh, seasonal dishes, whose ingredients are sourced from our garden or from surrounding like-minded producers.

Enjoy our grass-fed, free-range Black Angus beef, forest-reared Duroc pork and organic eggs from our pasture-raised hens that live and roam freely on the farm.



BREAKFAST

Served from 08H00 - 11H30



- | | |
|--|-------------|
| TOAST  | R60 |
| 2 slices of toast served with butter, seasonal jam and Colby cheese | |
| FRUIT BOWL  | R70 |
| Fresh seasonal fruit with mint and toasted pumpkin seeds | |
| GRANOLA  | R75 |
| Fresh seasonal fruit with savoury granola and Dalewood yoghurt | |
| COCONUT BIRCHER MUESLI  | R75 |
| Mango, pomegranate | |
| OATS  | R50 |
| Vanilla and coconut oats with almonds | |
| AVO ON TOAST  | R85 |
| Smashed avocado on sourdough toast with chilli salt and coriander
*Add a farm egg R15  | |
| LOCAL SMOKED TROUT ON TOAST  | R115 |
| Horseradish cream, soft boiled farm egg and capers | |
| FARM BAKED PASTRIES <i>Served with butter</i>  | R65 |
| Scone croissant gluten-free carrot and nut muffin | |
| <i>Choose any 2 of the below accompaniments:</i>
Seasonal jam vanilla cream Colby cheese | |

Keep an eye out for allergen ingredients:

 Dairy |  Gluten |  Eggs |  Nuts |  Seeds |  Fish |  Shellfish

 Vegan |  Vegetarian

EGGS & BACON

2 eggs of your choice with bacon and toast

BANANA FLAPJACKS

Roasted summer stone fruit, mascarpone, maple syrup

SPICED CHICKEN LIVERS

Mosbolletjie toast, soft poached farm egg and garden herbs

EGGS BENEDICT | BACON OR TROUT

2 poached eggs and hollandaise with a herb cream cheese, and garden spinach

TOMATO SHAKSHUKA

Soft farm eggs, Dalewood feta, crispy chilli dressing and ciabatta

FARMER'S BREAKFAST

2 eggs of your choice with farm bacon, beef or pork sausage, garden greens, roast summer tomatoes and crispy potatoes

R99

R99

R130

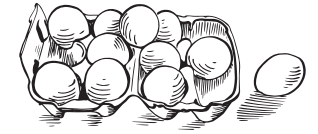
R135

R130

R150

KIDS' BREAKFAST

Served from 08H00 - 11H30



SUMMER BERRIES

Served with yoghurt

R65

KIDS' FRUIT BOWL

Fresh seasonal fruit

R40

BANANA FLAPJACKS

Topped with maple syrup and roasted summer stone fruit

R75

SCRAMBLED EGGS

Served on toast

R45

KIDS' FARMERS BREAKFAST

2 eggs with bacon, potatoes, garden greens and toast

R70

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LUNCH

Served from 11H30 - 15H00



CHUNKY FARM SALAD R105

Garden lettuce, roast sweet potato, avocado, radish, cucumber, mange tout

SUMMER TOMATO GAZPACHO R120

Bocconcini, pesto, summer tomato, baguette toast, garlic emulsion

FALAFEL FARM BOWL R120

Dukkah spiced carrots, falafel, garden lettuce, basmati rice

TOMATO AND BASIL SPAGHETTI R140

Egg free pasta, pesto, Dalewood feta, toasted pinenuts

OPEN TROUT SANDWICH R155

Toasted rye bread topped with local smoked trout, fennel cream cheese, cucumber, red onions and tomatoes

BRAISED ANGUS BEEF BOBOTIE R165

Homemade orange chutney, cucumber and tomato sambal with basmati rice

ROASTED BEETROOT AND BURATTA R135

Salsa vrede, garden herbs salad, almonds, phyllo pastry

CAESAR SALAD R130

Boschendal egg, anchovy dressing, croutons, Grana Padano

BOSCHENDAL ANGUS BEEF STEAK R250

Our famous Black Angus steak with parsley and mustard butter, hand-cut chips and a garden salad

FRIED LOCAL FISH R170

Capers and radish salad, anchovy dressing, mustard baby potatoes

BOSCHENDAL ANGUS BEEF BURGER R160

Angus beef burger with pickled red onion, Dalewood Bolander, hand cut chips and homemade mayonnaise

PULLED DUROC PORK TACOS R150

Garden slaw, garlic emulsion and avocado

FREE RANGE CHICKEN BURGER R150

Pickled red onion, hand cut chips, homemade mayonnaise and chimichurri

SIDES

SIDE GARDEN SALAD R45

Leaves from our Werf Food Garden served with shaved Parmesan

HAND CUT CHIPS R45

Served with homemade mayonnaise

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KIDS' LUNCH


Served from 11H30 - 15H00





GARDEN SALAD  **R45**
Lettuce with avocado, radish and Parmesan

KIDS' SPAGHETTI  **R70**
Egg free pasta with tomato sauce, mushrooms and Parmesan
**Add bacon R15*

MARGARITA PIZZA  **R65**
Napolitana sauce topped with mozzarella
**Add bacon for R15*

BOSCHENDAL ANGUS BEEF BURGER  **R75**
Black Angus beef burger with garden lettuce, tomato, hand-cut chips and homemade tomato sauce

PAN FRIED FISH & CHIPS  **R75**
Fish with hand-cut chips, a garden salad and homemade mayonnaise

SWEET TREAT  **R40**
Vanilla ice cream with milk chocolate sprinkles

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SNACK PLATTERS

Served from 16H00 - 18H00



DELI CHEESE PLATTER  **R180**
Whipped Dalewood feta, and local marinated olives, lavash, seed crackers, toast

FARM SNACK PLATTER  **R250**
Selection of Boschendal meats, spreads, fruit and vegetables

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DINNER

Served from 18H00 - 21H00




SUMMER TOMATO GAZPACHO  **R120**
Bocconcini, pesto, summer tomato, baguette toast, garlic emulsion


FALAFEL FARM BOWL  **R120**
Dukkah spiced carrots, falafel, garden lettuce, basmati rice

TOMATO AND BASIL SPAGHETTI  **R140**
Egg free pasta, pesto, Dalewood feta, toasted pinenuts

BOSCHENDAL ANGUS BEEF BURGER  **R160**
Black Angus beef burger with pickled red onions, Dalewood Bolander, hand cut chips and homemade mayonnaise

FREE RANGE CHICKEN BURGER  **R150**
Pickled red onion, hand cut chips, homemade mayonnaise and chimichurri


BOSCHENDAL ANGUS BEEF STEAK  **R250**
Our famous Black Angus beef steak with parsley, mustard butter, hand cut chips and a garden salad

FRIED LOCAL FISH  **R170**
Capers and radish salad, anchovy dressing, mustard baby potatoes


CHICKEN CAESAR SALAD  **R145**
Boschendal egg, anchovy dressing, croutons, Grana Padano


BRAISED ANGUS BEEF BOBOTIE  **R165**
Homemade orange chutney, cucumber and tomato sambal with basmati rice

CLASSIC MARGERITA PIZZA  **R115**
Napolitana sauce and fior di latte mozzarella

BOSCHENDAL PIZZA  **R145**
Napolitana sauce with Duroc pork sausage, feta, avocado and mozzarella

SIDES

SIDE GARDEN SALAD  **R45**
Leaves from our Werf Food Garden served with shaved Parmesan

HAND CUT CHIPS  **R45**
Served with homemade mayonnaise

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KIDS' DINNER


Served from 18H00 - 21H00




GARDEN SALAD  R45
Lettuce with avocado, radish and Parmesan

KIDS' SPAGHETTI  R70
Egg free pasta with tomato sauce, mushrooms and Parmesan
**Add bacon R15*

MARGARITA PIZZA  R65
Napolitana sauce topped with mozzarella
**Add bacon for R15*

BOSCHENDAL ANGUS BEEF BURGER  R75
Black Angus beef burger with garden lettuce, tomato, hand-cut chips and homemade tomato sauce

PAN FRIED FISH & CHIPS  R75
Hand-cut chips, a garden salad and homemade mayonnaise

SWEET TREAT  R40
Vanilla ice cream with milk chocolate sprinkles

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SOMETHING SWEET


Served all day



MALVA PUDDING  R70
With vanilla ice cream and custard

PEPPERMINT CRISP TART  R70
Handmade tennis biscuits and caramel

TIRAMISU  R75
Mascarpone and coffee sponge

SCOOPS OF DELIGHT  R30
Ice cream scoop | Vanilla or chocolate
Fruit sorbet | **Ask your waitron for the flavour of the day*

BOSCHENDAL'S LEGENDARY CARROT CAKE  R70
Freshly baked on the farm

BAKED CHEESE CAKE  R70
A New York-style baked cheese cake

CHOCOLATE CAKE  R70
Decadent gluten-free chocolate cake

FROM THE PATISSERIE  R50
Your choice of lemon meringue or milk tart

**Ask your waitron about our selection of pastries*

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DRINKS



BOSCHENDAL MCC

Brut Non-vintage	R55/R255
Brut Rosé Non-vintage	R355
Grand Cuvée Vintage Brut	R420

BOSCHENDAL BLUSH WINE

Blanc de Noir	R35/R100
Chardonnay Pinot Noir	R150

BOSCHENDAL WHITE WINE

1685 Sauvignon Blanc	R55/R165
1685 Chardonnay	R60/R180
1685 Chenin Blanc	R180
Elgin Sauvignon Blanc	R420

BOSCHENDAL RED WINE

Lanoy	R40/R115
Sommelier Pinotage	R190
1685 Merlot	R70/R210
1685 Shiraz	R70/R210
Nicolas	R280
Stellenbosch Cabernet	R315
Playpen Organic Syrah	R395
Black Angus Heritage	R590

DRINKS



LOCAL SPIRITS

Autograph Gin	R40
Malachite Gin	R40
Elephantom African Dark Rum	R45
Albatross Apple Vodka	R45
Boschendal XO potstill brandy	R45

LOCAL BREWS & CIDERS

Hey Joe Belgian Lager 340ml	R40
Cape Cone IPA	R40
Pale Farm Pale Ale	R40
Heineken 0.0	R45
Cluver & Jack Apple	R55
Hey Joe Cherry	R65

ON TAP

Hey Joe Lager 300ml/500ml	R45/R60
Soul of The Werf - SA pils 330ml/500ml	R45/R60



DRINKS



SOFT DRINKS

Boschendal cordial	R10
Fitch & Leeds tonic/sugar free/pink/club soda	R25
Fitch & Leeds lemonade/gingerale	R25
Coke/Coke zero 300ml	R35
Red Grapetiser/Appletiser	R35
Freshly squeezed juice	R45
Still/sparkling water 440ml/750ml	R25/R40

SMOOTHIES

Mixed berry smoothie 	R60
Chia pudding and mixed berries	
Peanut butter smoothie 	R60
Homemade peanut butter with banana, sunflower seeds, almond milk and honey	

DRINKS



MILKSHAKES

Vanilla	R45
Mixed berry	R45
Coffee	R45

HOT BEVERAGES

Americano	R26
Espresso <i>single/double</i>	R22/R28
Macchiato <i>single/double</i>	R22/R28
Cortado	R28
Cappuccino	R30
Latté	R30
Frappa <i>served cold</i>	R32
Red cappuccino	R33
Khoisan tea selection	R26
Real hot chocolate	R48
<i>Made with dark chocolate, milk chocolate, white chocolate and cinnamon</i>	

LIVE OUR FARM YOUR WAY