

THE DELAIRE GRAFF RESTAURANT

Appetizers

- garden vegetables, parmesan marshmallows, ground pine nuts, water dressing 88
trout cannelloni, nasturtium, salt cured buffalo mozzarella, smoked roe, rye toast, capers & quinoa 95
crayfish, cured oysters, oyster cream, bisque, tapioca pearls 105
pork belly, slow cooked egg yolk , potato gnocchi, bacon & cheese 88
sticky short rib, prunes, cauliflower, hot potato mousse, horseradish 85

Salads

- cos lettuce, parmesan cream, smoked beef dust, cheese biscuit 75
garden vegetable salad, green house herbs 70
herb & tender leaf salad , raspberry vinaigrette 55

Know thy farmer know thy food - farmer angus - green fields pasture reared beef - south african sustainable seafood initiative - hormone free - no routine antibiotics - free range - responsibly farmed - organic - sunshine grass fed



Main Course

panga, mussels, prawns, octopus, saffron, fennel bulb, citrus
duck breast, duck leg fritter, roast Jerusalem artichoke, quince, orange
lamb neck & goat cheese lasagne, eric's green beans, roast garlic
beef tender cut, beef skirt & pine ring mushroom sandwich, flavours and textures of carrots
fish & chips

Sides

fries or mash
mushy peas
eric's & jerry's garden vegetables

Desserts

lemon tart, passion fruit, meringue, coconut and white chocolate
poach guava, sorbet, cinnamon cream, short bread
honey, almond & fromage blanc bun, burnt almond ice cream, honey comb
crème brûlée, salted caramel
lots of chocolate flavours and "pistachio kisses"

A discretionary R10 donation has been added in aid of FACET Foundation

This above all: to thine own self be true, And it must follow, as the night the day, Thou canst not then be false to any man." William Shakespeare, Hamlet