



QUNU

TABLES OF TERRIOR

chapter 3: qunu x delaire graff

DELAIRE
GRAFF
ESTATE

CANAPÉS

west coast oysters **GF/DF/S** | smoked springbok carpaccio |
butternut panna cotta **V**

NV Delaire Graff Sunrise Brut Méthode Cap Classique

FIRST COURSE

sous-vide egg, smoked butter emulsion, asparagus, edamame beans,
parmesan, truffle foam **GF/LS**

2024 Delaire Graff White Reserve

SECOND COURSE

pan-fried quail, beetroot chutney, merlot and thyme gel, raspberries,
pickled onions, star anise jus **GF/DF**

2022 Delaire Graff Estate The Banghoek

PALATE CLEANSER

berry rooibos sorbet

THIRD COURSE

grilled tuna, tomato and bergamot foam, saxon oscietra caviar, pepper and port
or

pasture-raised beef sirloin, braised beef cheek, confit garlic and parsnip purée,
parsnip and potato gratin, smoked bone marrow jus **GF/LS**

2022 Delaire Graff Estate Cabernet Sauvignon Reserve

CHEESE COURSE

klein river gruberg, cheese crème, vegetable pickle, gruberg crisp **LS**

2025 Delaire Graff Estate Banghoek Chardonnay

FRIANDISE

salted cashew fudge | caribe citrus bon bon | lime macarons

Rooiboss Chill Out Ronnefeldt Teastar Selection

4 COURSE WITH WINE PAIRING | R2500

A discretionary gratuity of 12.5% will be added to your final bill

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS V-VEGETARIAN VE-VEGAN
S - SUSTAINABLE LS - LOCALLY SOURCED