

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 / Horlicks / 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

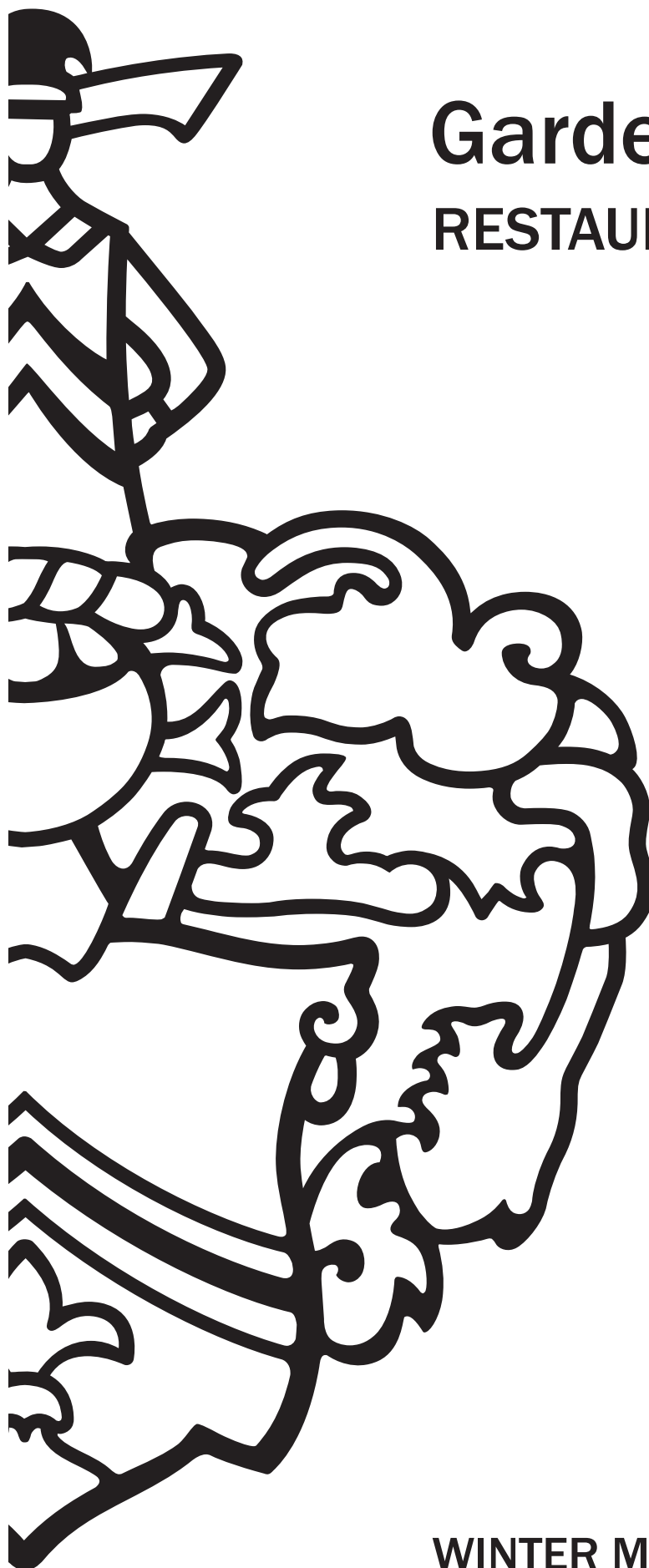
Alcohol not for sale to persons under 18 years of age.

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.