

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

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  **R150**

Herb cream, soft boiled farm egg and capers

FARM BAKED PASTRIES | *Served with butter*  **R65**

Scone | croissant | gluten-free carrot and nut muffin

Choose any 2 of the below accompaniments:

Seasonal jam | Clotted 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

EGGS BENEDICT | BACON OR TROUT

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

FARMER'S BREAKFAST

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

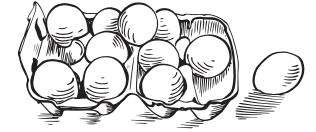
R99

R135

R150

KIDS' BREAKFAST

Served from 08H00 - 10H30



SUMMER BERRIES

Served with yoghurt

R65

KIDS' FRUIT BOWL

Fresh seasonal fruit

R40

SCRAMBLED EGGS

Served on toast

R45

KIDS' FARMERS BREAKFAST

2 eggs with bacon, potatoes, garden greens and toast

R70

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DELI MENU

Served from 11H30 - 16H00 | 18H00 - 21H00



CHUNKY FARM SALAD

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

R105

FALAFEL FARM BOWL

Dukkah spiced carrots, falafel, garden lettuce, basmati rice

R120

TOMATO AND BASIL SPAGHETTI

Egg free pasta, basil pesto, feta, toasted almonds

R140

OPEN TROUT SANDWICH

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

R155

BRAISED ANGUS BEEF BOBOTIE

Homemade orange chutney, cucumber and tomato sambal with basmati rice

R165

CAESAR SALAD

Boschendal egg, anchovy dressing, croutons, Grana Padano

R130

CREAMY PUMPKIN SOUP

Served with bread, toasted pumpkin seeds and spring onion

R110

BOSCHENDAL GRASS FED BEEF

Served with Chef's garnish

R250

FRIED LOCAL FISH

Garden salad, hand cut chips and homemade mayonnaise

R150

BOSCHENDAL ANGUS BEEF BURGER

Angus beef burger with pickled red onion, cheese, garden salad, hand cut chips and homemade mayonnaise

R170

PULLED DUROC PORK TACOS

Garden slaw, garlic emulsion and avocado and hand cut chips

R165

FREE RANGE CHICKEN BURGER

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

R150

Pizza served from 18H00 - 21H00

CLASSIC MARGARITA PIZZA

Napolitana sauce and Fior Di Latte Mozzarella

R115

BOSCHENDAL PIZZA

Napolitana sauce, Duroc pork, sausage, feta, avocado and Fior Di Latte Mozzarella

R145

SIDES

SIDE GARDEN SALAD

Leaves from our Werf Food Garden served with shaved Parmesan

R45

HAND CUT CHIPS

Served with homemade mayonnaise

R45

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KIDS' MENU

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MARGARITA PIZZA    R65

Napolitana sauce topped with mozzarella
*Add bacon for R15

KIDDIES SPAGHETTI    R70

Napolitana sauce topped with parmesan
*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

LIGHT SNACKING

Served from 16H00 - 18H00



DELI FARM PLATTER   R315

Selection of Boschendal meats, locally marinated olives, preserves
local selection of cheese, fresh fruit, lavash

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SOMETHING SWEET

Served all day



MALVA PUDDING     **R70**

With vanilla ice cream and custard

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/R285**

Brut Rosé Non-vintage **R65/R285**

Grand Cuvée Vintage Brut **R420**

BOSCHENDAL BLUSH WINE

Blanc de Noir **R45/R120**

Chardonnay Pinot Noir **R170**

BOSCHENDAL WHITE WINE

1685 Sauvignon Blanc **R65/R200**

1685 Chardonnay **R65/R230**

1685 Chenin Blanc **R210**

Elgin Sauvignon Blanc **R470**

BOSCHENDAL RED WINE

Lanoy **R45/R125**

Sommelier Pinotage **R210**

1685 Merlot **R80/R250**

1685 Shiraz **R80/R230**

Nicolas **R310**

Stellenbosch Cabernet **R350**

Black Angus Heritage **R650**

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DRINKS



LOCAL SPIRITS

Malachite Gin	R45
The Drum Gin	R45
Albatross Apple Vodka	R45
Elephantom African Dark Rum	R45
Suntory Whiskey Toki	R45
Boschendal XO potstill brandy	R55
Cape Spritz	R60

LOCAL BREWS & CIDERS

Hey Joe Belgian Lager 340ml	R40
Cape Cone IPA	R65
Pale Farm Pale Ale	R45
Heineken 0.0	R50
Cluver & Jack Apple	R65

ON TAP

Hey Joe Lager 300ml/500ml	R50/R65
Soul of The Werf - SA pils 330ml/500ml	R50/R65



DRINKS



SOFT DRINKS

Boschendal cordial	R10
Fitch & Leeds tonic/sugar free/pink/club soda	R30
Fitch & Leeds lemonade	R30
Coke/Coke zero 300ml	R35
Red Grapetiser/Appletiser	R40
Freshly squeezed juice	R40
Still/sparkling water 440ml/750ml	R25/R45

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	

MILKSHAKES

Vanilla/Mixed berry/Coffee	R45
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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>	