

BOSCHENDAL

THE DELI



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

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



Please note we are a cashless farm

FARM BREAKFAST

Served from 08H00 - 11H30



Treat yourself to a delicious breakfast, with fresh ingredients straight from the farm. Our farm fresh eggs are laid by pasture-raised chickens, our bread is freshly baked daily in our Boschendal Bakery and our Duroc pork bacon and sausages are handmade by our artisan butcher.

TOAST | R40

2 slices of sourdough toast baked fresh in our Boschendal Bakery, served with farm butter, seasonal jam made for us by local artisans and Colby cheese

FRUIT BOWL | R70

Fresh, seasonal, locally sourced fruit with mint and toasted pumpkin seeds

GRANOLA | R75

Fresh, seasonal, locally sourced fruit with savoury granola and Dalewood yoghurt

OATS | R50

Vanilla and coconut oats with almonds

AVO ON TOAST | R85

Smashed avocado on Boschendal Bakery sourdough toast with chilli salt and coriander

*Add a Boschendal farm egg | R15 

LOCAL SMOKED TROUT ON TOAST | R150

Locally sourced salmon trout served with herb cream, soft boiled Boschendal farm egg from pasture raised hens and topped with capers

Keep an eye out for allergen ingredients:

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

 Vegan |  Vegetarian

FARM BAKED PASTRIES 🥛🌾🥚🥜🌿 | R65

Our pastries are handmade with love each day and served fresh from our Bakery

Scone | croissant | gluten-free carrot and nut muffin

Choose any 2 of the below accompaniments:

Seasonal jam | Clotted cream | Colby cheese

FRESH FARM EGGS & BACON 🥛🌾🥚 | R99

2 Boschendal free-range farm eggs, served with Duroc pork bacon and sourdough toast from our Boschendal Bakery

EGGS BENEDICT | BACON OR TROUT 🥛🌾🥚🐟 | R135

2 poached farm eggs and hollandaise with a herb cream cheese, and garden spinach, served with your choice of Duroc pork bacon or trout

FARMER'S BREAKFAST 🥛🌾🥚 | R150

2 Boschendal free range farm eggs with Duroc pork bacon, beef or pork sausage from our Boschendal Butchery, garden greens, roast tomatoes and crispy potatoes

GARDEN BREAKFAST 🌿🥚 | R115

Sauteed mushrooms, garden greens, tomato, vegan sausage, crispy potatoes and toasted sourdough from our bakery

TOMATO SHAKSHUKA 🌿🥚 | R90

Free-range Boschendal farm eggs, feta, whole peeled tomatoes, crispy chilli dressing with toasted ciabatta from our farm bakery

MUSHROOMS ON TOAST 🥛🌾🥚 | R85

Creamy mushrooms served on toasted rye from our Boschendal Bakery, garden greens and hummus, topped with a free-range, fried farm egg and herb salad

OMELETTE 🥛🌾🥚 | R95

Free-range 3 egg omelette, filled with mushrooms, feta and spinach, served with your choice of toast from our bakery

KIDS' BREAKFAST

Served from 08H00 - 11H30



SUMMER BERRIES 🥛🌿 | R65

A selection of locally sourced berries served with Dalewood yoghurt

KIDS' FRUIT BOWL 🌿 | R40

Fresh, seasonal, locally sourced fruit

SCRAMBLED EGGS 🥛🌾🥚🌿 | R45

Delicious free-range eggs from pasture raised hens, scrambled to perfection and served on toast from our bakery

KIDS' FARMERS BREAKFAST 🌿🥚 | R60

Free-range farm egg served with Duroc pork bacon, potatoes and toast from our bakery

Keep an eye out for allergen ingredients:

🥛 Dairy | 🌿 Gluten | 🥚 Eggs | 🥜 Nuts | 🌱 Seeds | 🐟 Fish | 🦞 Shellfish

🌿 Vegan | 🌱 Vegetarian

DELI MENU

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



CHUNKY FARM SALAD 🌿🥒 | R105

A fresh selection of garden lettuce, roast sweet potato, avocado, radish and cucumber

CAESAR SALAD 🥒🥚🥑 | R130

Crunchy cos lettuce with a free range farm egg, croutons, Grana Padano and anchovy dressing

FALAFEL FARM BOWL 🥙🌿🥒 | R120

Crispy falafel balls served with dukkah spiced carrots, garden lettuce, hummus and basmati rice

TOMATO AND BUTTERNUT SOUP 🍅🥒 | R110

Garden tomato and butternut soup served with salsa verde, garden herbs and toasted sourdough from our bakery

TOMATO AND BASIL SPAGHETTI 🍅🌿🍝 | R140

A classic tomato-based pasta dish with egg-free pasta, basil pesto, feta and toasted almonds

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

A South African sweet and spicy favourite, with braised Boschendal Black Angus beef and a savoury custard, served with homemade orange chutney, cucumber and tomato sambal and basmati rice

GRASS FED ANGUS BEEF SHIN LASAGNA 🍷🥚 | R155

Slow braised beef shin in layers of pasta and white sauce, wood fire baked tomato sauce, garden herb salad and aged cheese

PULLED DUROC PORK TACOS 🍷🥚 | R165

Slow cooked, pulled pork from our farm, served in a tacos with garden slaw, garlic emulsion, avocado and hand cut chips

PAN-FRIED LOCAL FISH 🍷🥚🐟 | R150

Sustainably sourced fish pan fried in butter and lemon served with a garden salad, hand cut chips and homemade mayonnaise

BUTTER CHICKEN 🍷🥚 | R150

Free-range chicken breast pieces cooked in a fragrant, creamy, curry sauce, served with basmati rice, garlic flat bread and cucumber and tomato salad

FREE RANGE PERI-PERI CHICKEN 🌿🍷 | R155

Free range half chicken basted with peri-peri spices and served with chimichurri and herb salad

Keep an eye out for allergen ingredients:

🥛 Dairy | 🌿 Gluten | 🥚 Eggs | 🥜 Nuts | 🌱 Seeds | 🐟 Fish | 🦞 Shellfish

🌱 Vegan | 🥗 Vegetarian

BOSCHENDAL GRASS FED BEEF

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

Our delicious cuts of beef are sourced from our farm and like-minded suppliers and are prepared by our artisan butchers. All our beef is Grass Fed certified and is free from hormones and antibiotics.

600g BOSCHENDAL T-BONE STEAK   | R260

250g BOSCHENDAL BEEF FILLET   | R210

300g BOSCHENDAL SIRLOIN   | R195

All dishes are served with Café de Paris butter and a fresh, garden herb salad

BOSCHENDAL BURGERS

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



Our farm burgers are served with hand-cut chips and homemade mayonnaise

BOSCHENDAL BLACK ANGUS BEEF BURGER    | R175

Signature Black Angus beef burger served with Duroc pork bacon, pickled red onions and Boerenkaas

FREE RANGE CHICKEN BURGER     | R150

Succulent, grilled chicken breast with pickled red onion and chimichurri

VEGAN BURGER   | R150

Vegan burger, served with pickled red onions, pickled cucumber and vegan mayonnaise

SIDES

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



SIDE GARDEN SALAD   | R45

Fresh leaves from our Werf Food Garden, served with shaved Parmesan

HAND CUT CHIPS   | R45

Chunky garden potatoes, served with homemade mayonnaise

SWEET POTATO  | R45

Roasted in local honey until golden

BAKED POTATO  | R45

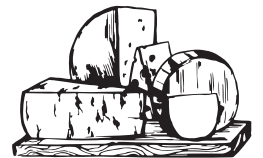
Served with sour cream and bacon

WILTED SPINACH  | R45

Topped with crunchy, toasted almonds

LIGHT SNACKING

Served from 16H00 - 18H00



DELI FARM PLATTER   | R315

The best of Boschendal's Deli – a selection of our artisanal charcuterie and local cheese, locally sourced marinated olives, handmade preserves, fresh fruit and lavash flat bread

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PIZZA

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



Our pizzas are wood fired in our ovens, using our secret recipe and topped with a rich, tomato and oregano sauce.

CLASSIC MARGHERITA | R115

Napolitana sauce and Fior Di Latte Mozzarella

BOSCHENDAL DUROC PORK | R145

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

THE ANTIPASTI | R145

Boschendal Deli salami, locally sourced green olives, napolitana sauce and mozzarella

SPICY CHICKEN | R140

Spicy free-range chicken, caramelised onions, napolitana sauce and mozzarella

VEGGIE LOVERS | R150

Italian style roasted courgettes and peppers, napolitana sauce and mozzarella

KIDS' MENU

Served from 11H30 - 16H00 | 18:00 - 21H00



MARGHERITA PIZZA | R65

Napolitana sauce topped with mozzarella

**Add bacon for R15*

KIDDIES' SPAGHETTI | R70

Napolitana sauce topped with parmesan

**Add bacon for R15*

BOSCHENDAL BLACK ANGUS BEEF BURGER | R75

Black Angus beef burger with garden lettuce, tomato, hand-cut chips and homemade tomato sauce

PAN FRIED FISH & CHIPS | R75

Lightly fried 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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SOMETHING SWEET

Served all day



Our tasty desserts are made in our Boschendal Bakery by our expert patisserie chefs.

BOSCHENDAL'S FAMOUS MALVA PUDDING | R70

Sweet, warm pudding with a creamy sauce, served with vanilla ice cream and custard

BOSCHENDAL'S LEGENDARY CARROT CAKE | R70

Delicious, moist cake freshly baked on the farm and topped with cream cheese icing

BAKED CHEESE CAKE | R70

Our famous New York-style baked cheese cake

CHOCOLATE CAKE | R70

Decadent, gluten-free chocolate cake

FROM THE PATISSERIE | R50

Your choice of tangy lemon meringue or creamy milk tart

SCOOPS OF DELIGHT | R30

Ice cream | Vanilla or chocolate

Fruit sorbet | **Ask your waitron for the flavour of the day*

SELECTION OF PASTRIES

Ask your waitron about our selection of pastries

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DRINKS



BOSCHENDAL MCC

Brut Non-vintage

R65/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

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
Remy Martin VSOP	R95

INTERNATIONAL SPIRITS

Bombay Sapphire Gin	R55
Tanquery Gin	R55
Absolut Vodka	R50
Grey Goose Vodka	R65
Jámeson	R55
Woodford Reserve	R70
Jack Daniels	R55

TEQUILA

Olmecca Silver	R40
Olmecca Altos	R40
Jose Cuervo Gold	R45

DIGESTIVE & APERITIF

Jägermeister	R45
Caperitif	R35

DRINKS



LIQUEUR

Amarula	R45
Kahlua	R45
Frangelico	R45
Amaretto Disaronno	R45

PORT & SHERRY

Monis Dry/Medium/Full cream	R40
Allesverloren Port	R40

LOCAL BREWS & CIDERS

Cape Cone IPA	R65
Pale Farm Pale Ale	R45
Heineken 0.0	R50
Castle	R45
Castle Light	R45
Savanah Dry	R50
Savanah Light	R50

INTERNATIONAL BREWS

Heineken	R55
Amstel	R55
Windhoek Lager	R55

ON TAP

CBC Lager 300ml/500ml	R50/R65
Soul of The Werf - SA pils 330ml/500ml	R50/R65
Cape Spritz	



DRINKS



SOFT DRINKS

Boschendal cordial	R20
Fitch & Leeds tonic/sugar free/pink/club soda	R35
Fitch & Leeds lemonade	R35
Coke/Coke zero 300ml	R35
Fanta/Cream Soda	R35
Red Grapetiser/Appleiser	R40
Freshly squeezed juice	R40
Still/sparkling water 440ml/750ml	R30/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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DRINKS



HOT BEVERAGES

Americano	R35
Espresso single/double	R25/R32
Macchiato single/double	R25/R32
Cortado	R32
Cappuccino	R40
Latté	R40
Frappa served cold	R40
Red cappuccino	R40
Khoisan tea selection	R30
Real hot chocolate	R48
<i>Made with dark chocolate, milk chocolate, white chocolate and cinnamon</i>	



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