

WHITE / ROSÉ WINES

	150ml	750ml
Chenin Blanc Wild Ferment	35	120
Sauvignon Blanc	30	85
Pinotage Rosé	30	85
Gewürztraminer	35	140
Chardonnay Sur Lie	50	185

RED WINES

	150ml	750ml
Shiraz / Cabernet Sauvignon	30	85
Pinotage	35	135
Shiraz	35	130
Merlot	35	125
Grand Reserve	80	300
Vera Cruz Pinotage	110	435
Vera Cruz Shiraz	110	435

SPARKLING / DESSERT WINES

Delheim Blanc de Blancs		180
Spatzendreck	50	195
Muratie Cape Ruby		20
Dalla Cia Pinot Noir Grappa (60ml)		40

HOT BEVERAGES

Single Brew Roasted Coffee		18
Single Espresso		18
Double Espresso		25
Tea: Ceylon / Rooibos / Herbal		25
Latte / Chai Latte		25
Hot Chocolate / Milo		25
Cappuccino / Rooibos Cappuccino		25

COLD BEVERAGES

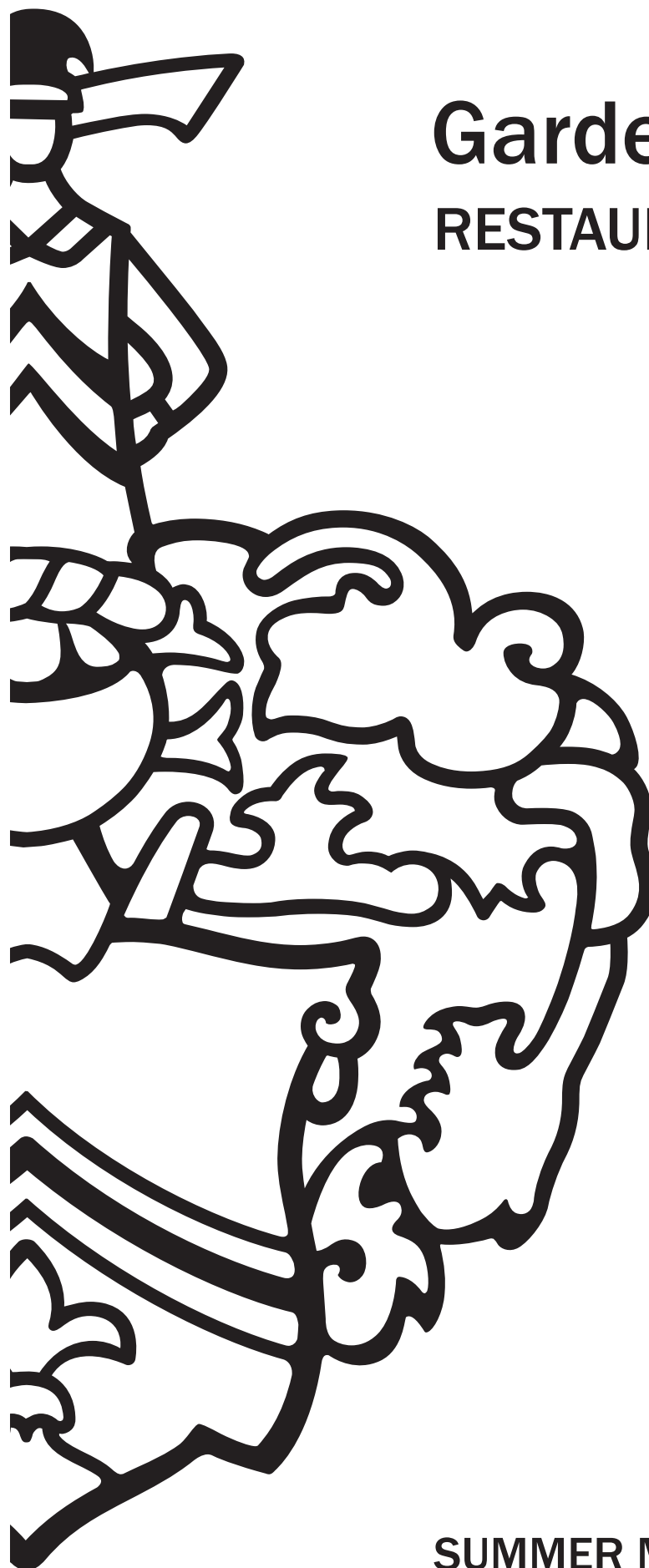
Fruit Juice		18
Tab		25
Ice Tea		25
Sparkling Grape Juice	20	38
Water: Sparkling / Still	16	26
Lemonade		25
Craft Beer		40

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.

Free delivery service for wine orders of 12 bottles or more in South Africa!

Garden RESTAURANT



SUMMER MENU

WIFI PASSWORD: spatz2017

Follow us on    E restaurant@delheim.com T 021 888 4600

STARTERS

Sauvignon Blanc

Thinly sliced **beef carpaccio**, homemade kimchi, pickled daikon disks, gochugaru mayo, lime dressing 70

Chardonnay Sur Lie

Traditional **salmon** gravadlax, creamy fennel puree, sautéed baby carrots, orange segments, fennel gremolata, sweet potato crisp 85

Chenin Blanc Wild Ferment

Duck terrine wrapped in duck skin, toasted brioche, thyme and Chenin Blanc onion chutney, date puree, garden rocket 75

Pinotage Rosé

Sautéed rainbow **baby beetroot**, goat's milk yogurt, pickled baby beets, wilted beetroot leaves, deep-fried **goat's cheese** rolled in dukkha, honey lemon dressing, toasted hazelnut V 65

Pinotage

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

MAINS

Shiraz

Crispy pork belly, **pork fillet**, grilled artichokes, sweet potato puree, baby potatoes, cauliflower & broccoli sauté, mustard pork jus 160

Chenin Blanc Wild Ferment

Pan fried **line fish**, creamy pea risotto, asparagus, pancetta, poached quail egg, lemon & watercress 175

Pinotage

Sautéed **springbok loin**, charred corn & krummel pap, white bean puree, cabbage & spinach, tomato and ginger relish, venison Shiraz jus 185

Merlot

Slow cooked **Lamb rack**, flaked lamb croquette, spring veg & garden herb sauté, brusselsprouts, garlic & thyme tapioca crisp, spring onion, light lamb jus 185

Sauvignon Blanc

Herb **pasta** & courgette spaghetti, sautéed shiitakes, fine beans, leeks & pakchoi served with a Thai coconut cream sauce V 145

DELHEIM CLASSICS

Pinotage Rosé

BLT salad; Delheim garden salad served with slow roasted baby plum tomatoes, crispy pancetta, thyme & balsamic vinegar reduction, baguette crostini with parsley crème fraiche, citrus dressing 95

Sauvignon Blanc

Cold-smoked **salmon trout**, garden salad, orange segments, lemon aioli, cucumber ribbons, cherry tomatoes and caper berries 95

Shiraz / Cabernet Sauvignon

German **bratwurst** with sautéed baby potatoes, sauerkraut with crispy bacon, whole-grain mustard and pork jus 105

Pinotage

Fragrant **ostrich bobotie** served with yellow rice, salsa, crispy poppadum and Delheim garden salad 145

Gewürztraminer

Cape Malay **free range chicken** curry with homemade roti, basmati rice, tomato salsa, apricot chutney and toasted coconut 145

Grand Reserve

Slow-braised **Karoo lamb shank** in Moroccan rub, sautéed baby potatoes, seasonal vegetables, olives, harissa & yogurt dressing, deep-fried mint and lamb jus 185

DESSERTS

Pinotage Rosé

Banana & cardamom **cake**, Valrhona Dulcey ganache, coconut crème anglaise, coconut chips, caramelized banana, cashew biscotti 65

Pinotage

Decadent dark **chocolate tart**, toasted pistachio, rose water cremeaux, pate de fruit, chocolate ice cream, fresh strawberries 70

Sauvignon Blanc

Almond **pannacotta**, grape fruit poached in spatzendreck, almond crumb, gooseberry & lemongrass gel, crispy tulle, candied grapefruit, sage 70

Chenin Wild Ferment

Poached **stone fruit**, apple & buchu topped with honey crumble in a jar, popping candy, vanilla ice cream served with rooibos espresso table side 65

Spatzendreck

Delheim mascarpone **cheese cake**, white chocolate ganache, apricot compote, cinnamon tulle 55

Delheim Artisanal Cheese Platter

Belegen Boerenkaas paired with Kalamata olives & chimichurri
Lang Baken Karoo Sunset paired with fresh grapes & strawberries, crispy mint

Crème Blue Creamy Gorgonzola paired with an apple & cucumber atchar

Served with selection of crackers 95

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

Ask your waitron about our picnics, MTB routes, shop in Downstairs or functions.