



DELHEIM

worth the journey

WELCOME TO THE CELLAR DOOR EXPERIENCE

Connect to the Wi-Fi: Restaurant Guest - Password: DHGuest1973G

BREAKFAST

Served 09:00 – 11:00

Delheim Farm Breakfast R120

creamy scrambled eggs with streaky bacon, bratwurst, sautéed mushrooms, hash browns & a tomato chutney served with freshly baked farm bread

Bacon Benedict R98

two poached eggs served on a bed of crispy hash browns, streaky bacon, topped with Hollandaise sauce

Salmon Benedict R120

two poached eggs served on a bed of crispy hash browns, smoked Salmon Trout & topped with Hollandaise sauce

Healthy Start R80

muesli, honeyed Greek yoghurt & fresh fruit

Open Salmon Sandwich R98

served with creamcheese, rocket & caperberries on our farm bread

Bretzel & Bratwurst R65

served with wholegrain mustard

Little Ones Breakfast R65

Scrambled eggs, bacon & homemade farm bread

TO SHARE ALL DAY

Served 09:00 – 16:30

Bowl of Olives (VE) R45 Dolmades (VE) R45 Pickled Pumpkin (VE) R45

Snoek Pâté and Fresh Homemade Farm Bread R65

Zwiebelkuchen (German onion tart) R45

Bretzel & Bratwurst R65 / Bretzel & Hummus (VE) R45

served with wholegrain mustard

Delheim Heritage Cheese & Meat Platter R325

first launched back in 1976, our famous platter is a delicious, locally inspired feast

Delheim Vegetarian Platter (V) R325

substitute meat with Spanakopita, Hummus & Zwiebelkuchen

Today, Delheim is run by Michael and Vera's son, Victor Sperling and daughter, Nora Thiel, both of whom are passionately involved in the estate's operations. Delheim is also an official conservation champion, meaning that the vineyards are carefully managed to consider the greater environment. At regular intervals between rows of vines, one encounters corridors of naturally occurring flora that have attracted a diverse array of insects and animals, effectively restoring the vineyards' biodiversity.

But the strength of a family-run farm is often best exemplified by those outsiders who find resonance in the family's ethos, and general belief in what they do.

Upon visiting Delheim, it becomes immediately clear that every person involved in the running of the farm – the enthusiasm of the vineyard team and the dedication of the management and winemaking teams – love this place and contribute just as much to its story as the Sperlings themselves. ”

The Heart of Stellenbosch - JAN: Jan-Hendrik van der Westhuizen



www.delheim.com

turn for lunch menu...

LUNCH

Served 11:30 – 15:30

Soup of the Day Starter R55 / Main R75 (VE)
vegan soup served with homemade farm bread or Bretzels (VE)

Springbok Carpaccio R110
with caperberries, rocket & parmesan shavings
Wine Recommendation - Delheim Sauvignon Blanc

Pickled Pumpkin and Roasted Beetroot Salad (VE) R95
with pumpkin seeds and herb parsley dressing (for non-vegan ask for feta)
Wine Recommendation - Delheim Pinotage Rosé

Spanakopita (V) R95
a traditional Greek pie filled with spinach and feta cheese, baked until crispy
in phyllo pastry, side salad & tzatziki
Wine Recommendation - Delheim Wild Ferment Chenin Blanc

Vegan Bowl R95
butternut salad, Basmati rice, pickled pumpkin, avocado & spicy lentils
Wine Recommendation - Delheim Wild Ferment Chenin Blanc

Bratwurst R110
served with mash, butternut salad & wholegrain mustard
Wine Recommendation - Delheim Merlot

Slow Roasted Lamb Shank R275
served with mashed potatoes, beetroot, baby carrots, green beans & Delheim Merlot infused jus
Wine Recommendation - Delheim Grand Reserve

Cape Malay Inspired Mains

Delheim Cape Malay
Chicken Curry
traditionally made with basmati rice,
hand rolled roti and sambals
R155

Delheim Cape Malay
Ostrich Bobotie
traditionally made with yellow rice,
popadum & pickled pumpkin
R155

Wine Recommendation - Delheim Gewurztraminer

Fresh Fish of the Day SQ
pan-fried served with Hollandaise & a choice of rice, baby potatoes or sweet potato fries
Wine Recommendation - Delheim Chardonnay Sur Lie

Homemade Tagliatelle (V) R125
exotic mushrooms, green beans, leeks & pak choi with a Thai coconut cream sauce
Wine Recommendation - Delheim Chenin Blanc Wild Ferment

LITTLE ONES

Bratwurst & Mash R75
Pasta R75
Penne Pasta served with Bolognese Sauce

SWEET TREATS

Spatz' Baked Mascarpone Cheesecake R82
Spatzendreck Chocolate Truffles R35
Pinotage infused Ice-Cream R82
served with home made boerejongens

Pebbles Donation R50
ask our staff for more details

A message from the Jack Russells on Delheim

Thank you for visiting our beautiful home. We love your company and find great joy in greeting guests from near and far. Please don't feed us. Petting and photos are welcome!