



WILLIAM KENTRIDGE

UNTITLED (HEAD), 1992

DE LAIRE  
GRAFF  
RESTAURANT

## APPETISERS

SPRINGBOK CARPACCIO	R 375
kei apple, potato, sorghum, nasturtium pesto	
ROLLED KAROO LAMB BELLY	R 375
zucchini, goat's cheese, almond, fermented lemon, umsobo jus	
SPRING PEA CAPPELLETTI	R 300
ricotta, spekboom, gruyère, white balsamic, horseradish	
MALAY PICKLED MUSSELS	R 340
eggplant, samphire, sesame seed, ginger & white balsamic dressing	

## SALADS

SEARED TUNA SALAD	R 380
beetroot, watercress, hazelnut, anchovy and garlic dressing	
TUSCAN PRAWN SALAD	R 360
herenbone, fine bean, green olive, red onion, lettuce, parmesan and lemon dressing	
HEIRLOOM TOMATO PANZANELLA	R 320
red pepper, caper, onion, bocconcini, parmesan crouton	
CARROT & APPLE	R 300
cucumber, celery, smoked stanford, pine nut, ginger dressing	

## MAINS

ASPARAGUS RISOTTO	R 550
acquerello rice, kale, garlic, sago, 24 month parmesan	
FISH OF THE DAY	R 560
broad bean, fennel, radish, basil, spring nage	
KAROO LAMB SHOULDER	R 580
parsnip, salsa verde, sultana escabeche, kaïing, denningvleis sauce	
CORIANDER VENISON LOIN	R 580
chestnut, king oyster mushroom, shiitake, pear, pernod jus	
GRASS-FED BEEF FILLET	R 650
cardoon, mushroom, maltabella, bordelaise sauce	
EAST COAST CRAYFISH	R 750
sweetcorn, leek, jalapeño, salty finger, sorghum, bisque	

## SIDES

GREENHOUSE GARDEN SALAD	R 100
mixed seeds, feta, olive, raspberry dressing	
CAPE MALAY LENTIL SALAD	R 105
red onion, cashew nut	
TRUFFLE & KAROO CRUMBLE CHIPS	R 125
aioli	

## DESSERTS

ARTISANAL LOCAL CHEESE spiced nuts, preserve, melba	R 330
CHOCOLATE & COFFEE opera cake, aero, coffee flambé, amasi ice cream	R 295
ROOIBOS MILKTART white chocolate ganache, cinnamon, granola, candied citrus	R 295
BANANA HAZELNUT CAKE fynbos honey, praline, caramel, miso ice cream	R 280

## 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.

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

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

