

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



Main Course

panga, mussels, prawns, octopus, saffron, fennel bulb, citrus

180

duck breast, duck leg fritter, roast Jerusalem artichoke, quince, orange

185

lamb neck & goat cheese lasagne, eric's green beans, roast garlic

175

beef tender cut, beef skirt & pine ring mushroom sandwich, flavours and textures of carrots

180

fish & chips

155

Sides

fries or mash

40

mushy peas

45

eric's & jerry's garden vegetables

40

Desserts

lemon tart, passion fruit, meringue, coconut and white chocolate

60

poach guava, sorbet, cinnamon cream, short bread

55

honey, almond & fromage blanc bun, burnt almond ice cream, honey comb

60

crème brulee, salted caramel

60

lots of chocolate flavours and "pistachio kisses"

85

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