

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.



Shengh Sun



APPETIZERS

WEST COAST MUSSEL | 255 coconut, ginger, chilli, coriander

WILD MUSHROOM TORTELLINI | 230 oak smoked stanford, shimeji

BELNORI CHEVIN | 230 garden beet, red cabbage chutney, walnut

BUTTER ROASTED PINK PRAWNS | 280 granadilla, apple, basil oil, lemon & thyme powder, sago crisp

WINTER CAPRESE | 280 ciao ciao mozzarella croquette, napolitana, olive, basil

BONSMARA BEEF CARPACCIO | 225 cauliflower, rocket, pine nuts, onion

NAMIBIAN RED CRAB TORTELLINI | 225 bisque, citrus





SALADS

LUNCH ONLY

PEAR & BLUE CHEESE SALAD | 235 garden leaves, karoo blue cheese, pancetta, walnut, cranberry, red cabbage, fennel

 $\begin{array}{c} {\rm PINK~PRAWN~\&~MELON} \mid 265 \\ {\rm avocado,~radish,~spring~onion,~granadilla~vinaigrette} \end{array}$

DELAIRE CAESAR | 265 cos lettuce, white anchovy, soft boiled egg, bacon, melba toast

SIDES

Garden broccoli, brown butter, almond | 95

Greenhouse garden salad | 90

Baked cauliflower gratin | 90

Truffle & karoo crumble chips, aioli | 125





MAIN COURSES

FREE RANGE PORK BELLY | 465 parisian carrot, fennel, pork croquette, ginger jus

WOOD FIRED BONSMARA BEEF | 465 potato gratin, wild mushroom, leek, beef jus

CHIVE GNOCCHI | 355 cauliflower, zucchini, macadamia, truffle, wild mushroom

FISH OF THE DAY | 455 tomato chutney, mussels, kale, split pea, cashew & coconut velouté

THREE SONS LAMB DUO | 495 celeriac, leek, onion, tomato and garlic jus

SMOKED STANFORD TORTELLINI | 355 brown butter, sage, garden legumes

FREE RANGE ROLLED POUSSIN | 400 mushroom, baby leek, gnocchi

SEAFOOD RISOTTO | 495 langoustine, pink prawn, squid, crab, mussel, pea, charred lemon





DESSERTS

WHITE CHOCOLATE CHEESE CAKE | 205 pineapple, pawpaw, coconut, lemongrass

QUINCE AND LIQUOREICE NAMELAKA | 215 black current, walnuts, oats

OCOA DARK CHOCOLATE CRÉMEUX | 205 macadamia, coffee, caramel, dulcey milk

ARTISANAL LOCAL CHEESE | 265 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 | 180 cauliflower, broccoli, raisin, curry, coconut

TEMPURA GARDEN VEGETABLES | 180 vegan miso cheese, teriyaki sauce, sesame oil

ROAST GARDEN BEETROOT | 190 radish, pea, cumin & carrot, seed crisp, vegan cheese

MAINS

HAZELNUT GNOCCHI | 320 cauliflower, zucchini, truffle

ROASTED VEGETABLE RISOTTO | 305 carrots, broccoli, mushroom

ROASTED BUTTERNUT | 310 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

VALRHONA AMATIKA & OAT MILK CREAM | 215 strawberry, rhubarb, almond, shortbread

70% OCOA GANACHE | 180 hazelnut, stone fruit, cherry & mint sorbet

PLEASE NOTE THIS MENU IS SUBJECT TO SLIGHT CHANGES





MAKE A RESERVATION

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

VIEW WEBSITE

BOOK ONLINE

INSTAGRAM

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