



a baker's café

Café Tea Parties

Summer 2026





Slow Food is a global
grass roots organization. Founded in
1989 in Piedmont Italy. Its aims are:
to prevent the disappearance
of the local food cultures and traditions
to counteract the rise of the "fast" life
to combat peoples dwindling interest
in the food they eat and where it
comes from
to raise awareness of food heritage,
and how our food choices
affect the world around us...



slow down...

more...

Reservation Information

Should you wish to consider making a function reservation with us, please take note the framework information as a guide...

Afro-Boer a baker's café is an eclectic traditional non-traditional foodie driven café space that combines **SMALL** round European-style tables laid out to enjoy in

shared spaces we refer to:

the inside bakery area

the **STOEP**

the *outside paved area*

informal picnic benches
on the grass and our more

serious room named:
“Die Wit Olifant”

DIE WIT OLIFANT is a wine room where children are not permitted preferable due to the wines and gins on display.

- The baker's café is not a venue, we do not charge venue fees, but we do charge an upfront deposit for the food and or beverages that is non-refundable.
- This deposit secures the booking thus enabling us to plan ahead.
- Should you wish to bring your own cake, food, or food gifts onto the premises, please take note the following surcharges:

Own Cake: R400

Corkage Charge: R80 per bottle

After Hours: Pre-arranged

- Cakes are made by us if pre-ordered in advance, unless arranged otherwise - we do do referrals

Thank you for your enquiry!

- Decorations are most welcome, especially since we do not decorate! We recommend matching serviettes, flowers, and balloons in the garden.
- The garden is a shared space for old, young, and a multitude of pets.
- All pets are to be leashed please.
- We are a pet friendly establishment, however, we cannot accommodate pets inside in the café or on the stoep - we thank you for your patience with regards to this challenge.
- We unfortunately do not close off the garden for children's parties or private picnics.
- No own food and beverages are permitted on our premises unless pre-arranged.
- No smoking or vaping is permitted at the tables. We ask that smoking patrons make use of a garden bench or the vegetable garden at the café side as a smoking area.
- Alcoholic beverages and bubbles will only be served from 10h00. Please take note that no alcohol will be served to under 18 year olds. We are Fully Licensed.

Placing Baking Orders

- Please place an order by using the following channels:
 1. *On-line on our website shop: www.afroboer.co.za*
 2. *Via WhatsApp: 078 457 6616*
 3. *In person*
 4. *Via email: orders@afroboer.co.za*
- All orders need to be pre-paid to be confirmed and proof of payment is used to secure the order
- All baking orders need a time-line of 48 hours - please enquire ahead should you have an absolute crisis and you need us to bail you out!

- Please provide the following, especially since we need to be able to reach you should a crisis arise on our side!
 1. *Name and Surname*
 2. *Contact Cellphone Number*
 3. *Date and time of collection*
 4. *Any added detail, description of the event, or other*
- Please use your Invoice Number as reference for payment and pick-up

Booking a Party Event

- Please place a reservation ENQUIRY by using the following channels:
 1. Telephonically: 012 807 3099
 2. Via WhatsApp: 078 457 6616
 3. By Appointment in person
 4. Via our website email sheet: www.afroboer.co.za
 5. Via email and or feedback to: info@afroboer.co.za
- All enquiries remain unconfirmed pending availability until we send a confirmed response
- Once framework possibilities and availability has been confirmed, the reservation will be confirmed with a party-sheet and Pro-forma, which will require a deposit to be paid to confirm the reservation booking

- Please provide the following:
 1. Name and Surname
 2. Contact Cellphone Number
 3. Date and time of function tea party or reservation enquiring about
 4. Any added detail, description of the event, or any other important information

Please use your party sheet Quote number as reference for the deposit

Tea Party Packages

Party packages involve in-house pre-ordered cakes tarts and quiches with added menu extras, set on a table for self-help amongst the party goers

- The options exclude all beverages and a 12% service fee
- Choices are compiled from our Bakery Orders and Goodies List
- Since this is a self-service table display - own cake stands platters a cake lifters, family heirloom cake knives and decorative plates are welcome
- We recommend a combination of beverages from our beverage menu as an add-on, do enquire about our jugs of juices and coolers

The High Tea

R300 per person

- includes a glass of bubbly -

(or for a non-alcoholic version opt for a coffee or a small pot of tea)

excludes 10% service fee

1 x goat's cheese honey and thyme phyllo cigar
1 x olive & balsamic onion quiche tartlet
1 x tomato tartlet
1 x smoked trout and cucumber ribbons
2 x butternut flatbreads with vegetables - vegan
1 x chocolate brownie halve
1 x carrot cake half
1 x small berry cheesecake cup



some tips
for etiquette...

HIGH TEA

Take small, quiet sips of your tea,
Do NOT blow on the tea if it is too hot.

When you are not drinking the tea,
place the cup in the saucer.

Do not wear black... wear a tea dress,
where the hem falls below the knee but is
above the ankle, with a prim and
proper high cut bodice.

Keep it classy, and bring a wicker
bag, or use your pink flamingo purse
for a lipstick and tissues. And only
sit when sipping tea, standing around
is for holding a glass of bubbles...

Celebration Cakes

Carrot Cake 570

Cream Cheese Frosting topped with toasted shaved coconut rectangular, two-layered, served pre-sliced into 8 squares

Contains Nuts

Banting Carrot Cupcakes 65 ea

topped with Keto Frosting, contains nuts, contains xylitol

Wheat- Gluten- Sugar- Free

Contains Nuts- Xylitol

Chocolate Rose Cake 540

Organic Dark Chocolate-butter Frosting, caramel filling round, two-tiered 8-10 slices

Vanilla Citrus Cake 570

White Chocolate Ganache Frosting, topped with toasted pistacchio nuts round, two-layered, 8-10 slices

Contains Nuts

Orange Poppyseed Cake 570

Crème Fraîche Frosting, citrus flavoured, toasted almonds, poppy-seeds

round, two-layered 8-10 slices

Contains Nuts

New Lady on the Block 570

Strawberries and cream cake with pink vanilla butter frosting whipped cream and strawberry syrup

Contains Nuts

Rainbow Nation Cake 600

Vanilla Frosting, 100's and 1000's sprinkles round, layered with colored frosting in between layers

Vegan Chocolate Cake 500

Organic Dark Chocolate-Almond Milk Frosting round, two-tiered, 8-10 slices

Vegan

Baked Cheesecakes

Plain Cheesecake 460 - 560

add Mixed Berry Topping
add Salted Caramel Topping
add Lemon Curd Topping
round, 12-14 slices
Contains Nuts in crust

Baked White Chocolate 640
Cheesecake

White Chocolate, topped with strawberries
and crème fraîche
round, 12-14 slices
Contains Nuts in crust

Cashew Crusted Banting 720
Cheesecake

round, 12-14 slices
Contains Nuts- Xylitol

Chocolate Dot Cheesecake 620
Studded with milk chocolate
Round, 12-14 slices

Tea-Time Treats

Lemon Meringue Pie 280

Salted Caramel 460
and Chocolate Tart

topped with crème fraîche and strawberries

Apple Rose Tart 320

pastry crust

Apple Almond Cake 380

Coconut Milk Frosting, Flaked almonds,
Shaved coconut
round, single layered, 8-10 slices
Wheat- Gluten- Dairy- Free
Contains Nuts

Pecan Rosemary 65 ea
Moskonfyt Tartlets

Contains Nuts

Quiche Flavours

Savoury Quiches

Large Quiches 440

cheddar crusted, cream eggs savory fillings
32cm, 10-12 slices or 16 platter squares

Crustless Quiche 65 ea

filling of cream eggs savory fillings
6cm, individual oval tartlets
Wheat- Gluten- Sugar- Free

House Table-Salad 120

lettuce, cherry tomatoes, olives,
grated beetroot, grated carrots
3 portions

1. Bacon and Onion
2. Butternut Brie Biltong Sun-dried Tomato
3. Smoked Chicken Caramelised Pear Onion Feta
4. Ham Spinach Feta Toasted Pine Nuts
5. Biltong Parmesan Fresh Oregano
6. Biltong Brie Caramelised Pear Thyme
7. Toasted Walnuts Gorgonzola
8. Dried Fig Pickled Café Onions Brie
9. Dried Fig Biltong Gorgonzola
10. Spinach Feta Toasted Pine-nuts
11. Gorgonzola Caramelised Pear Biltong
12. Smoked Chicken Mushrooms
13. Chorizo Brie Onion Garlic Goat's Cheese Honey
14. Mushrooms Caramelized Onion Goat's Cheese
15. Spinach Feta
16. Balsamic Onion Feta
17. Cherry Tomatoes Feta Fresh Oregano
18. Caramelised Onion Mushroom
19. Cheddar Caramelised Onion

Bar Snacks & Platters

Citrus Marinated Olives Bowl 55

Vegan Gluten Free

Pot of Fries 70

hand-cut fries, served with house-made
garlic mayo

Crumbed Chicken Strips 110

served with smokey barbecue sauce

Dried Fig & Chorizo 140

Flatbread

freshly toasted flatbread drizzled with
garlic butter, caramelized onions, fried
chorizo, rocket leaves, dried fig slices,
and a balsamic glaze

Smoked Trout & Capers 140

Flatbread

freshly toasted flatbread spread with
cream cheese & chive mayo topped with
smoked salmon trout, caper berries, red
onion, rocket and drizzled with a lemon-
infused balsamic and olive oil vinaigrette

Tomato Tartlet 55 ea

puff pastry, Parmesan cheese

Balsamic Onion and Olive 55 ea
Tartlet

Goat's Cheese Cigar 25 ea

honey and Thyme Phyllo

Chicken Liver Pâté Pot 110

fennel salad, pickled café onions
toasted panini slices

Charcuterie Platter 360

chorizo, black forest ham, salami, pickled
café onions, marinated olives, caper-
berries, Brie cheese, Camembert, dried
figs slices, pumpkin seed brittle, toasted
panini slices

Cheese Platter SQ

(price on order)

arrangement of Pre-ordered artisanal
cheeses, selection of crackers and biscuits,
fruits and preserves

French Leaf Salad 70

Vegan Gluten Free

Juice and Cooler Jugs

serves 8-10

Rooibos-cranberry Cooler	280
Vintage-lemonade	260
Green-tea & apple Iced Tea	280
Freshly Pressed O. J.	300

Refreshing Infused Water

serves 8-10

Cucumber, Lemon, Mint	80
Apple, Cinnamon, Ginger	110
Pomegranate seed, Mint	120

Tjin Tjin Jugs for a Crowd

serves 8-10

White Sangria	360
Chescato Sweet White, white grapetiser, plum halves, mint, ice	

Red Sangria

360
Big Oak Red Shiraz, ginger ale, apple slices,
pomegranate seeds, lemon, basil

Apèrol Spritz

480
Orange flavoured apéritif, club soda,
bubbles, orange slices

Wine By The Glass / Bottle

Celebration Bubbles

Steenberg 320

Sauvignon Blanc *Sparkling Wine*

Strandveld Die Skaamgesiggié 420
Cap Classique

Ken Forrester Sparkle Horse 480
Cap Classique

L'Ormarins Blanc de Blanc 520
Cap Classique

Da Luca D.O.C 390
Prosecco

Veuve Clicquot 1 699
Brut Champagne

Allure De-Alcoholised 240
Sparkling Wine

J. C. Le Roux Le Domaine 55 | 165
Sparkling, semi-sweet

Leopard's Leap Chescato 55 | 165
White, semi-sweet

Iona Sophie Te'Blanche 65 | 195
Sauvignon Blanc, dry white

Alvi's Drift (v) 55 | 165
Chenin Blanc, off-dry white

Haute Cabrière 70 | 210
Blend, dry white

Neil Ellis Wildflower 65 | 195
Rosé, dry

Jordan Chameleon 60 | 180
Merlot, dry red

Doolhof Mountain Range 80 | 240
Pinotage, dry red

Bellingham Big Oak Red 55 | 165
Shiraz, dry red

Coffees

Cortado 34

Cappuccino single espresso 38

Flat White double espresso 40

Café Africano 36

Cold Drinks

Teas

served with milk or lemon and honey

Pure Rooibos 30

Pear & Elderflower Rooibos 32

African Breakfast 30

Earl Grey 34

French Vanilla 30

Moroccan Mint Green 34

Cream Soda Float 46

Sodas Coke Coke Zero Sprite Zero 32

BOS Iced Tea peach 38

Sir Fruit orange mango 34

Appletiser 42

‘Die Gebed van Jabs’

Jirre, stuur tog nou 'n wolklikeid
en goi u se drippelse op ons se koppe uit

Gjee onse weidingse meerderder gras en
hou ons tog oener u se vlekkense vas...

Keer die beerlou* van onse lywe af weg
en draai tog net onse leue bietjie reg:

Lattie hyl ons nie innie nagte
so slattie, ennie trané ons
nie oppie mirrag stierlik vattie...

- innie stilte van die jirre -

Grietwa Psalms en Gedigte

Hans du Plessis

getting your groove on! → can also refer to
"the afro way" can also refer to
getting your groove on, and
this way, that way
and the afro-boer way!

afro-

an afro, is a hairstyle worn naturally by people with spunk! It is specifically styled by individuals in such a fashion that it represents a large rounded shape - much like a halo, cloud or ball - certainly one of the more eye-catching styles...
rebeling against the "short" hairstyle that marks a revolutionary, and the "long flowing" hairstyles that mostly celebrates iconic self-image... nonetheless

suitably African and worn with pride on this continent!

boer

boer is the Dutch and Afrikaans word for Farmer... a wanderer or traveller being nomadic and free-spirited, looking for /and to earn a living off

The desire to wander, known as trekkers, was a noble characteristic of the Boers





- NOT ALL THE INGREDIENTS USED
ON THE MENU ITEMS ARE LISTED...

- PLEASE NOTIFY US OF
ANY FOOD ALLERGIES OR INTOLERANCES

everything here is
hand-made | home-made | wholesome

Reservations:

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078 457 6616 (WhatsApp only)

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