

DIE OU PASTORIE DELI

WHOLESALE PRICELIST

All items are subject to availability

FROZEN MEALS

Beef Lasagne Medium – 600g
Beef Lasagne Large – 800g
Butter Chicken Curry Medium – 500g
Butter Chicken Curry Large – 700g
Country Style Babotie Medium - 500g
Country Style Babotie Large – 700g
Melanzane Medium – 450g
Melanzane Large – 550g
Rogan Josh Lamb Medium – 500g
Rogan Josh Lamb Large – 700g
Vegan Curry Medium – 550g
Vegan Curry Large – 750g
Vegan Lasagne Medium – 600g
Vegan Lasagne Large – 800g

FROZEN PIES

Beef & Red Wine Pie Medium – 600g
Beef & Red Wine Pie Large – 800g
Cottage Pie Medium – 500g
Cottage Pie Large – 700g
Duck & Cranberry Medium – 600g
Duck & Cranberry Large – 800g
Roast Chicken Pie Medium – 600g
Roast Chicken Pie Large – 800g

JELLY & CONDIMENTS – 300g jar

Cranberry & Thyme
Jalapeno
Mulled Wine
Rooibos Tea
Spiced Plum
Coffee
Hot Chilli Relish
Homemade Chutney

CREAMED NOUGAT – 160g jar

Amarula Nut Brittle
Kahlua Coffee & Chocolate
Milk Tart
Oreo & Cream
Pecan & Cranberry
Salted Caramel
Swiss Chocolate
Vanilla
Whiskey Caramel

LIVER PATE & PESTO – 200g jar

Chicken Liver Pate Peri-Peri
Chicken Liver Pate Plain
Pecan Nut Pesto

DESSERT

Dream Malva Pudding
Vegan Chocolate Pudding

PRESERVE

Green Fig Preserve (Seasonal)

AVAILABLE ON PRE-ORDER

Mayonnaise
Infused Salts
Infused Sugars
Biscotti
Biscuits
Lemon Curd
Honeycomb
Brittle
Shortbread
Fudge
Cheese Straws



DIE OU PASTORIE DELI

PRODUCT DESCRIPTORS

FROZEN MEALS

BUTTER CHICKEN

Creamy and mildly spiced with buttery soft chicken. Best served with roti or basmati rice

BEEF LASAGNE

Classic pasta & beef layered with a creamy bechamel sauce and topped with cheese

COUNTRY STYLE BOBOTIE

Traditional bobotie with spiced beef mince, served best with our Homemade Chutney

COTTAGE PIE

Spiced mince with vegetable and homemade chutney, topped with mash

DUCK & CRANBERRY PIE

Pulled duck breast meat with a cranberry vegetable filling and a lid of puff pastry

LAMB ROGAN JOSH

Tender slow cooked lamb and brinjals, with a secret aromatic spice blend and a spark of heat

MELANZANE

Brinjals and a rich tomato sauce with basil, mozzarella and parmesan

ROAST CHICKEN & THYME PIE

Whole chicken slow roasted with white wine & fresh thyme and topped with puff pastry for the perfect pie

VEGAN CURRY

Fresh vegetables tossed in a homemade curry base filled with flavour & aromatics

VEGAN LASAGNE

Vegan rolled pasta and lentils in a sugo sauce layered with a vegan bechamel



DIE OU PASTORIE DELI

PRODUCT DESCRIPTORS

PATÉ



CHICKENLIVER PATÉ - PLAIN or PERI-PERI

A Blend of savoury flavours gently spiced & cooked, then blended to a creamy consistency.

Perfect for spreads, cheese platters or charcuterie boards.



JELLIES AND RELISH

A handmade product with natural ingredients and no preservatives.

To use as a delicious accompaniment to all meals (beef, lamb, pork, fish & vegetarian or vegan).

Or simply to eat with scones or toast.

CHILLI RELISH

A hint of chilli flavour blended perfectly for a well-rounded hotness.

HOMEMADE CHUTNEY

A combination of hearty flavours of sweet, sour and spicy. A welcoming condiment to any meal.

ROOIBOS TEA JELLY

Infused rooibos tea jelly with a sweet base, perfect for any charcuterie board or vanilla flavoured dessert

MULLED WINE JELLY

Red wine blended jelly, with a rich tannin flavour enhanced with red meats, and deeply spiced dishes

COFFEE JELLY

Coffee flavour, perfect for a cookie or sweet spread

TOMATO & CHILLI JAM

Lightly spiced tomato jam, perfect for any bread & cheese board

JALAPENO JELLY

Popping flavoured dip or spread

CRANBERRY & THYME JELLY

Complimentary pair, perfect for any pie



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CREAMED NOUGAT

Soft, white clouded folds of luxury creamed nougat, blended with exceptional flavours to create a distinctive dessert. Exclusive to Die Ou Pastorie.

Use as a topping, as a supporting accompaniment on any citrus dessert or on its own. Light & divine, a sweet finish to any of our hearty meals and a wonderful gift!

MILK TART

A local flavour enhanced with creamy cinnamon and fragrant deliciousness

PECAN & CRANBERRY

A mix of crunchy and sweet fruit and nutty flavours in whirled creamy nougat

WHISKEY CARAMEL

Smokey whiskey flavours in a creamy fluff

VANILLA

Timeless flavour of vanilla encompassing a unique and delectable treat

KAHLUA COFFEE & CHOCOLATE

Sweet symphony of an exclusive Kahlua delight

SALTED CARAMEL

Complimentary blend of sweet and salty crunchiness

OREO & CREAM

A tasty chocolate biscuit crunch with a creamy nougat finish

AMARULA & NUT BRITTLE

This confection combines the creamy, rich flavour of Amarula liqueur with the satisfying crunch of premium nuts

SWISS CHOCOLATE

Luxurious and decadent chocolate



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TERMS AND CONDITIONS

These terms and conditions apply to all purchases made from Die Ou Pastorie Deli. We reserve the right to change these terms and conditions at any time without prior notice. Any changes will be posted on our website and will apply to any orders placed after the posting date.

ORDERS

All orders are to be placed via email or WhatsApp. A lead time of 3 days minimum is required to prepare your order. New customers will be required to pay the first invoice before delivery can be made.

DELIVERY

Delivery is available within Hartbeespoort and surrounding areas, as well as Gauteng. We reserve the right to add a delivery fee and will be communicated upon confirmation of your order.

ORDER AND COLLECT

We provide a collect service; orders must be picked up within a 2 day acceptance of order ready for collection notification.

PAYMENT

All payments of invoices must be settled within 7 days of receipt. Placement of next order is dependent on settlement of previous invoice.

PRICING

Prices are supplier and ingredient dependant; changes will not affect current orders placed. Notifications will be communicated for price adjustments on future orders. Prices does not include VAT as we are not yet VAT registered.

PRODUCT DESCRIPTIONS

We strive to ensure that our product descriptions are accurate. For an individual product description please request it.

RISK

Check orders on receipt. The risk of loss or damage to the goods passes to you upon delivery.

RETURNS AND REFUNDS

Due to the perishable nature of our products, we reserve the right to not accept returns or exchanges unless the product is damaged or incorrect upon delivery. If you receive a damaged or incorrect product, please contact us within 24 hours of receipt, and we will arrange for a replacement or refund.

Expired products can be exchanged on pre-arrangement and is subject to approval.

ALLERGIES AND DIETRY REQUIREMENTS

It is your responsibility to inform us of any allergies or dietary requirements when placing an order. We will do our best to accommodate your needs but cannot guarantee that any product is completely free from allergens. We use a kitchen exposed to nuts.