

## RESTAURANT

# A LA CARTE MENU

LUNCH & DINNER





#### FOOD PHILOSOPHY

We follow an ethos of seasonality.

The finest dishes begin with the best ingredients, and the best ingredients are those closest to you. Inspired by the beautiful surroundings of the Cape Winelands, our team create flavoursome, colourful and immersive dining experiences. At our restaurant, each plate celebrates the valley around us through provenance driven dishes, perfectly paired to an award-winning portfolio of wines.





## APPETIZERS

CURED MARKET FISH | 280 cucumber, apple, gooseberry, black garlic

WILD MUSHROOM TORTELLINI | 255 oak smoked stanford, shimeji

FREE RANGE CHICKEN LIVER PÀTÉ | 255 brioche, celeriac, celery, tomato, citrus

CHILLI BUTTER ROASTED PRAWNS | 320 squid ink linguine, vermouth, sout slaai





RESTAURANT

#### SALADS

LUNCH ONLY

PEAR & BLUE CHEESE SALAD | 260 garden leaves, pancetta, walnut, cranberry, red cabbage, fennel, karoo blue cheese dressing

PINK PRAWN & AVOCADO | 290 avocado, radish, spring onion, papaya, granadilla vinaigrette

DELAIRE CAESAR | 290 cos lettuce, white anchovies, soft boiled egg, pancetta, capers, baguette, caesar dressing

DELAIRE CAPRESE | 280 ciao ciao bocconcini, heirloom tomato, basil, red onion, balsamic

SIDES

Green beans, coconut, thyme, garlic | 95

Greenhouse garden salad | 90

Baked cauliflower gratin | 90

Truffle & karoo crumble chips, aioli | 125





## MAIN COURSES

GNOCCHI | 390 squash, macadamia, garden legumes, basil

WOOD FIRED BONSMARA BEEF | 510 parsnip, asparagus, leek, sherry jus

KAROO LAMB | 545 broccoli, potato, spinach, navarin sauce

FISH OF THE DAY | 495

garden peas & herbs, cauliflower, bone velouté

FREE RANGE PORK BELLY | 510

kohlrabi, fennel, prune, crackling, boudin noir sauce

SEAFOOD ORZO | 605 mussels, pink prawns, squid, asparagus, pea, charred lemon, prawn velouté





R E S T A U R A N T

## **DESSERTS**

CARAMEL "TART" | 240 pistachio, cherries, crème fraiche, ice cream

STRAWBERRY & BASIL NAMELAKA | 245 estate olive oil financier, almond, black pepper

OCOA DARK CHOCOLATE CRÉMEUX | 240 macadamia, coffee, caramel, dulcey milk

ARTISANAL LOCAL CHEESE | 290 spiced nuts, chutney, melba

\*PLEASE NOTE THIS MENU IS SUBJECT TO SEASONALITY\*



A discrentionary R20 donation will be added to your bill in support of the FACET Foundation. Please speak to your waiter should you wish to know more information about the work FACET does, or to forgo this donation.





## PLANT-BASED MENU SELECTION

### APPETIZERS

GRILLED CAULIFLOWER | 205 cauliflower, broccoli, raisin, curry, coconut

TEMPURA GARDEN VEGETABLES | 205 vegan miso cheese, teriyaki sauce, sesame oil

GARDEN BEETROOT TART | 210 spring onion, mint, cashew cream

MAINS

HAZELNUT GNOCCHI | 360 cauliflower, zucchini, truffle

BARLEY RISOTTO | 335 chestnut & vegan cream, granola, carrots

ROASTED BUTTERNUT | 340 orzo, tomatoes, vegan cheese, carrots, rice paper crisp





## PLANT-BASED MENU SELECTION

### SIDES

Roasted cauliflower, almond, onion | 90 Greenhouse garden salad | 90 Truffle & parsley chips | 125

## **DESSERTS**

ASSORTED SORBET | 45

OLIVE OIL PANNA COTTA | 235 strawberry, blackcurrant sorbet

70% OCOA GANACHE | 205 hazelnut, date, orange, cherry & mint sorbet

\*PLEASE NOTE THIS MENU IS SUBJECT TO SLIGHT CHANGES\*





R E S T A U R A N T

## MAKE A RESERVATION

# reservations@delaire.co.za +27 (0)21 885 8160

VIEW WEBSITE

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INSTAGRAM

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