



DELAIRE GRAFF
RESTAURANT

APPETIZERS

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| TWICE-BAKED GOATS' CHEESE SOUFFLÉ, tomato, salsa verde | 225 |
| CRUSTED SOFT BOILED HENS' EGG, baby gem, white anchovy, pancetta, tomato | 225 |
| SEARED TUNA LOIN, curry peanut, paprika grape, pickled ginger, smoked aioli, sago chip | 240 |
| SALDANHA BAY MUSSELS, coconut, ginger, coriander, lime, wood fired sour dough | 210 |
| FREE RANGE CHICKEN OYSTER, tortellini, shitake, truffle | 265 |

SALADS

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| PINK PRAWN & AVOCADO, pawpaw, mixed salad leaves, sliced radish, spring onion, passionfruit vinaigrette | 235 |
| LANGBAKEN KAROO BLUE & WARM BEETS, celery, sultanas, apple, toasted almonds | 175 |

MAINS

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| CRISPY FREE RANGE DUCK BREAST, sweet potato, nectarine, ginger | 385 |
| ROASTED PORK BELLY, pistachio soil, smoked apple & cabbage purée, broad bean, pork popcorn, tonka bean jus | 365 |
| FREE RANGE BEEF, pickled shimeji mushrooms, pomme gratin, grilled leeks, mushroom purée, beef jus | 385 |
| LOCAL FRESH TRUFFLED GNOCCHI, roasted cauliflower, zucchini, macadamia granola, truffle cream, parmesan crisp | 290 |
| FISH OF THE DAY, Saldanha mussels, winter heirloom carrots, smoked mussel velouté | 365 |
| KAROO LAMB SADDLE FOR TWO, parsnip, heirloom beetroot, mint, horseradish, tarragon jus | 755 |

SIDES

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| Side garden salad | 85 |
| Gratinated cheese & cauliflower | 80 |
| Truffle & parmesan chips, aioli | 105 |
| Apple, kiwi, walnuts, cranberries | 85 |

DESSERTS

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| CAPE MALAY SPICED PUMPKIN, crème pâtissière, apricot, caramelised ginger | 165 |
| 74% MANJARI CHOCOLATE BAKED CREME, caramel, milk, coffee | 185 |
| ARTISANAL LOCAL CHEESE, spiced nuts, red wine pear, melba, onion chutney | 245 |
| MADAGASCAN VANILLA GELATO, white chocolate, peach & nectarine | 195 |

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



DGR Lunch Menu