



**DELHEIM**  
worth the journey



## WINE SELECTION

<b>MCC</b>	glass 187ml	750ml
Blanc de Blancs	60	195

### WHITE / ROSÉ WINES

Sauvignon Blanc 2019	35	120
Chenin Blanc Wild Ferment 2018	50	165
Gewürztraminer 2019	60	195
Chardonnay Sur Lie 2018	65	215
Pinotage Rosé 2019	35	120

### RED WINES

Shiraz Cabernet Sauvignon 2017	35	120
Pinotage 2017	55	175
Shiraz 2017	45	155
Merlot 2017	50	160
Cabernet Sauvignon 2016	65	215
Tempranillo 2016	70	240
Cabernet Franc 2014	50	165
Grand Reserve 2015	115	390
Vera Cruz Shiraz 2014		470
Vera Cruz Pinotage 2016		470
Iconoclast Cape Blend 2012		1000

### DESSERT WINES

Spatzendreck (60ml)	40
Edelspatz Noble Late (60ml)	60

## Other Beverages

### HOT BEVERAGES

Single Brew Roasted Coffee	26
Single Espresso	16
Double Espresso	18
Tea: Ceylon / Rooibos / Herbal	25
Cappuccino	28
Rooibos Cappuccino	28
Latte	29
Mocha	32
Hot Chocolate / Milo	29

### COLD BEVERAGES

Homemade Lemonade	29
Homemade Iced Tea	29
Iced Coffee	35
Fruit Juice	24
Sparkling Grape Juice	30
Water: Sparkling / Still ( 750ml )	36

*Celebrating 80 years of Sustainable Winemaking*



**WiFi - Delheim Guest - Password- 80 years**

## STARTERS

Bowl of Chrisna's *Olives* **35**

*Dolmades* - rice, raisins and spices wrapped in vine leaves **45**

Homemade *Snoek Pate* served with farm style bread **45**

### *Mushroom Galette*

baked phyllo pastry sheets topped with wilted spinach, a variety of mushrooms, caramelized onions, danish feta and melted Gruberg cheese **45**

**pair with Delheim Merlot**

### *Cape Malay Starter Platter*

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

**pair with Delheim Pinotage Rosé**

### *Fishcakes*

served with a small side salad **65**

**pair with Delheim Sauvignon Blanc**

### *Springbok Carpaccio*

served with rocket salad dressed & parmesan shavings, drizzled with olive oil & served with lemon wedges on the side **105**

**pair with Delheim Shiraz**

### *Soup of the Day* **65**

enquire with your waiter

### *Delheim Platter for Two*

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

**245 ( Add 2 cured meats for an extra 75 )**

## SALADS

*Steak & Strawberry Salad* with danish feta, crisp greens and a cape mustard and honey vinaigrette **145**

*pair with Delheim Shiraz Cabernet Sauvignon*

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

*pair with Delheim Chenin Blanc Wild Ferment*

*Roasted Vegetable Salad*, with oven roasted capsicums, red onion and butternut, served on a bed of crisp lettuce with danish feta and Delheim dressing **75**

*pair with Delheim Merlot*

## VEGETARIAN MAINS

*Homemade Tagliatelle*, wild mushrooms, green beans, leeks & pak choi with a spicy Thai coconut cream sauce (V) **95**

*pair with Delheim Chardonnay Sur Lie*

*Aubergine Baklava*, layers of pastry, vine leaves aubergine & danish feta cheese in a spicy tomato-based sauce. Served with a crisp garden salad **65**

*pair with Delheim Pinotage Rose*

*Wild Mushroom Gnocchi*, potato gnocchi smothered in our homemade sauce infused with mushrooms, red wine, cream and fresh herbs **135**

*pair with Delheim Shiraz Cabernet Sauvignon*

## MAINS

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

*pair with Delheim Cabernet Franc*

*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 **110**

*pair with Delheim Gewürztraminer*

*Pan-fried Line Fish* served with basmati rice, coriander beignets and a steam-fried blend of mushrooms, baby marrow, leek and danish feta - *for vegetables or salad instead of rice, add R12* (SQ) **145**

*pair with Delheim Chardonnay Sur Lie*

*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 **170**

*pair with Delheim Tempranillo*

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

## DELHEIM CLASSICS

*German Bratwurst* served with granadilla & butternut salad, baby potatoes, sauerkraut, wholegrain mustard **110**

*pair with Delheim Shiraz*

*Cape Malay Free Range Chicken Curry* with homemade roti, basmati rice, salsa, apricot chutney **135**

*pair with Delheim Chardonnay Sur Lie*

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

*pair with Delheim Pinotage*

*Springbok Loin*, with fresh garden vegetables, wild mash & lamb jus **215**

*pair with Delheim Cabernet Sauvignon*

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

**SQ - Size may vary 255**

*pair with Delheim Grand Reserve*

## DESSERT

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

*pair with Delheim Spatzenbreck*

*Delheim Pinotage Ice-Cream*, vanilla ice-cream blended with a berry compote and pinotage infused sauce **45**

### *Pebbles Dessert - Donation*

Pledge a sweet gift to the Pebbles Project. Their main emphasis is on education, enriching the lives of disadvantaged children and families in the Winelands farming communities in the Western Cape. Delheim's aftercare program is supported by Pebbles **40**

Read More - <https://www.delheim.com/our-story/social-responsibility/>

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