

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 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 - 11H00



Treat yourself to a delicious breakfast, with fresh ingredients straight from the farm. *Beef and pork sausages can be substituted for a plant-based option.*


FARM BAKED PASTRIES | R70

Scone with whipped cream, strawberry jam, local cheddar
Croissant, orange marmalade, local cheddar
Carrot & nut muffin, orange marmalade, local cheddar

GRANOLA | R80

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

AVO ON TOAST | R85

Chunky avocado with chilli salt and coriander on farm baked sourdough toast
*Add a free-range farm egg | R15 

FRESH FARM EGGS & BACON | R95

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

EGGS BENEDICT WITH DUROC BACON | R145

2 poached free-range farm eggs and hollandaise with a herb salsa and garden spinach

EGGS BENEDICT WITH TROUT | R165

2 poached free-range farm eggs and hollandaise with a herb salsa and garden spinach

Keep an eye out for allergen ingredients:

 Dairy |  Gluten |  Eggs |  Nuts |  Soy |  Fish |  Shellfish

 Vegan |  Vegetarian

FARMER'S BREAKFAST 🍳🌿🥚 | R170

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

GARDEN BREAKFAST 🍄🌿🥚 | R115

Sautéed mushrooms, garden greens, tomato, vegan sausage, crispy potatoes and toasted sourdough from our farm Bakery

EGGS EN COCOTTE 🍳🌿🥚 | R95

Free-range poached farm eggs dropped in a creamy mushrooms sauce, chilli and herbs, served with a toasted farm baked baguette

BAKED FRENCH TOAST 🍞🍳🌿🥚 | R70

Farm bread baked in an egg and milk mixture flavoured with vanilla and cinnamon, served with toasted almonds and a dollop of crème fraiche

CHEF'S FRITATTA OF THE DAY 🍳🌿🥚 | R65

Free-range farm egg fritatta with seasonal fillings

Ask your waiter for the flavour of the day

ADD THESE ONTO ANY BREAKFAST | R30

Beef or pork sausage

Bacon

Avocado

Mozzarella | Colby cheddar

Free-range farm egg

Smoked Trout

Button mushrooms

Garden greens

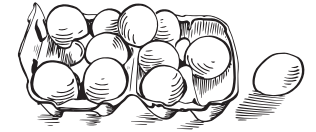
Salami

Potatoes

Tomatoes

KIDS' BREAKFAST

Served from 08H00 - 11H00



KIDS' FRUIT BOWL 🍏 | R45

Fresh, seasonal, locally sourced fruit

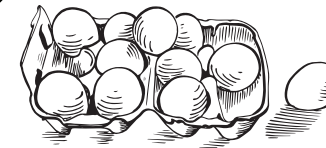
SCRAMBLED EGGS 🍳🌿🥚 | R50

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

KIDS' FARMERS BREAKFAST 🍳🌿🥚 | R65

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

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.

DELI MENU

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



FARM BAKED CROISSANT SANDWICH 🥛🌾🥚 | R95

With mozzarella, shaved tomatoes, and a fresh herb salsa

SHAVED WINTER GARDEN SALAD 🥛 | R105

A selection of shaved vegetables from our garden, grilled broccoli, herb salsa, and parmesan cheese

CAESAR SALAD 🥚🥛🌾 | R125

Braaied free-range chicken served with garden lettuce, a soutvis dressing, red onion, chunky croutons and shaved parmesan

PAN-FRIED LOCAL FISH 🐟🥛🥚 | R250

Lemon and chilli fried local fish, with cucumber ribbons, herb oil, grilled broccoli, toasted almonds and ajo blanco

CRISPY CAULIFLOWER 🥛🌾🥦 | R95

With a vegetable chickpea hummus, thinly sliced red onion, herb salsa, lemon and olive oil served with a flatbread

BUTTER CHICKEN CURRY 🥛🌾 | R175

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

CAULIFLOWER SOUP 🥛🌾 | R95

Cheesy cauliflower soup served with parmesan and herb croutons

SOUP OF THE WEEK 🥛🌾 | R100

Served with a glass of red wine, please ask your waiter for this week's flavour

SHARING BOARD 🥛🌾 | R450

A selection of our artisanal charcuterie from our butchery and locally sourced cheese. Breadsticks and a baguette from our bakery. Farm-made pate's and preserves, salsa from our garden, herbs, chilli's and a seasonal fruit

Served from 12H00 - 21H00

PIZZA

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



Handcrafted with freshly rolled dough and wood-fired to perfection. Our pizzas are topped with local cheese and ingredients sourced from like-minded suppliers.

CLASSIC MARGHERITA 🥛🌾🌿 | R155

Napolitana sauce, mozzarella with local burrata and fresh garden herbs

MEDITERRANEAN 🥛🌾🐟🌿 | R165

Lemon and olive oil with a roasted garlic white sauce, rocket and fresh garden herbs, topped with a local burrata and pine nuts

THE ANTIPASTI 🥛🌾🐟 | R195

Fior di latte, prosciutto di parma and salami from our butchery, lemon and olive oil, topped with pistachios

Keep an eye out for allergen ingredients:

🥛 Dairy | 🌾 Gluten | 🥚 Eggs | 🥜 Nuts | 🌿 Soy | 🐟 Fish | 🦞 Shellfish

🌿 Vegan | 🌿 Vegetarian

BOSCHENDAL BEEF

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

Our delicious cuts of beef are sourced from like-minded suppliers, prepared by our artisan butchers.

BUTCHER RAINER'S STEAK CUT OF THE DAY | R285

Tossed in a freshly chopped scallion sauce from our garden with oven baked potatoes

BRAISED ANGUS BEEF BOBOTIE | R195

Ginger and chilli, baked with a savoury custard served with basmati rice and tomato chutney

RED WINE AND GARLIC BRAISED OXTAIL | R220

With creamy mash potato and oven roasted baby carrots

BOSCHENDAL BURGERS

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



Our farm burgers are served with oven baked potatoes and homemade mayonnaise

BLACK ANGUS BEEF BURGER | R195

Signature Black Angus Beef burger topped with gherkins, onion marmalade, and boerenkaas

CRISPY FREE-RANGE CHICKEN BURGER | R180

Buttermilk marinated crispy fried chicken breast with gherkins, and a tangy coleslaw

PLANT BASED BURGER | R165

A patty made from lentils, chickpeas, and vegetables topped with gherkins and a tangy coleslaw with chilli aioli

SIDES

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



OVEN BAKED POTATOES | R60

Served with garlic mayonnaise

GARDEN GREENS | R60

Sautéed with lemon and butter, finished with almonds

GARDEN SALAD | R70

A selection of shaved vegetables from our garden, herb salsa, shaved parmesan

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 Vegan |  Vegetarian

KIDS' MENU

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



BUILD YOUR OWN PIZZA | R70

Raw pizza dough, mozzarella, napolitana sauce, garden herbs
Once the pizza is ready we will fire it for you in the pizza oven

MACARONI AND CHEESE | R70

A comforting classic, with creamy cheese sauce

BLACK ANGUS BEEF BURGER | R80

With garden lettuce, tomato and oven baked potatoes

CRISPY FISH | R85

With oven baked potatoes, a garden salad and homemade mayonnaise

SWEET TREAT | R50

Vanilla ice cream with chocolate sprinkles

SOMETHING SWEET

Served all day



FIRE ROASTED PEARS | R70

Vanilla and cinnamon roasted pears, with vanilla crème fraiche and buttered
toasted hazelnuts

BOSCHENDAL'S FAMOUS MALVA PUDDING | R75

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

OUR LEGENDARY CARROT CAKE | R75

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

BAKED CHEESE CAKE | R85

Our famous New York-style baked cheese cake

CHOCOLATE CAKE | R85

Decadent, gluten-free chocolate cake

SCOOPS OF DELIGHT | R45

Ice cream | Vanilla or chocolate

SELECTION OF PASTRIES

Ask your waitron about our selection of pastries

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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	R75/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

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
Tanqueray Gin	R65
Absolut Vodka	R55
Grey Goose Vodka	R70
Jameson	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

Allesverloren Port	R50
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LOCAL BREWS & CIDERS

Cape Cone IPA	R65
Pale Farm Wheat 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



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	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

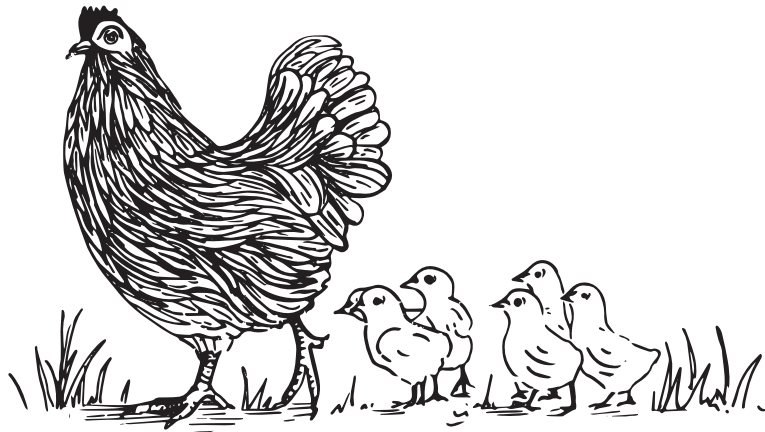
Vanilla/Mixed berry/Coffee	R55
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DRINKS



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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PIONEERING REGENERATIVE FARMING

We are a farm with a purpose. Our goal is to regenerate our soil and our people. We currently have 40ha of our land under regeneration, and we follow these principles:



1. PREPARING THE SOIL

We never plough as this disrupts soil structure and causes erosion



2. **PLANTING COVER CROP FOR MAXIMUM DIVERSITY** to protect the soil from erosion, suppress weeds, and add organic matter

3. **HAVING A LIVING ROOT IN THE SOIL AT ALL TIMES**, as roots help break compaction layers and aerate the soil



4. **COVERING THE SOIL** to reduce soil temperature and create a symbiotic relationship

5. INTEGRATING OUR LIVESTOCK

Our Black Angus herd, sheep and pasture-raised chickens graze in rotation, improving soil fertility



THE RESULT?

Happy, free-roaming animals and healthy soil with no chemical inputs that needs less water, creating a productive and environmentally friendly farming system