



DELAIRE GRAFF  
RESTAURANT

APPETIZERS

ROASTED CAULIFLOWER lemon gel, candied lemon, pink peppercorns	185	SEABASS CEVICHE tender stem broccoli, malt vinegar, yuzu, nasturtium	225
SMOKED VENISON red miso cream, fried kale, pickled pears, port	225	BRAISED BEEF TERRINE pickled onion, tomato chutney, truffle dressing toasted brioche	205
SOUP OF THE DAY	165		

SALADS

MASON GARDEN SALAD selection of fresh produce from Mason farms	165	PEAR, WALNUT & GORGONZOLA candied walnuts, grapes, lemon mayo, mustard dressing, celery	190
PRAWN & AVOCADO basil mayo, tomatoes, apple, tabasco	205		



## MAINS

LAMB RACK	395	BEEF FILLET	395
artichokes, peas, roasted aubergine, caraway jus		sweetbreads, variation of carrots, buck wheat, herb oil	
SPELT PILAF	255	FISH OF THE DAY	395
mebos, corn, black garlic emulsion, beetroot, kale		vadouvan jus, fennel chutney, shaved fennel, bok choy	
BOURRIDE RISOTTO	405	CONFIT DUCK LEG	385
prawns, mussels, bisque, lemon aioli		mushroom puree, roasted baby marrow, grilled coz, Spaetzle, sherry jus	

## SIDES

side garden salad	90	risotto bianco	85
truffle & parmesan chips, aioli	115	roast baby carrots, cumin and miso butter	95
mozzarella, tomato, basil & olives	90	green beans with garlic & chive butter	80

## DESSERTS

PEANUT BUTTER BLONDIE	170	PANNA COTTA	165
azelia cremeux, burnt butter crumble, roasted banana gelato		white chocolate & vanilla panna cotta, lime meringue pistachio gelato	
SALTED CARAMEL CRÈME BRULEE	165	ARTISANAL LOCAL CHEESE	225
limoncello nectarines, bitter orange custard blood orange gelato		spiced nuts, preserved figs, melba, fruit chutney homemade whole wheat crackers, honeycomb	
MACARON ICE CREAM SANDWICH	160		
black sesame, hazelnut cremeux, pretzel crumb, grape fruit gel			

A DISCRETIONARY R20 DONATION HAS BEEN ADDED IN AID OF THE FACET FOUNDATION PLEASE INFORM YOUR WAITER IF YOU WISH TO FORGO

