



DELHEIM

worth the journey

BREAKFAST 9:00 - 11:30

Health Bowl - 120

Double cream yoghurt with seasonal fruit, home-made muesli mix, honeycomb

Eggs Benedict - 110

Two soft poached eggs on hashbrowns, hollandaise sauce

Delheim Farm Breakfast - 140

Scrambled eggs, mushrooms, bratwurst, sweet confit tomato chutney, bacon

LUNCH 11:30 - 15:30

Starters

Gazpacho (V) (seasonal) - 55

Snoek Paté to share - 85

Dolmades (V) (seasonal) - 55

Vine leaves stuffed with rice, tomato, almond flakes, currants

Springbok Carpaccio - 125

Rocket salad, balsamic dressing, parmesan cheese

From The Garden

Delheim Salad (VG) - 140

Olives, roasted vegetables, pickled pumpkin, peppadew, roasted pumpkin seeds, mustard dressing

Grilled Chicken Salad - 165

Bacon, avocado, cucumber, tomato, olives, pickled pumpkin, parmesan dressing

Farm Kitchen Specialities

Roasted Aubergine (V) - 140 (*Pinotage Rosé*)

Grilled tomato, red pepper compote, minted yoghurt

Fish Cakes - 125 (*Chenin Blanc WF*)

Sweet potato, side salad, mango salsa,

Cape Malay Chicken Curry - 180 (*Gewürztraminer*)

Basmati rice, roti, condiments

Ostrich Bobotie - 180 (*Pinotage*)

Yellow rice, poppadum, condiments

Lamb Shank - 320 (*Cabernet Sauvignon*)

Red wine jus, mash, green beans

Springbok Carpaccio - 240 (*Merlot*)

Rocket salad, balsamic dressing, parmesan cheese

Beer Braised Bratwurst - 165 (*Staying Alive, Riesling*)

Caramelised onion, mash

ALL DAY 9:00 - 16:30

To Share (served with bretzel and farm bread)

Cheese Platter (V) - 200

Selection of cheeses, crackers, pickled pumpkin

Meat and Cheese Platter (shared) - 400

Cured meat, cheeses, spanakopita, bratwurst, preserves, pickled pumpkin, olives,

Vegetarian Platter (shared) - 400

Cheeses, spanakopita, roasted vegetables, hummus, preserves, pickled pumpkin, olives

Add Ons For All

Bacon - 35

Avocado - 40

Small salad - 50

Grilled Chicken Breast - 65

Side Smoked Trout - 65

For Our Younger Guests

Bratwurst - 70

Chicken Strips - 70

with choice of mash/chips

To Share

Delheim Specialty Board -175

Choose two and add ons:

Cape Malay Chicken Curry

Ostrich Bobotie

Pulled Lamb

Add

White rice / yellow rice - 25

Roti / poppadum - 25

Fries / mash potatoes - 35

Side salad - 50

Pumpkin fritters - 65

Something Sweet Or Not

Spatz's Mascarpone

Baked Cheesecake - 95

Pinotage Ice Cream - 95

Stroopwafel, preserved grapes

Brownie Bites (GF) - 65

Fynbos Cupcake Board - 95

Please, do not feed our dogs.

WE ARE RESPONSIBLY CASHLESS

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Pebbles Donation:
www.payfast.co.za/donate/





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DRINK MENU

Warm Beverages

- Latté** - 35
- Cappuccino** - 35
- Espresso** single/double - 20/32
- Cortado** - 32
- Selection of Tea:** Earl Grey/Rooibos/
Five Roses/English Tea - 28
- Americano** - 30
- Rooibos Cappuccino** - 35
- Hot Chocolate** - 35
- Chai Latté** - 35
- Almond Milk alternative** add - 15

Cold Beverages

- Sparkling Grape Juice** - 45/125
- Aqua V** (still/sparkling) - 40
- Homemade Lemonade** - 30/85
- Fruit Juice** - 30
- Two in A Bush Rooibos Cordials** - 30
- Coke Zero** - 30
- Local Craft Beer** - 65
- Iced Coffee** (made with ice cream) - 48

Celebrations

- Pinotage Rosé,**
Soda with strawberries - 95
- Sparkling Wine,**
elderflower syrup, soda water,
fresh mint - 95
- Mimosa** - 110
- MCC Simonsig Kaapse Vonkel**
85/375

WINE LIST

Rosé

- Pinotage Rosé** - 45/145

Dessert Wine

- Spatzendreck** - 65
- Edelspatz** Noble Late Harvest - 85

White Wines

- Sauvignon Blanc** - 45/145
- Chenin Blanc** Wild Ferment - 60/240
- Staying Alive** Riesling - 80/297
- Chardonnay Sur Lie** - 90/370
- Noni Chardonnay - German** - 80/297
- Gewürztraminer** - 60/240

Digestive

- Grappa** - 50

Red Wines

- Shiraz Cabernet Sauvignon** - 45/145
- Merlot** - 55/190
- Pinotage** - 55/200
- Cabernet Sauvignon** - 80/305
- Grand Reserve** - 140/555
- Vera Cruz Pinotage** - 160/655

EXPERIENCES

Wine Tastings

- Reserve Tasting** - 150 pp
- Premium Tasting** - 95 pp
(both include five wines)

Fynbos Cupcake Pairing

- Unique tasting experience includes
four Fynbos infused cupcakes with
four award-winning wines - 165 pp

Cellar Tour & Tasting

- at 11:00 only by appointment
- 150 pp

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