



# DELHEIM

worth the journey

## THE CELLAR DOOR EXPERIENCE

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### **TASTING & WINE SALES**

DAILY - 09:00 – 17:00

#### **RESERVE TASTING R150 PP**

*GRAND RESERVE, VERA CRUZ PINOTAGE, EDELSPATZ, CHARDONNAY SUR LIE, ICONOCLAST*

#### **PREMIUM TASTING R85 PP**

SELECT 5 WINES FROM OUR PREMIUM RANGE

*WILD FERMENT CHENIN BLANC, MERLOT, PINOTAGE, GEWÜRZTRAMINER, CABERNET SAUVIGNON  
PINOTAGE ROSÉ, SAUVIGNON BLANC, SHIRAZ /CABERNET SAUVIGNON, SPATZENDRECK,  
MCC BLANC DE BLANCS*

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### **CHEESE & MEAT PLATTERS**

DAILY - 09:30 – 16:30

**R280**

### **LUNCH**

DAILY - 11:30 -15:30

BOOKINGS ENCOURAGED VIA DINEPLAN

### **WINE & FYNBOS CUPCAKE PAIRING**

DAILY - 11:00 ONLY

BOOKINGS ENCOURAGED VIA DINEPLAN

**R150**

*share your experience with us*



Connect to: Restaurant Guest - Password: DelHeim1973G  
**BOOKINGS & SALES** [www.delheim.com](http://www.delheim.com) /[CELLARDOOR@DELHEIM.COM](mailto:CELLARDOOR@DELHEIM.COM)



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## STARTERS

### **Yellowtail Sashimi R110**

*cured in sesame oil and soya sauce served with a fresh baby spinach and tomato salad with parsnip crisps*  
*Wine Recommendation Wild Ferment Chenin Blanc 2019*

### **Pumpkin and Beetroot Salad R95**

*with blue cheese, rocket, pumpkin seeds and an origanum herb and raspberry dressing*  
*Wine Recommendation - Delheim Pinotage Rosé 2020*

### **Springbok Carpaccio R110**

*Wine Recommendation - Delheim Sauvignon Blanc 2019*

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## MAINS

### **Fish of the Day R195**

*served with asparagus, sugar snaps and roasted baby carrots with a lemon sauce*  
*Wine Recommendation - Delheim Wild Ferment Chenin Blanc 2019*

### **Chalmar Beef Sirloin R195**

*served with asparagus, sugar snaps and roasted baby carrots with our Chef's signature Teriyaki sauce*  
*Wine Recommendation - Delheim Grand Reserve 2015*

### **Pork 3-Ways R195**

*crumbled bacon, pork dumplings and pork belly with crackling, served with pak choi, pickled apple and a brown onion purée*  
*Wine Recommendation - Delheim Chardonnay Sur Lie 2019*

### **Chicken Curry R150**

*with tomato and cucumber salsa, basmati rice and roti*  
*Wine Recommendation - Delheim Gewürztraminer 2019*

### **Beef Burger R150**

*topped with onions sautéed in our chef's signature Teriyake sauce*  
*Wine Recommendation - Delheim Cabernet Sauvignon 2017*

### **Veggie Bowl R175**

*with crumbed eggplant, basmati rice, mango salsa and a Thai tomato dip*  
*Wine Recommendation - Delheim Gewürztraminer 2019*

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## DESSERTS

### **Homemade ice-cream with a Delheim Pinotage compote R60**

*Wine Recommendation - Delheim Edelspatz Noble Late Harvest 2019*

### **Baked Mascarpone Cheesecake R70**

*Wine Recommendation - Delheim Spatzenreck 2017*

### **Chocolate Fondant R80**

*with peach purée and whipped cream*

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## KIDS

### **Chicken Burger OR Beef Lasagna R70**

*Enquire from your wine advisor about non-alcoholic beverages*