



SOMETHING TO EAT

FARM BAKED BREAD & SPREADS R75

Selection of baked bread, farm butter, garlic emulsion, pesto & hummus | Serves 2   


BOSCHENDAL CHARCUTERIE R190

Olives, pickles, garden salad | Serves 2 


CHEESE PLATTER R250

Local cheese, preserves and pickles, fresh fruit and nuts | Serves 2   

SAMOOSA PLATTER R50

Choice of any 3 samoosas, served with cherry tomato chutney, free-range beef, free-range chicken or garden vegetables 

SPRING ROLL PLATTER R50

Choice of any 3 spring rolls, served with mild sweet chilli dipping sauce, free-range beef, free-range chicken or garden vegetables 



Keep an eye out for allergen ingredients:



BOSCHENDAL

CELLAR DOOR



WINE TASTING MENU

UNDER THE OAKS TASTING R50

Rachel Chenin Blanc | Rose Garden Rosé | Blanc de Noir | Le Bouquet | Lanoy

1685 RANGE TASTING R85

1685 Sauvignon Blanc | 1685 Chenin Blanc | 1685 Chardonnay | 1685 Merlot | 1685 Shiraz
1685 Pinotage

WHITE WINE TASTING R125

Chardonnay Pinot Noir | Elgin Sauvignon Blanc | Suzanne | Elgin Chardonnay

RED WINE TASTING R125

Nicolas | Black Angus | Playpen Organic Syrah | Stellenbosch Cabernet Sauvignon

MCC TASTING R85

Brut NV | Brut Rosé NV | Demi Sec NV | Grande Cuvée Brut

MCC & OYSTER TASTING R150

Brut NV | Brut Rosé NV | Demi Sec NV | Grande Cuvée Brut | 4 Oysters

PREMIUM TASTING R250

Elgin Sauvignon Blanc | Elgin Chardonnay | Elgin Pinot Noir | Heritage Grande Syrah
Black Angus

INDIVIDUAL TASTINGS Tasting

Boschendal Vin D'or Noble Late Harvest R40

Boschendal Potstill Brandy R40

All our wines are available for tasting by the glass, please ask your wine advisor.

WINE & FOOD PAIRINGS

CHOCOLATIER'S WINE PAIRING

R150

BRUT NV

Paired with caramelized locally sourced lemon peel, coated with Belgian white chocolate

BRUT ROSÉ

Paired with ruby chocolate which has natural berry flavour, topped with dried raspberries

CHARDONNAY PINOT NOIR

Paired with Belgian white chocolate with raspberry ganache - the colour art is hand done using natural cocoa butter colourants

1685 SAUVIGNON BLANC

Paired with locally sourced Granny Smith apples & white chocolate ganache, coated in white Belgian chocolate

1685 SHIRAZ

Paired with Belgian white chocolate filled with milk chocolate pepper ganache and a cherry compote

VIN D'OR

Paired with Belgian dark chocolate filled with tangerine ganache

INDIVIDUAL CHOCOLATE PAIRINGS

Tasting

BOSCHENDAL BRANDY

R45

Paired with locally sourced caramelized orange peel, coated with dark chocolate

Take home or gift our 6 chocolates for only R90

*Chocolates made in factory using gluten, wheat and nuts
All chocolates contain dairy and soy



CHEESE AND WINE PAIRING

R150

All our cheeses are hand crafted and locally sourced from like minded producers in the Boland region.

BRUT NV

Paired with Foxenburg Plain Chevre with an earthy base and tangy kick to finish.

1685 SAUVIGNON BLANC

Paired with Dalewood Fromage Winelands Brie, the original ready-to-eat South African Brie.

1685 CHARDONNAY

Paired with Dalewood Fromage The Lanquedoc, a semi-soft, surface-ripened cheese.

1685 PINOTAGE

Paired with Dalewood Fromage The Boland, a four-month matured semi-hard cheese.

STELLENBOSCH CABERNET SAUVIGNON

Paired with Fairview Botham Blue, a full fat semi-soft, blue mould creamy cheese.

CHARCUTERIE AND WINE PAIRING

R150

All our charcuterie items, biltong and droewors are proudly handmade in small batches in our farm butchery using only selected cuts and farm raised free range Angus beef and Duroc pork.

BRUT ROSE

Paired with free range Duroc pork Prosciutto. Slow cured for 6 months and naturally dried to perfection.

1685 CHENIN BLANC

Paired with Duroc pork smoked ham. Slow cured and naturally smoked over beechwood.

1685 MERLOT

Paired with free range Angus beef Bresaola. Salted lean topside beef, air dried for 4 months.

THE NICHOLAS

Paired with free range angus Beef droewors. Made using Boschendal's traditional coriander-seed recipe.

THE BLACK ANGUS

Paired with free-range Angus beef biltong. Carefully seasoned beef silverside with hints of coriander, pepper & sea salt.