



# DELHEIM

worth the journey

The Family & clan of Jack Russells,  
welcome you

WiFi - **DelheimGuest** - Password- **spatz2017**

## MCC

glass 750ml

Delheim Blanc de Blancs **40/160**

## WHITE / ROSÉ WINES

Sauvignon Blanc	<b>30 / 105</b>
Chenin Blanc Wild Ferment	<b>40 / 150</b>
Gewurztraminer	<b>40 / 145</b>
Chardonnay Sur Lie	<b>50 / 185</b>
Blanc Fumé	<b>60 / 225</b>
Pinotage Rosé	<b>30 / 105</b>

## RED WINES

Shiraz Cabernet Sauvignon	<b>30 / 105</b>
Pinotage	<b>45 / 170</b>
Shiraz	<b>40 / 150</b>
Merlot	<b>40 / 150</b>
Tempranillo	<b>60 / 225</b>
Cabernet Franc	<b>60 / 250</b>
Grand Reserve	<b>80 / 320</b>
Vera Cruz Shiraz	<b>/450</b>
Vera Cruz Pinotage	<b>/450</b>

## DESSERT WINES

Spatzendreck (60ml) **40**

## HOT BEVERAGES

Single Brew Roasted Coffee	<b>22</b>
Single Espresso	<b>16</b>
Double Espresso	<b>18</b>
Tea: Ceylon / Rooibos / Herbal	<b>25</b>
Cappuccino	<b>26</b>
Rooibos Cappuccino	<b>26</b>
Latte	<b>28</b>
Hot Chocolate / Milo	<b>28</b>

## COLD BEVERAGES

Homemade Lemonade	<b>25</b>
Homemade Iced Tea	<b>25</b>
Fruit Juice	<b>20</b>
Sparkling Grape Juice	<b>30</b>
Water: Sparkling / Still ( 750ml )	<b>30</b>

**Alcohol not for sale to persons under 18 years of age.**

Smoking Policy: No smoking at restaurant tables please- according to new legislation, smoking is now illegal in "partially enclosed" public places such as covered patios, verandas, balconies, walkways and parking areas.

## STARTERS

**Bowl of Olives 45**

**Dolmades 45**

**Snoek Pate & Bread Basket 45**

### *Delheim Pinotage Rosé*

**Cape Malay Starter Platter:** beef samosas, curried onion & coriander beignets, apple & cucumber atchar, slow-braised lamb neck springrolls served with creamy lamb jus **70**

### *Delheim Sauvignon Blanc*

**Fishcakes** served with a small side salad **65**

### *Delheim Blanc Fumé*

**Springbok Carpaccio** with , rocket salad dressed & parmesan shavings, drizzled with olive oil & served with lemon wedges on the side **95**

### *Soup of the Day 65*

### *Delheim Cheese platter for two*

3 local cheeses, Chrisna's olives, green fig & mascarpone cheese, seasonal fruit, dolmades & pickled pumpkin served with a bread & cracker basket

**220 ( Add 2 cured meats for an extra 60 )**

## DESSERT

**2 Milk Chocolate Balls**, handcrafted by Hugenot Chocolates in Franschoek, filled with our famous Spatzendreck **30**

### *Spatzendreck*

**Home Baked Mascarpone Cheese Cake**, with red wine cinnamon reduction & cinnamon tuille **65**

### *Delheim Pinotage Ice-Cream, 45*

### *Chenin Blanc Wild Ferment*

**Poached Stone Fruit**, apple & buchu topped with honey crumble in a jar, popping candy, vanilla ice-cream served with rooibos espresso **65**

**10% service charge will be added to any table of eight or more**

**Thank you for visiting our home, but please don't share your food with us -**

**Sadie, Vuvuzela, Lisa, Barak, Chenin & Pepper - Dogs of Delheim**

*We have recommended wines from our range that pair well with each dish on our menu, enabling you to enjoy and experience the best of both*

## MAINS

### **Delheim Pinotage Rosé**

**Delheim salad**, greens, roasted vegetables, cashew nuts, pickled pumpkin, cucumber, tomato **(V) 75**

### **Delheim Chenin Blanc Wild Ferment**

**Masala chicken salad**, fresh garden salad with free range masala chicken strips, chickpeas, greek yoghurt, tomatoes and homemade dressing **95**

### **Delheim Blanc Fumé**

**Homemade Tagliatelle**, wild mushrooms, green beans, leeks & pak choi served with a Thai coconut cream sauce **(V) 85**

### **Delheim Shiraz**

**German bratwurst** served with granadilla & butternut salad, baby potatoes, sauerkraut, wholegrain mustard **95**

### **Delheim Gewürztraminer**

**Ostrich Bobotie burger**, farm baked roll with a 180g gourmet ostrich & sirloin patty, Bobotie spices, crisp rocket, tomato, watercress & a light curry sauce. Served with sweet potato wedges **95**

### **Delheim Chardonnay Sur Lie**

**Pan-fried Line Fish** served with Pak Choi, peppers & rice noodles in a honey & sesame soy sauce **SQ 135**

### **Delheim Cabernet Franc**

**Crispy pork belly** (200g), served with wild mash, baby beetroot, leeks, green beans and apple sauce **135**

### **Delheim Chardonnay Sur Lie**

**Cape Malay free range chicken curry** with homemade roti, basmati rice, salsa, apricot chutney **135**

### **Delheim Pinotage**

**Fragrant Ostrich Bobotie** served with yellow rice, salsa, crispy poppadum, pumpkin fritter **145**,

### **Delheim Tempranillo**

**Steak Champignon**, 300g sirloin cooked to perfection, sliced and smothered in our creamy mushroom & Cape mustard infused sauce, served with a garden salad & baby potatoes **158**

### **Delheim Pinotage**

**Springbok loin**, with fresh garden vegetables, wild mash & lamb jus **220**

### **Delheim Grand Reserve**

**Slow-braised lamb shank** in a Delheim homemade rub, sauteed baby potatoes, seasonal vegetables, olives, harissa & yoghurt dressing, deep fried mint & lamb jus **245**

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### **Delheim Fondue for two**

Only the best local cheeses used in the home-made fondue recipe, served with sliced sirloin, vegetables and fresh baguette. Includes a bottle of Delheim Shiraz Cabernet Sauvignon **495**

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