



VOORGEREGETE / STARTERS

Probeer ons **Leberwurst patee** saam met u broodmandjie. **R22**
Try our **Leberwurst pâté** with your bread basket.

Sop van die dag **R30**
bedien met varsgebakte plaasbrood. [V]
Soup of the day
served with freshly-baked farm bread. [V]

Samoosas [4] **R30**
bedien met tuisgemaakte soetrissiesous.
Samoosas [4]
served with a home-made sweet chilli sauce.

Gerookte Eland **R60**
Dungesnyde gerookte eland-lende bedien met slaai, pecorino en balsamiek-vinaigrette.
Smoked Eland
Thinly sliced smoked eland rump served with salad, pecorino and balsamic vinaigrette.

Voorgereg Bord vir 2 **R60**
Ons sjef se keuse van verskeie voorgeregte.
Starter Platter for 2
Our chef's selection of starters.

LIGTE MAALTYE / LIGHT MEALS

Delheim Slaai ~ 'n Gemengde slaai met vars kruie, bedek met geroosterde groente in seisoen, Chrisna se olywe, Delheim se gepekeld pampoen, feta en geroosterde neut. [V] **Small ~ R42**

Delheim Salad ~ A mixed salad with fresh herbs, covered with seasonal grilled vegetables, Chrisna's olives, Delheim's pickled pumpkin, feta and roasted nuts. [V] **Main ~ R65**

Biltongslaai **R60**
Wind-gedroogte beesvleis bedien op a gemengde slaai.
Biltong Salad
Cured beef served on a mixed salad.

Geroosterde Beesfilet Panini **R59**
'n Geroosterde panini met beesfilet-repies, rocket en en tuisgemaakte Shiraz uimarmelade met 'n klein slaai ~ koud.

Toasted Beef Fillet Panini
A toasted panini filled beef fillet strips, lettuce and home-made Shiraz onion marmelade, served with a small salad ~ cold.

Spatz Sperling Gunsteling **R59**
Beste van albei: gerookte salmforel en gerookte eland bedien met baba-aartappels en groenslaai.

Spatz Sperling Special
Best of both: Smoked Salmon Trout and Smoked Eland served with baby potatoes and green salad.

Tillie se Hoenderwikkel **R59**
bedien met 'n klein slaai met songedroogde tamaties, feta en olywe.
Tillie's Chicken wrap
served with a small salad with sun-dried tomatoes, feta and olives.

Spinasie, Botterskorsie en Feta Fillo **R59**
toegedraai en gebak in fillodeeg, bedien met gemengde slaai. [V]
Spinach, Butternut and Feta Phyllo
wrapped and baked in phyllo pastry, served with a mixed salad. [V]

HOOFGEREGTE / MAIN COURSES

Plaaslike eksotiese (wilde) sampioene met tagliatelle pasta **R75**
bedien in 'n Chardonnay & roomsous met Parmasaan. [V]
Local exotic (wild) mushrooms with tagliatelle pasta
served in a chardonnay & cream sauce with Parmesan. [V]

Kaapse-Maleise Hoender Kerrie **R72**
bedien met basmatirys, 'n poppadom and mango-salsa.
Cape Malay Chicken Curry
served with basmati rice, a poppadom and mango salsa.

Balsamic-Infused Pork Fillet with Sweet Peppers **R85**
served with mashed potatoes.

Balsamic-gemarineerde Varkfilet met Soetrissies
bedien met kapokaartappels.

Snoekviskoekies **R68**
bedien met gekruide kapokaartappels en 'n slaai met beet, feta en neut.

Snoek Fishcakes
served with mash potatoes and a salad served with beetroot, feta and nuts.
Snoek is related to the barracuda family and is mostly found between the Cunene River and Cape Agulhas – a true local delicacy!

Bratwurst [vark & bees] **R68**
bedien met kapokaartappels en koolslaai en tuisgemaakte mostert.
Bratwurst [pork & beef]
served with mashed potatoes and coleslaw and home-made mustard.

Oondgebakte Franschoek-salmforel **R85**
bedien op rocket met geroosterde groente en klein aartappeltjies.
Oven-baked Franschoek Salmon Trout
served on rocket with seasonal grilled vegetables and baby potatoes.

Lamskenkel **R110**
380g skenkel gemarineer in Delheim Merlot en roosmaryn, bedien met gekruide kapokaartappels, beet en oondgeroosterde botterskorsie.
Lamb Shank
380g shank marinated in Delheim Merlot and rosemary, served with herbed mashed potatoes, beetroot and oven-roasted butternut.

KAAS- EN VLEISBORDE / CHEESE AND MEAT PLATTERS

Al ons kase word voorsien deur plaaslike produsente soos Dalewood Fromage, Forest Hill Cheesery en Truckles – kase word gekies volgens beskikbaarheid En die sjef se voorkeur. All our cheeses are supplied by local producers such as Dalewood Fromage, Forest Hill Cheesery and Truckles – cheeses are selected by availability and chef's choice.

Ons kaasbord bestaan uit ses plaaslik geproduseerde kase **R130**
bedien met tuisgemaakte gepreserveerde vrugte, Chrisna se olywe, vars vrugte, beskuitjies en varsgebakte plaasbrood [V] – *Bedien 2*
Our cheese platter consists of six locally produced cheeses
accompanied homemade preserves, Chrisna's olives, fresh fruit, biscuits and freshly baked farmbread [V] – *Serves 2*

Die kaas-en-vleisbord **R170**
Ons kaasbord met peper-salami, Swartwoud-ham & gerookte eland
The meat and cheese platter
Our cheeseplatter with pepper salami, Black Forest ham & smoked eland.

NAGEREGTE / DESSERTS

Mascarpone-Kaaskoek **R30**
met appelkose in 'n Delheim Natural Sweet reduksie.

Mascarpone Cheesecake
topped with apricots in a Delheim Natural Sweet reduction.

Gabriele Sjokolade Bruintjie **R28**
bedien met tuisgemaakte Delheim Pinotage roomys.
Gabriele Chocolate Brownie
served with home-made Delheim Pinotage ice cream.

Appeltert **R25**
bedien met tuisgemaakte kaneelroomys.

Apple Tart
served with home-made cinnamon ice cream.

VIR DIE KLEINSPAN / KIDDIES MENU

Kinder Geroosterde Panini **R30**
gevul met kaas OF hoender & mayonnaise, bedien met vars vrugte.
Kiddies Toasted Panini
filled with cheese OR chicken & mayonnaise, served with fresh fruit.

Kinder Bratwurst of Viskoekie **R30**
bedien met kapokaartappels, tamatiesous en vars vrugte.
(vir 'n ekstra Bratwurst or viskoekie ~ plus R12)
Kiddies Bratwurst or Fishcake
served with mashed potatoes, tomato sauce and fresh fruit .
(for an extra Bratwurst or fishcake ~ add R12)

Vegetaries/Vegetarian ~ [V]

Al ons bestanddele word met sorg gekies en ons probeer sover moontlik om plaaslik te koop. Al ons kos word daaglik vars en in klein hoeveelhede voorberei. Ons hoop u sal u ervaring by ons nog lank onthou. All our products are chosen with care and we try to keep all produce as locally sourced as possible. All foods in the restaurant are prepared daily and in small quantities. We hope that your experience with us will be truly 'Worth the Journey'.

