

## 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

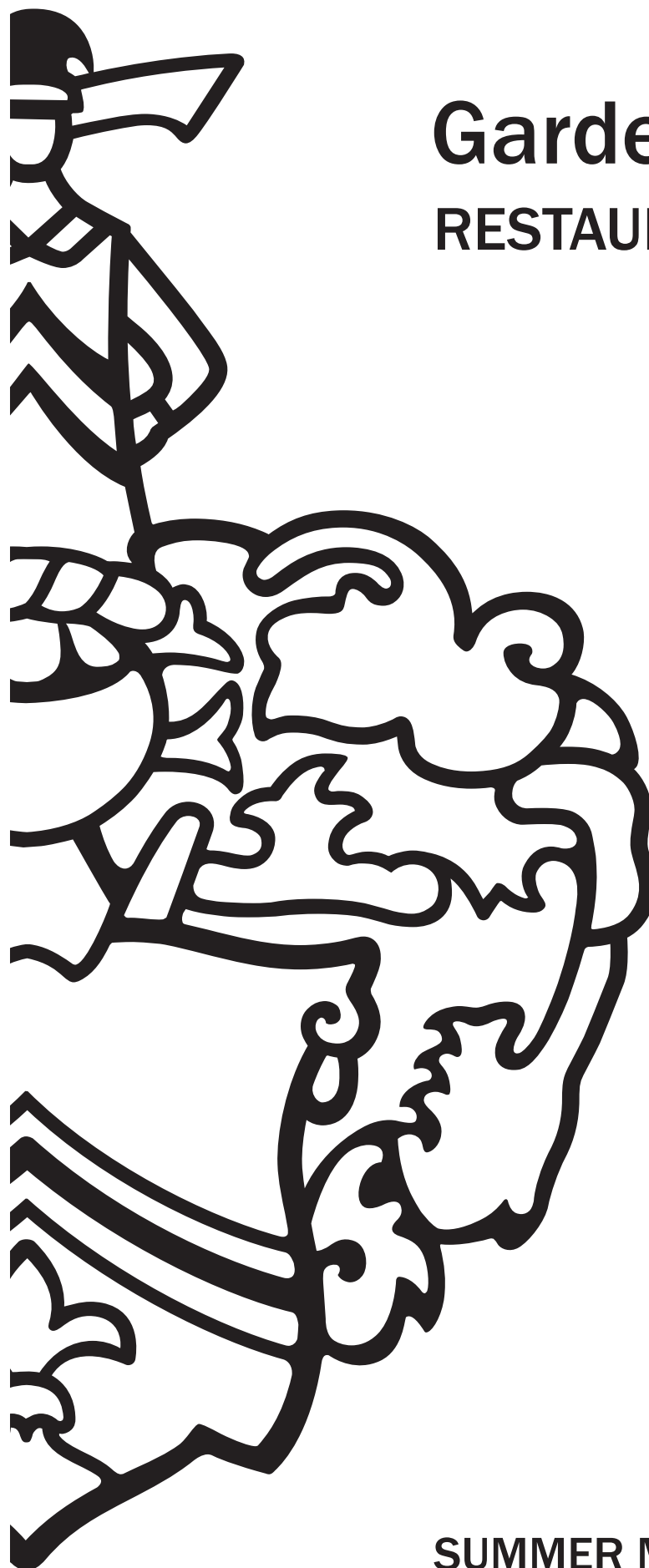
Fruit Juice		15
Tab		25
Ice Tea		25
Sparkling Grape Juice		25
Water: Sparkling / Still	20	38
	16	26
Lemonade		25
Craft Beer		40

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!**

# Garden RESTAURANT



## SUMMER MENU

WIFI PASSWORD: spatz2017

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

## STARTERS

**Dolmades** 20  
**Bowl of Olives** 20

### **Sauvignon Blanc**

**Springbok Carpaccio** with wholegrain mustard sauce, rocket salad dressed and parmesan shavings. Drizzled with olive oil and served with lemon wedges on the side 75

### **Pinotage**

Starter Platter: **Cape Malay** beef samosas, curried onion & coriander beignets, apple & cucumber atchar, slow-braised lamb neck springrolls served with creamy lamb jus 70

### **Pinotage Rosé**

Deep fried **camembert** with cranberry sauce served with a small side salad V 60

### **Chenin Blanc Wild Ferment**

3 x Fishcakes served with a small side salad 85

## MAINS

### **Chenin Blanc Wild Ferment**

Pan fried **line fish**, served on crushed garlic potatoes, and stirfry vegetables, and lemon butter sauce 175

### **Shiraz**

**Crispy pork belly**, fennel and potato dauphinois, rainbow beetroot, roasted peppers, apple gel and tomato chutney 160

### **Pinotage**

**Springbok loin**, broccoli and cauliflower, crispy potato brunoise, spinach and deep fried kale, lamb jus 185

### **Merlot**

Slow cooked **Lamb rack**, flaked lamb croquette, spring veg & garden herb sauté, brusselsprouts, garlic & thyme tapioca crisp, spring onion, light lamb jus 185

### **Sauvignon Blanc**

Herb **pasta** & courgette spaghetti, sautéed shitakes, fine beans, leeks & pakchoi served with a Thai coconut cream sauce

**Starter 75 / Main 145 V**

*We have recommended wines from our range that pair well with each dish on our menu, enabling our guests to enjoy and experience the best of both.*

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.

## DELHEIM CLASSICS

### **Gewürztraminer**

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

### **Shiraz / Cabernet Sauvignon**

German **bratwurst** with sautéed baby potatoes, pickled cabbage, whole-grain mustard and pork jus 105

### **Pinotage Rosé**

Delheim **Salad**; Cashew nuts, pickled pumpkin, cucumber, tomato V 95

### **Sauvignon Blanc**

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

### **Merlot**

Delheim **biltong** salad, 95

### **Pinotage**

Fragrant **ostrich bobotie** served with yellow rice, salsa, crispy poppadum and Delheim garden salad 145

### **Grand Reserve**

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

## DESSERTS

### **Chenin Wild Ferment**

Poached **stone fruit**, apple & buchu topped with honey crumble in a jar, popping candy, vanilla ice cream served with rooibos espresso table side 65

### **Spatzendreck**

Home baked **mascarpone cheese cake**, with berry compote and cinnamon tuille 55

### **Koeksisters**

45

### **Delheim Cheese & Meat platter**

220

Parma Ham, Ostrich Pastrami, Boerenkaas, Gruberg, Brie, Camembert, Kalamata olives, preserved watermelon & figs, seasonal fruit, served with selection of crackers