



WILLIAM KENTRIDGE

UNTITLED (HEAD), 1992

D E L L A I R E
G R A F F
R E S T A U R A N T

APPETISERS

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| SPRINGBOK CARPACCIO | R 395 |
| kei apple, potato, sorghum, nasturtium pesto | |
| ROLLED KAROO LAMB BELLY | R 395 |
| radicchio, grape, almond, basil pesto, pomegranate jus | |
| SPRING PEA CAPPELLETTI | R 325 |
| ricotta, spekboom, gruyère, white balsamic, horseradish | |
| PRAWN & HERENBONE | R 385 |
| fine bean, green olive, red onion, parmesan and lemon dressing | |

MAINS

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| ASPARAGUS RISOTTO | R 575 |
| acquerello rice, kale, garlic, sago, 24 month parmesan | |
| FISH OF THE DAY | R 595 |
| fennel, radish, basil, spring nage | |
| KAROO LAMB LOIN & SHOULDER | R 655 |
| summer squash, marrow flower, kaiing, salsa verde, port jus | |
| CORIANDER VENISON LOIN | R 600 |
| chestnut, king oyster mushroom, shiitake, pear, pernod jus | |
| GRASS-FED BEEF FILLET | R 695 |
| cabbage, olive, anchovy, pumpkin seed, peperonata sauce | |
| EAST COAST CRAYFISH | R 795 |
| sweetcorn, leek, jalapeño, salty finger, sorghum, bisque | |

SIDES

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| GREENHOUSE GARDEN SALAD mixed seeds, feta, olive, raspberry dressing | R 110 |
| CAPE MALAY LENTIL SALAD red onion, cashew nut | R 115 |
| TRUFFLE & KAROO CRUMBLE CHIPS aioli | R 135 |

DESSERTS

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|---|-------|
| ARTISANAL LOCAL CHEESE spiced nuts, preserve, cracker | R 320 |
| CHOCOLATE & COFFEE opera cake, aero, coffee flambé, amasi ice cream | R 310 |
| ROOIBOS MILKTART fynbos honey, white chocolate, cinnamon, candied citrus, granola | R 310 |
| RICOTTA CHEESECAKE lemon curd, sponge, praline, pistachio gelato | R 305 |

A discretionary R25 donation will be added to your bill in support of the FACEIT Foundation.

Please note that a 12.5% gratuity will be added to all final bills.



Finer-Dining at Delaire Graff Restaurant

Finer-dining is a place where art and comfort converge, a destination where they sit together, in harmony at the same table. This philosophy is defined by the very finest ingredients, nurtured and grown sustainably and then prepared and presented with deep reverence and respect. As part of this, Head Chef Clinton Jacobs and his team have strengthened relationships with local farms and suppliers that utilise biodynamic practices, bringing an elevated sense of freshness, creativity and authenticity to each plate.

SUPPLIERS

Genesis Farm
Lowerland
Meuse Farm