



CHARDONNAY DELI

The Story

So, how does a young girl's dream of one day becoming a chef turn into a reality?

THE RECIPE: Passion
Perseverance
And People

THE STORY

Charmaine Ann Lilje's dream of becoming a chef started with a childhood job serving home-cooked meals after school. Later that year she initiated her school's first catering club and was awarded an entrepreneurial certificate. A degree in business laid the foundation for her business management skills but it was travel that reignited her passion for food.

After her travels an inspired Charmaine returned to Cape Town and secured an unpaid job at Olympia Cafe. Soon she was running the pass, creating menus and earning a small salary.

Several months later Charmaine joined the *La Colombe* Restaurant team as Chef de Partie under Franck Dangereux. Within months she was 3rd in command. When Dangereux resigned Charmaine filled the Head Chef position. Shortly thereafter, with the arrival of Luke Dale-Roberts, Charmaine became Sous Chef of Africa's number one restaurant.

Charmaine's course shifted with the sudden death of her mother. And on 1 January 2009 Chardonnay Chefs was born. This exclusive catering company boasted a high profile client list and served with professionalism for over six years. Soon she was ready for her next challenge. And on 21 December 2014 **Chardonnay Deli at High Constantia** opened its doors.

Set in the beautifully restored historical premises at 87 Constantia Main Road, the building dates back to 1888. The name, Chardonnay Deli, is derived from a combination of two names: Charmaine and her close friend and former partner, Donovan Le Cok.

Chardonnay Deli's success energised and inspired Charmaine. Drawn to picturesque Kalk Bay and to a historical building built in 1895; **Chardonnay Deli at Dalebrook** was born. This atmospheric, seaside space allowed Charmaine to continue sharing her passion for food, her hospitality and her flair.

Charmaine's boundless entrepreneurial spirit meant that a third chapter was inevitable. And as a result **Chardonnay Deli at Uitsig** opened its doors on 15 October 2023. This third restaurant marks a full circle for Charmaine, taking her back to the place where her success was defined. Chardonnay Deli at Uitsig is a blend of Charmaine's greatest passions - flavoursome food, inviting wines and an exquisite setting. Each Chardonnay Deli is unique. Located in beautiful, historically rich settings, each restaurant reflects Charmaine's rustic style, her belief in moving back to basics and her love for good, simple, uncomplicated food.

Welcome

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Wine List

	Glass	Carafe	Bottle
Constantia Uitsig Cap Classique			
MCC	80		340
Green apple, orange blossom & ripe peaches			
Constantia Uitsig Chardonnay			
Wooded Reserve	80	160	320
Orange, melon & peach			
Unwooded	60	120	240
Kumquat, grapefruit, white peach & pear			
Constantia Uitsig Rosé			
Rosé	50	100	200
Raspberry, rosewater & melon			
Constantia Uitsig Whites			
Sauvignon Blanc	60	120	240
Litchi, elderflower, spanspek & lime			
Natura Vista	70	140	280
Gooseberry, pink grapefruit, lemongrass & almonds			
Semillon	70	140	280
White peach & summer fruits			
Constantia Uitsig Reds			
Constantia Red			410
Black currents, black cherry & plum			
Red Horizon Shiraz	65	130	260
Black pepper, liquorice & vanilla			
Red Tableau Cab Sauv & Merlot	65	130	260
Cassis, marachino cherry & tobacco leaf			
Beers, Ciders & Cocktails			
Castle Lite			38
Urban Brew			42
Heineken			42
Zwakala Lager			45
Savannah & Savannah Lite			42
Chardonnay Spritzer			65
Caperitif, bitters, lemonade & fresh orange			
Irish Coffee			75
Dom Pedro			75
G n T			75
Boozy Lemonade			75
Bloody Mary			75
Mimosa			75
Whiskey			35
Vodka			35
Kombucha			45
Original Hibiscus Lime			
Corkage			50