



DELAIRE GRAFF  
RESTAURANT

APPETIZERS

GRAVLAX & TROPICAL FRUIT pineapple, mango, citrus, cucumber, sesame	350	WILD GARLIC CAPPELLETTI ricotta, spekboom, oak smoked stanford, almond, horseradish dressing	270
BONSMARA BEEF TARTAR cauliflower, onion, capers, ponzu,crisp	300	TIGER PRAWN summer cucumber, cream cheese, onion, pea velouté	330

SALADS

GORGONZOLA WALDORF gem lettuce, apples, grapes, walnuts, aioli	300	PRAWN & AVOCADO radish, sorghum, horseradish & amasi dressing	330
SUMMER CUCUMBER & SQUID nduja, crème fraîche, capers, celery, cider dressing	315	DELAIRE CAPRESE ciao ciao bocconcini, heirloom tomatoes, basil, red onion, balsamic	295



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## MAINS

WILD MUSHROOM GNOCCHI	510	WOOD FIRED BONSMARA BEEF	535
tenderstem broccoli, shitake, parmesan velouté		asparagus, wild mushroom, black pepper, bordelaise sauce	
KAROO LAMB	605	FISH OF THE DAY	520
summer squash, eggplant, green beans, kaiings, shiraz jus		sweetcorn, basil, cabbage, tomato, chive fumet	
VENISON LOIN	535	SEAFOOD & SQUID INK LINGUINE	635
radicchio, arat root, dates, pine nut, marsala jus		langoustine, prawns, squid, red peppers, daikon, bisque	

## SIDES

Cape Malay lentil salad, red onion, cashew nuts	95	Greenhouse garden salad, mixed seeds, feta, olives, raspberry dressing	90
Cauliflower & broccoli gratin	90	Truffle & karoo crumble chips, aioli	125

## DESSERTS

CRÈME FRAÎCHE TART	255	HAZELNUT MOCHA	260
burnt naartjie puree, caramel, almond, rhubarb sorbet		dark chocolate cremeux, meringue & espresso ice cream	
VANILLA MADAGASCAN NAMELAKA	260	ARTISANAL LOCAL CHEESE	305
strawberry, pineapple, passion fruit, amasi sherbet, szechuan pepper		spiced nuts, chutney, melba	

*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.*