

## 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

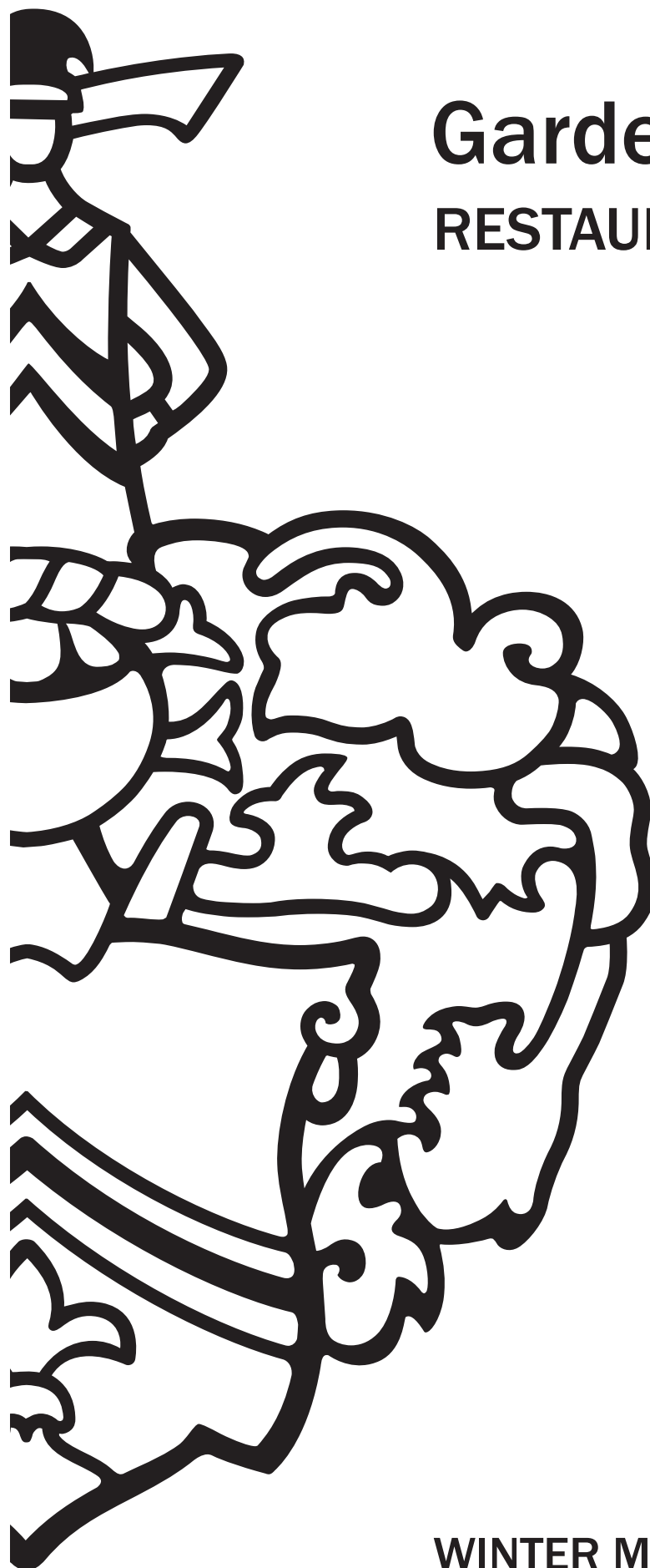
Alcohol not for sale to persons under 18 years of age.

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!**

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

# Garden RESTAURANT



## WINTER MENU

## STARTERS

### *Chardonnay Sur Lie*

Belnori goats' cheese pannacotta, roasted pumkin, pickled butternut, butter crumble, thyme & fried capers, parmesan, rocket, whole-grain mustard dressing **V**  
65

### *Pinotage Rosé*

Squid ink spaghetti & sautéed prawns, tempura Patagonia squid, ginger, spring onion, chilli, lime beure blanc and kombu **85**

### *Pinotage Rosé*

Crispy pork belly, fennel and potato dauphinoise, rainbow beetroot, roasted parsnips, apple gel, tomato chutney and a pork jus **65**

### *Chenin Blanc Wild Ferment*

Wild mushroom & beef broth, noodles, slow-braised beef chuck, beansprouts, courgette & carrot ribbons, sesame seeds and peashoots **70**

### *Pinotage*

Starter platter: Cape Malay beef samoosas, slow-braised lamb neck springrolls, peach and cucumber atchar and curried onion & coriander beignets **65**

## MAINS

### *Chardonnay Sur Lie*

Pan-fried duck breast, grilled artichoke, pear & saffron, quinoa, rabbit & leek terrine, sweet pot, pakchoi, with a Chenin cream sauce **160**

### *Grand Reserve*

Venison loin rolled in Delheim spice rub, chimichurri paint, chorizo, broccoli, crispy potato brunoise, purple carrots, pea micro sponge, deep-fried kale, venison jus **175**

### *Chenin Blanc Wild Ferment*

Herb-cruste fish of the day, celery, carrot, onion, pancetta, red kidney bean & olive cassoulet, parsley & lemon tapioca crisp, celery tempura, gremolata **155**

### *Merlot*

Slow-braised beef short rib, celeriac puree, fine beans, shimeji mushrooms, pickled shitake, roasted beef marrow with truffle and herb crumb, beef jus **165**

### *Pinotage Rosé*

Aubergine baklava: Sundried tomato ricotta, sautéed barley, vine leaves, flaked almonds, rocket, parmesan **V**  
**135**

## DELHEIM CLASSICS

### *Shiraz / Cabernet Sauvignon*

German bratwurst with sautéed baby potatoes, pickled cabbage, wholegrain mustard and pork jus **95**

### *Gewürztraminer*

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

Soup of the day: Ask your waitron **65**

### *Sauvignon Blanc*

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

### *Pinotage*

Fragrant ostrich bobotie served with yellow rice, salsa, crispy poppadum and Delheim garden salad **135**

### *Shiraz*

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

## DESSERTS

### *Chardonnay Sur Lie*

Apple pannacotta with chunky brown butter, brandy roasted apples, plum gel, green apple jelly, brandy snap and cinnamon butterscotch creameaux **55**

### *Pinotage*

Valrhona black forest sphere filled with chocolate ganache cake, sour cherry & vanilla gel, masserated cherries, almond crumble and vanilla cream **70**

### *Gewürztraminer*

Warm honey cake with buttermilk mousse, pistachio, apricot compote, fresh honey comb, olive oil and spekulaas crisp **65**

### *Chardonnay Sur Lie*

Home-baked mascarpone cheesecake with berry compote **50**

### *Spatzendreck*

Cheese platter: Local, artisanal cheeses served with preserves, crackers and fresh grapes **90**

*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.*