



SUMMER MENU

THE FAMILY & JACK RUSSELLS WELCOME YOU
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WiFi - **DelheimGuest:**
Password- **spatz2017**



#delheim #worththejourney #stellenbosch

Subscribe to our mailing list
www.delheim.com

Annual Events to look out for

Mushroom Forages
Jazz & Cheese Fondues
Harvest Festival

JOIN OUR WINE CLUB

Buy any 12 bottles & become part of the family.
Enquire about club benefits!

MCC glass 750ml
Delheim Blanc de Blancs **40 | 160**

WHITE / ROSÉ WINES

Chenin Blanc Wild Ferment **40 | 150**
Sauvignon Blanc **30 | 105**
Pinotage Rosé **30 | 105**
Gewürztraminer **40 | 145**
Chardonnay Sur Lie **50 | 185**

RED WINES

Shiraz / Cabernet Sauvignon **30 | 105**
Pinotage **45 | 170**
Shiraz **40 | 150**
Merlot **40 | 150**
Grand Reserve **90 | 320**
Vera Cruz Pinotage **110 | 450**
Vera Cruz Shiraz **110 | 450**

DESSERT WINES

Spatzendreck (60ml) **40**

HOT BEVERAGES

Single Brew Roasted Coffee **20**
Single Espresso **20**
Double Espresso **30**
Tea: Ceylon / Rooibos / Herbal **25**
Cappuccino **30**
Rooibos Cappuccino **35**
Latte **35**
Hot Chocolate / Milo **35**

COLD BEVERAGES

Homemade Lemonade **25**
Homemade Iced Tea **25**
Fruit Juice **25**
Sparkling Grape Juice **30**
Water: Sparkling / Still (750ml) **30**

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.

MENU

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.

STARTERS

Dolmades 45
Bowl of Olives 30

Sauvignon Blanc
Springbok Carpaccio with wholegrain mustard sauce, rocket salad dressed & parmesan shavings, drizzled with olive oil & served with lemon wedges on the side 95

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

Pinotage Rosé
Deep fried camembert with cranberry sauce served with a small side salad V 60

Chenin Blanc Wild Ferment
Fishcakes served with a small side salad 85

MAINS

Chenin Blanc Wild Ferment
Pan fried line fish (180g), served on crushed garlic baby potatoes, stir-fry vegetables, & lemon butter sauce 175

Shiraz
Crispy pork belly and pork fillet (150g), fennel & potato dauphinoise, rainbow beetroot, roasted peppers, apple gel & tomato chutney 150

Pinotage
Springbok loin, broccoli & cauliflower, crispy potato brunoise, spinach & deep fried kale, lamb jus 220

Sauvignon Blanc
Homemade tagliatelle, sautéed shitakes, fine beans, leeks & pak choi served with a Thai coconut cream sauce

V Starter 75 / Main 145
Gluten Free Pasta Available

DELHEIM CLASSICS

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

Shiraz / Cabernet Sauvignon
German bratwurst served with granadilla & butternut salad, baby potatoes, sauerkraut, wholegrain mustard and pork jus 95

Pinotage Rosé
Delheim **Salad**, greens, roasted vegetables, cashew nuts, pickled pumpkin, cucumber, tomato V 95

Sauvignon Blanc
Cold-smoked salmon trout, green salad, orange segments, lemon aioli, cucumber ribbons, cherry tomatoes & caper berries 110

Merlot
Delheim **biltong salad**, cucumber ribbons, cherry tomatoes 95

Pinotage
Fragrant ostrich bobotie served with yellow rice, salsa, crispy poppadum, pumpkin fritter & small side salad 145

Grand Reserve
Slow-braised Karoo lamb shank in Moroccan rub, sautéed baby potatoes, seasonal vegetables, olives, harissa & yogurt dressing, deep-fried mint & lamb jus 245

DESSERTS

Chenin Wild Ferment
Poached stone fruit, apple & buchu topped with honey crumble in a jar, popping candy, vanilla ice cream served with rooibos espresso 65

Spatzendreck
Home baked mascarpone cheese cake, with berry compote and cinnamon tuille 65

Delheim Cheese & Meat platter
4 local cheeses, 2 cured meats, Chrisna's olives, green fig & mascarpone cheese, seasonal fruit, dolmades & pickled pumpkin served with selection of crackers & farmstyle bread 220

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.

Thank you for visiting our home, but please don't share your food with us -
Sadie, Vuvuzela, Lisa, Barak, Chenin & Pepper - Dogs of Delheim