

The Deli is a South African farm café serving fresh, seasonal dishes, all sourced from our harvest garden or 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.



BOSCHENDAL CITRUS FESTIVAL



Our regenerative farming practices allow our orchards to deliver only the best zesty citrus. Enjoy the bounty of our winter Citrus Festival in our citrus inspired winter menu.



BREAKFAST SERVED 08H00 UNTIL 11H30


SOMETHING QUICK

2 slices of toast, butter, marmalade jam, Colby cheese  | R60

Banana loaf toast, butter, Colby cheese - vg  | R50

Seasonal fruit bowl, mint, toasted pumpkin seeds - v  | R65

Naartjies, savoury granola, Camelot yoghurt   | R70

Vanilla and coconut oats, almonds - v  | R50

Smashed avocado on sourdough toast, chili salt, coriander - v *add a farm egg for R15 extra | R80


Farm baked pastries, served with butter | R60

Scone

Croissant

Gluten-free carrot & nut muffin

Choose any 2 of the below accompaniments:

Marmalade, vanilla cream, Colby cheese 

SOMETHING SUBSTANTIAL

Eggs and bacon  | R95

2 eggs of your choice, bacon, toast

Banana flapjacks - vg   | R95

Fynbos glazed oranges, whipped vanilla cream, fynbos honey

Garden vegetable hash - vg  | R95

Potatoes, peppers, red onion, garden greens, tomato, smoked paprika mayo, 2 fried eggs

Farm bacon or local trout benedict  | R125

Herb cream cheese, bacon or trout, garden spinach, 2 poached eggs, hollandaise

Fried mushrooms on toast - vg   | R105

Citrus hummus, rye, garden herbs
*add a farm egg for R15 extra

Farmer's breakfast  | R140

2 eggs of your choice, farm bacon, beef or pork sausage, garden greens, crispy potatoes

Keep an eye out for allergen ingredients:

 Dairy  Gluten  Nuts  Seeds  Shellfish  Fish  Egg

V - vegan | VG - vegetarian * Please inform your waiter of any dietary requirements, menu items may contain traces of nuts.