



DELAIRE GRAFF

RESTAURANT

APPETIZERS

SPRINGBOK CARPACCIO	375	WILD GARLIC CAPPELLETTI	300
kei apple, potato, sorghum, nasturtium pesto		ricotta, spekboom, oak smoked stanford, almond, horseradish dressing	
ROLLED KAROO LAMB BELLY	375	SCALLOP & SMOKED SNOEK	390
cucumber, yoghurt, celery, dill, umsobo & mint jus		rillettes, red pepper, saffron, spinach, olive, chilli, leek	

MAINS

BROAD BEAN RISOTTO	550	WOOD FIRED BONSMARA BEEF	580
acquerello rice, sweetcorn, jalapeño, goat cheese, garlic, parmesan		asparagus, wild mushroom, shimeji, black pepper, bordelaise sauce	
KAROO LAMB SHOULDER	650	FISH OF THE DAY	560
turnips, radish, heirloom beans, kaiings, denningvleis sauce		peas, kohlrabi, sweet potato, salsa verde, horseradish velouté, chicken jus	
CORIANDER VENISON LOIN	580	WEST COAST CRAYFISH	720
samphire, celeriac, gooseberry, prune, spinach, port jus		squid, salty fingers, sugar snap peas, winter squash, basil, bisque	



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SIDES

Cape Malay lentil salad, red onion, cashew nuts	105	Greenhouse garden salad, mixed seeds, feta, olives, raspberry dressing	100
Cauliflower & broccoli gratin	95	Truffle & karoo crumble chips, aioli	125

DESSERTS

COCONUT & LIME MOJITO	275	DARK CHOCOLATE CHIP COOKIE	295
white chocolate mousse, sponge cake, meringue, Malibu jelly, mint, coconut sorbet		marquise, hazelnut, sushi rice, miso caramel ice cream (baked to order 15min)	
PASSION FRUIT CREMEUX	280	ARTISANAL LOCAL CHEESE	330
candy citrus, brown butter, thyme, orange sorbet		spiced nuts, fig jam, melba	

12, 5 % gratuity will be automatically added to your total bill

*A discretionary R25 donation has been added to your bill in aid of the FACET Foundation.
Please speak to your waiter for more information, or to forgo.*