

- 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:

012 807 3099
078 457 6616 (WhatsApp only)

a baker's café

info@afroboer.co.za
www.afroboer.co.za

Café Tea Parties
Summer 2026

Inner left protea

Inner right protea

Afro-Boer Story

Die Wit Olifant Story

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!

Coffees

Cortado 34

Cappuccino single espresso 38

Flat White double espresso 40

Café Africano 36

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

Cold Drinks

Cream Soda Float 46

Sodas Coke Coke Zero Sprite Zero 32

BOS Iced Tea peach 38

Sir Fruit orange mango 34

Appletiser 42

- 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

Celebration Bubbles

Steenberg	320
	<i>Sauvignon Blanc Sparkling Wine</i>
Strandveld	420
	<i>Die Skaamgesigge Cap Classique</i>
Ken Forrester	480
	<i>Sparkle Horse Cap Classique</i>
L'Ormarins	520
	<i>Blanc de Blanc Cap Classique</i>
Da Luca	390
	<i>D.O.C Prosecco</i>
Veuve Clicquot	1 699
	<i>Brut Champagne</i>
Allure	240
	<i>De-Alcoholised Sparkling Wine</i>

Wine By The Glass / Bottle

J. C. Le Roux	Le Domaine	55 165
	<i>Sparkling, semi-sweet</i>	
Leopard's Leap	Chescato	55 165
	<i>White, semi-sweet</i>	
Iona	Sophie Te'Blanche	65 195
	<i>Sauvignon Blanc, dry white</i>	
Alvi's Drift	(v)	55 165
	<i>Chenin Blanc, off-dry white</i>	
Haute Cabrière		70 210
	<i>Blend, dry white</i>	
Neil Ellis	Wildflower	65 195
	<i>Rosé, dry</i>	
Jordan	Chameleon	60 180
	<i>Merlot, dry red</i>	
Doolhof	Mountain Range	80 240
	<i>Pinotage, dry red</i>	
Bellingham	Big Oak Red	55 165
	<i>Shiraz, dry red</i>	

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 grapefiser,
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,

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 Pro-forma 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 half
1 x carrot cake half
1 x small berry cheesecake cup

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, caperberries, 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

Quiche Flavours

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

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

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 pistachio 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

Moskonfytt Tartlets
Contains Nuts