

# 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.

### GRANOLA | R75

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

### FRUIT BOWL | R80

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

### AVO ON TOAST | R85

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

\*Add a Boschendal farm egg | R15 

### FRESH FARM EGGS & BACON | R110

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

### EGGS BENEDICT | BACON OR TROUT | R140

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 | R160

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

Keep an eye out for allergen ingredients:

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

 Vegan |  Vegetarian

## FARM BAKED PASTRIES 🥛🌾🥚🥜🌿 | R75

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

## GARDEN BREAKFAST 🌿🥗 | R115

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

## TOMATO SHAKSHUKA 🌿🥚 | R95

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

## MUSHROOMS ON TOAST 🥛🌾🥚 | R90

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

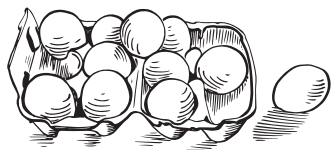
## TOASTED CROISSANT 🥛🌾🥚 | R135

Smoked salmon with herb cream cheese, fresh tomato and avocado, rocket salad

## LOCAL SMOKED TROUT ON TOAST 🥛🌾🥚🐟 | R160

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

DID YOU KNOW?



All our eggs are farm fresh, packed with protein and natural goodness! Our pasture-raised chickens play a key role in our regenerative farming practices.

## KIDS' BREAKFAST

Served from 08H00 - 11H30



## SUMMER BERRIES 🥛🌾🌿 | R65

A selection of locally sourced berries served with Dalewood yoghurt

## KIDS' FRUIT BOWL 🌿 | R45

Fresh, seasonal, locally sourced fruit

## SCRAMBLED EGGS 🥛🌾🥚🌿 | R50

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

## KIDS' FARMERS BREAKFAST 🌿🥚 | R65

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 12H00 - 16H00 | 18H00 - 21H00



## CHUNKY FARM SALAD 🌿🥒 | R115

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

## CAESAR SALAD 🥒🥚🥑 | R135

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

\*Add free-range chicken strips | R30

## FALAFEL FARM BOWL 🥙🌿🥒 | R135

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

## BRAISED ANGUS BEEF BOBOTIE 🥩🥚 | R195

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

## BUTTER CHICKEN 🥩🥚 | R165

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

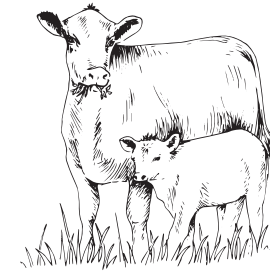
## PAN-FRIED LOCAL FISH 🐟🥚🥑 | R225

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

## CHICKEN AND MUSHROOM SPAGHETTI 🍝🥩🍄 | R180

Free-range chicken breast and mushroom spaghetti in a creamy sauce, served with spinach and Grana Padano

# DID YOU KNOW?



All our Black Angus Beef products are 28-days matured in our farm butchery. Bring Boschendal home, shop your favourite Black Angus at our Farm Shop.

Keep an eye out for allergen ingredients:

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

🌱 Vegan | 🥬 Vegetarian

# PIZZA



Served from 12H00 - 16H00 | 18H00 - 21H00

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

## CLASSIC MARGHERITA | R145

Napolitana sauce and Fior Di Latte Mozzarella

## BOSCHENDAL DUROC PORK | R185

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

## THE ANTIPASTI | R165

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

## SPICY CHICKEN | R170

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

## VEGGIE LOVERS | R155

Italian style roasted courgettes and peppers, napolitana sauce and mozzarella

# BOSCHENDAL GRASS FED BEEF

Served from 12H00 - 16H00 | 18H00 - 21H00

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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.

## 300g BOSCHENDAL SIRLOIN | R280

Served with Café de Paris butter and a fresh, garden herb salad

# BOSCHENDAL BURGERS



Served from 12H00 - 16H00 | 18H00 - 21H00

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

## BOSCHENDAL BLACK ANGUS BEEF BURGER | R195

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

## FREE-RANGE CHICKEN BURGER | R175

Succulent, grilled chicken breast with pickled red onion and chimichurri

## VEGAN BURGER | R165

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

Keep an eye out for allergen ingredients:

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

 Vegan |  Vegetarian

## SIDES

Served from 12H00 - 16H00 | 18H00 - 21H00



### SIDE GARDEN SALAD | R60

Fresh leaves served with shaved parmesan

### HAND CUT CHIPS | R55

Chunky garden potatoes, served with homemade mayonnaise

### SWEET POTATO | R55

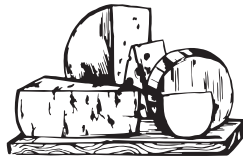
Roasted in local honey until golden

### BAKED POTATO | R55

Served with sour cream and bacon

## LIGHT SNACKING

Served from 16H00 - 18H00



### DELI FARM PLATTER | R450

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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## KIDS' MENU

Served from 12H00 - 16H00 | 18:00 - 21H00



### MARGHERITA PIZZA | R70

Napolitana sauce topped with mozzarella

\*Add bacon for R15

### KIDDIES' SPAGHETTI | R75

Napolitana sauce topped with parmesan

\*Add bacon for R15

### BOSCHENDAL BLACK ANGUS BEEF BURGER | R80

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

### PAN FRIED FISH & CHIPS | R80

Lightly fried fish with hand-cut chips, a garden salad and homemade mayonnaise

### SWEET TREAT | R50

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 | R75

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

## BOSCHENDAL'S LEGENDARY CARROT CAKE | R75

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

## BAKED CHEESE CAKE | R75

Our famous New York-style baked cheese cake

## CHOCOLATE CAKE | R75

Decadent, gluten-free chocolate cake

## SCOOPS OF DELIGHT | R45

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

# DRINKS



## BOSCHENDAL MCC

Brut Non-vintage	R75/R295
Brut Rosé Non-vintage	R75/R295
Grand Cuvée Vintage Brut	R465

## BOSCHENDAL BLUSH WINE

Chardonnay Pinot Noir	R210
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## BOSCHENDAL WHITE WINE

1685 Sauvignon Blanc	R75/R240
1685 Chardonnay	R75/R240
1685 Chenin Blanc	R240
Elgin Sauvignon Blanc	R480

## BOSCHENDAL RED WINE

1685 Merlot	R80/R250
1685 Shiraz	R80/R250
Nicolas	R320
Stellenbosch Cabernet Sauvignon	R360
Black Angus Heritage	R660

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# DRINKS



## LOCAL SPIRITS

Malachite Gin	R55
The Drum Gin	R55
Albatross Apple Vodka	R55
Elephantom African Dark Rum	R55
Suntory Whiskey Toki	R55
Boschendal XO potstill brandy	R65
Remy Martin VSOP	R95

## INTERNATIONAL SPIRITS

Bombay Sapphire Gin	R65
Tanquery Gin	R65
Absolut Vodka	R55
Grey Goose Vodka	R70
Jámeson	R65
Woodford Reserve	R80
Jack Daniels	R55

## TEQUILA

Olmecca Silver	R50
Olmecca Altos	R50
Jose Cuervo Gold	R55

## DIGESTIVE & APERITIF

Jägermeister	R50
Caperitif	R45
Andiamo	R250

# DRINKS



## LIQUEUR

Amarula	R55
Kahlua	R55
Frangelico	R55
Amaretto Disaronno	R55

## PORT & SHERRY

Monis Dry/Medium/Full cream	R50
Allesverloren Port	R50

## LOCAL BREWS & CIDERS

Cape Cone IPA	R65
Pale Farm Pale Ale	R55
Heineken 0.0	R55
Castle	R55
Castle Light	R55
Savanah Dry	R55
Savanah Light	R55

## INTERNATIONAL BREWS

Heineken	R60
Amstel	R60
Windhoek Lager	R60

## 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	R25
Fitch & Leeds tonic/sugar free/pink/club soda	R40
Fitch & Leeds lemonade	R40
Coke/Coke zero 300ml	R40
Fanta/Cream Soda	R40
Red Grapetiser/Appleiser	R45
Freshly squeezed juice	R50
Still/sparkling water 440ml/750ml	R35/R50

## SMOOTHIES

Mixed berry smoothie 	R65
Chia pudding and mixed berries	
Peanut butter smoothie 	R65
Homemade peanut butter with banana, sunflower seeds, almond milk and honey	

## MILKSHAKES

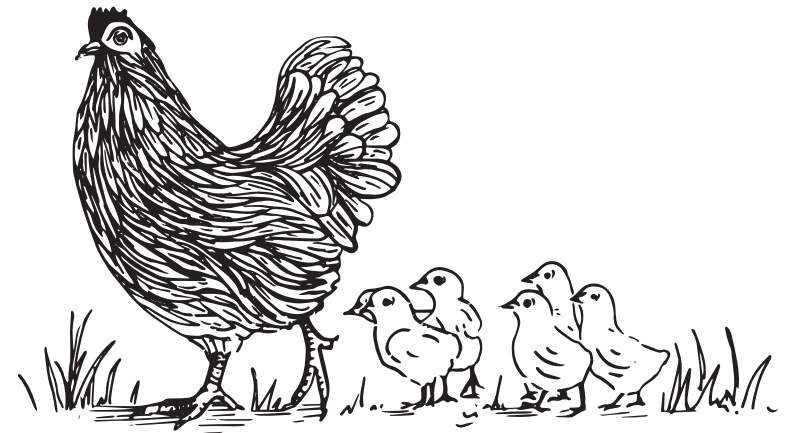
Vanilla/Mixed berry/Coffee	R55
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# DRINKS



## HOT BEVERAGES

Americano	R35
Espresso   <i>single/double</i>	R25/R32
Macchiato   <i>single/double</i>	R25/R32
Cortado	R32
Cappuccino	R40
Latté	R40
Frappa   <i>served cold</i>	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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