



DELAIRE GRAFF

RESTAURANT

LUNCH MENU

Kindly note that menus are subject to slight changes

APPETIZERS

LEEK ASH BEEF CARPACCIO, horseradish, red onion, apple, miso	195
WILD MUSHROOM TORTELLINI, stanford oak smoked, shimeji	210
BELNORI CHEVIN, garden beet, fennel chutney, walnut	205
EAST COAST PINK PRAWNS, mango atchar, coconut, cucumber, crème fraîche	255
BOCCONCINI, heirloom tomato, basil pesto, olive	255
FRESH WEST COAST ROCK LOBSTER, corn, basil, feta	490

SALADS

SUMMER BERRIES, rocket, goat's cheese, linseed, mixed seed, stone fruit, raspberry dressing	215
PINK PRAWN & MELON, avocado, radish, spring onion, granadilla vinaigrette	245

MAINS

CALDHAME DUCK DUO, red cabbage & apple, heirloom beetroot, sweet potato, ginger jus	395
WOOD FIRED BONSMARA BEEF, potato gratin, wild mushroom, leek, beef jus	395
CHIVE GNOCCHI, cauliflower, baby marrow, macadamia, truffle, wild mushroom, broccoli	290
MARKET FISH, prawns, romesco, summer legumes, zucchini, squid ink, cauliflower	395
THREE SONS LAMB DUO, pea & mint, karoo crumble mash, carrot, tomato & garlic jus	425
SMOKED STANFORD TORTELLINI, brown butter, sage, truffle	295
	95

SIDES

Garden broccoli, brown butter, almond	
Roasted rainbow carrots & dukkah	80
Truffle & karoo crumble chips, aioli	115
Greenhouse garden salad	90

DESSERTS

SAFFRON CRÈME BRÛLÉE, cherry, mint, pistachio, nectarine	185
STRAWBERRY & ESTATE RHUBARB, crème fraîche namelaka, oat crumble	195
MADAGASCAN 74% BITTER CHOCOLATE, banana, medjool date, macadamia	185
ARTISANAL LOCAL CHEESE, spiced nuts, chutney, melba	245

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



DELAIRE GRAFF

RESTAURANT

DINNER MENU

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APPETIZERS

WEST COAST MUSSELS, coconut, ginger, chili, coriander	225
LEEK ASH BEEF CARPACCIO, horseradish, red onion, apple, miso	195
WILD MUSHROOM TORTELLINI, stanford oak smoked, shimeji	210
BELNORI CHEVIN, garden beet, fennel chutney, walnut	205
EAST COAST PINK PRAWNS, mango atchar, coconut, cucumber, crème fraîche	255
QUAIL STUFFED WITH WALNUT, mushroom, bacon, thyme, shimeji, cranberry gel	255

MAINS

CALDAHME DUCK DUO, red cabbage & apple, heirloom beetroot, sweet potato, ginger jus	395
WOOD FIRED BONSMARA BEEF, potato gratin, wild mushroom, leek, beef jus	395
CHIVE GNOCCHI, cauliflower, baby marrow, macadamia, truffle, wild mushroom, broccoli	290
MARKET FISH, mussels, romesco, summer legumes, zucchini, squid ink, cauliflower	395
THREE SONS LAMB DUO, pea & mint, smoked stanford mash, carrot, tomato & garlic jus	425
SMOKED STANFORD TORTELLINI, brown butter, sage, truffle	295
FRESH WEST COAST ROCK LOBSTER, parsley chips, tartare sauce	980

SIDES

Garden broccoli, brown butter, almond	95
Roasted rainbow carrots & dukkah	80
Truffle & smoked stanford chips, aioli	115
Turkish tomato salad	90

DESSERTS

SAFFRON CRÈME BRÛLÉE, cherry, mint, pistachio, nectarine	185
STRAWBERRY & ESTATE RHUBARB, crème fraîche namelaka, oat crumble	195
MADAGASCAN 74% BITTER CHOCOLATE, banana, medjool date, macadamia	185
ARTISANAL LOCAL CHEESE, spiced nuts, chutney, melba	245

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DGR Lunch Menu



DELAIRE GRAFF
RESTAURANT

PLANT BASED



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APPETIZERS

ROAST GARDEN BEETROOT, radish, pea, cumin & carrot, seed crisp, vegan cheese	175
GRILLED CAULIFLOWER, romesco, pesto spiked white bean mash, crispy onion	165
TEMPURA GARDEN VEG, vegan miso cheese, teriyaki sauce, sesame oil	165

MAINS

HAZELNUT GNOCCHI, mushroom, velouté, wild mushrooms	290
ROASTED VEGETABLE RISOTTO, carrots, broccoli, mushroom	275
ROASTED BUTTERNUT, orzo, tomatoes, vegan cheese, carrots, rice paper crispy	280

SIDES

Roast cauliflower, almond, onion	80
Truffle & parsley chips	115
Turkish tomatoes, chilli, lime, red onion	90

DESSERTS

ASSORTED SORBET	40
COCONUT & LEMONGRASS RICE PUDDING, caramel foam, passion fruit, lemongrass sorbet, peanuts	195
70% OCOA GANACHE, hazelnut, stone fruit, cherry & mint sorbet	165

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DELAIRE GRAFF

RESTAURANT

WINE LIST



WHITE WINE

2020 DELAIRE GRAFF SAUVIGNON BLANC PER GLASS	310 75
2021 DELAIRE GRAFF COASTAL CUVÉE PER GLASS	360 85
2020 DELAIRE GRAFF SUMMERCOURT PER GLASS	355 80
2019 DELAIRE GRAFF BANGHOEK RESERVE CHARDONNAY PER GLASS	635 145
2019 DELAIRE GRAFF CHARDONNAY TERRACED BLOCK RESERVE PER GLASS	1 450 355
2018 DELAIRE GRAFF WHITE RESERVE PER GLASS	835 190

ROSÉ WINE

2021 DELAIRE GRAFF CABERNET FRANC PER GLASS	260 60
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MÉTHODE CAP CLASSIQUE

N.V DELAIRE GRAFF SUNRISE BRUT PER GLASS	760 185
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RED WINE

2016 DELAIRE GRAFF THE BANGHOEK	2 450
2018 DELAIRE GRAFF CABERNET SAUVIGNON RESERVE	1 550
2018 DELAIRE GRAFF BOTMASKOP PER GLASS	640 165
2018 DELAIRE GRAFF MERLOT PER GLASS	780 185
2019 DELAIRE GRAFF SHIRAZ PER GLASS	290 80

FLAGSHIP RED

2015 LAURENCE GRAFF RESERVE	4 500
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DESSERT & FORTIFIED WINES

2017 DELAIRE GRAFF CAPE VINTAGE PER GLASS	920 90
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DGR Full Wine List

