



DELHEIM

worth the journey

The Family & clan of Jack Russells, welcome you



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

STARTERS

Bowl of Chrisna's **Olives** 45
Dolmades - rice, raisins and spices wrapped in vine leaves 45
Homemade **Snoek Pate** served with farm style bread 45

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

with , rocket salad dressed & parmesan shavings, drizzled with olive oil & served with lemon wedges on the side 95
pair with Delheim Blanc Fumé

Soup of the Day 65

enquire with your waiter

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)

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

SALADS

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

Steak & Strawberry Salad, with crisp greens, tender steak strips, freshly cut strawberries & danish feta with a Cape mustard & honey vinaigrette **132**
pair with Delheim Merlot

VEGETARIAN

Homemade tagliatelle, wild mushrooms, green beans, leeks & pak choi served with a spicy Thai coconut cream sauce (V) **85**
pair with Delheim Blanc Fumé

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

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 **95**
pair with Delheim Gewürztraminer

Pork belly stir fry, a filling summer classic with pan-fried pork belly, fresh vegetables, sauerkraut & rice noodles in a soy & Spatzendreck infused sauce **128**
pair with Delheim Sauvignon Blanc

Pan-fried line fish served with basmati rice, coriander beignets and a steam-fried blend of mushrooms, baby marrow, leek and danish feta **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 **158**
pair with Delheim Tempranillo

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

DELHEIM CLASSICS

German bratwurst served with granadilla & butternut salad, baby potatoes, sauerkraut, wholegrain mustard **95**
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 **220**
pair with Delheim Pinotage

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 245**
pair with Delheim Grand Reserve

DESSERT

Chocolate balls, handcrafted by Hugenet Chocolates in Franschoek, filled with our famous Spatzendreck, also served with a glass of Spatzendreck **45**

Home baked mascarpone cheese cake, with red wine cinnamon reduction & cinnamon tuille **65**
pair with Delheim Spatzendreck

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

Poached stone fruit, apple, dried prunes & seasonal fruit infused with a cinnamon & red wine syrup, topped with vanilla ice-cream & honey crumble with a sprinkle of popping candy **65**
pair with Delheim Chenin Blanc Wild Ferment

**Enquire about our Picnics
or our Wine & Fynbos Cupcake Pairing**