



FOOD & WINE PAIRING MENU

Wilde salie flavoured goats cheese bruschetta with
Dik Delta lemon and *balerja* chutney

Wine pairing: Solms-Delta Amalie

Pickled *spekboom* quiche with *veldkool* salad

Wine pairing: Solms-Delta Koloni

Weskus snoek, *makataan konfyt*,
roosterkoek and *wilde kruie* roasted *patat*

Wine pairing: Solms-Delta Rosé

Chicken and *vinkel* veloute

Wine pairing: Solms-Delta Shiraz

Wilde knoffel and *wilde roosmaryn* rubbed lamb medallion
with *wit wortel* puree

Wine pairing: Solms-Delta Hiervandaan

Warm *piesang malva poeding* topped with marbled
chocolate ganache

Wine pairing: Solms-Delta Cape Jazz Shiraz

R145 per person

Reservation essential / Minimum 3 day notice

*GLOSSARY

Balerja - wild mint

Boegoe - an indigenous Khoe herb, can be used for both cooking and medicinal purposes

Dik Delta - our own fynbos culinary garden

Makataan konfyt - indigenous melon jam

Malva - indigenous herb

Patat - sweet potato

Piesang - Banana

Roosterkoek - traditional Khoe bread, baked on an open fire

Spekboom - an indigenous plant, also known as elephant leaf

Veldkool - indigenous wild asparagus

Vinkel - indigenous fennel

Weskus snoek - a popular Cape fish

Wilde knoffel - wild garlic

Wilde kruie - wild herbs

Wilde roosmaryn - indigenous wild rosemary

Wilde salie - wild sage

Wit Wortel pap - White carrot mash

Malva Poeding – Traditional sponge cake