

M E D E O

AT THE PALAZZO

STARTERS & SALADS

SOUP OF THE DAY - Served with toasted ciabatta	R110
PALAZZO SALAD - Smoked chicken breast, cucumber, cherry tomato, carrots, beets, pine kernels, cranberry, avocado	R185
CAESAR SALAD - Coz lettuce, Parma ham, croutons, poached egg, white anchovy, Caesar dressing (add smoked chicken R80)	R185
GRILLED MUSHROOMS - Ricotta, Napolitano, mozzarella & parmesan, garlic (V)	R180
BUFFALO MOZZARELLA - Basil & avocado mousse, balsamic gel, heirloom tomatoes, olive oil, tomato gel, pickled cucumber, lemon grass & tomato cracker	R185
TRIO OF PORK - Crumbed pork cheek, slow roast pork belly cubes, pulled barbeque pork shoulder, carrot ginger purée, aromatic apple gel, pickles	R185
SAFFRON MUSSELS - Cream, white wine, garlic, onions, coriander, olive oil, toasted ciabatta	R185
PERI-PERI PRAWNS - Herb cream stuffed calamari, spicy red pepper purée, fried calamari tentacles, pineapple & spring onion salsa	R180
FALAFEL - Red pepper purée, avocado mousse,charred sweet corn & chickpea salsa (VG)	R155

MAINS

TOMATO & BASIL RISOTTO - Parsley & mozzarella cheese croquettes, confit exotic tomatoes, fine herbs, tomato cracker, parmesan (V)	R220
PUMPKIN & RICOTTA MOUSSE RAVIOLI - Sundried tomato & mascarpone cream, spring onion, dried leek, herb olive oil, parmesan (V)	R200
SPICY SEAFOOD LINGUINI - White wine, onion & garlic, prawns, calamari, mussels, clams, cherry tomatoes, parmesan	R295
LAMB CURRY - Deboned lamb cubes, naan, aromatic rice, sambal	R320
BUTTER CHICKEN CURRY - Deboned chicken thighs, aromatic rice, naan, sambal	R255
BRAISED LAMB SHANK - Root veg, mashed potatoes, gremolata	R400
GARLIC & HERB SOUS VIDE BABY CHICKEN - Chicken jus, root vegetables, brown butter baby potatoes	R265
CONFIT DUCK LEG - Red cabbage purée, baby carrots, pickled baby onion, tenderstem broccoli, pulled duck wonton, cherry jus	R340
LINE FISH - Butternut & sweet potato, mussel, prawn & clam beurre blanc	R400
SLOW ROAST PORK BELLY - Bok choy, sweet chilli glaze, charred baby onion, parsnip purée, baby carrots	R255
PINK PEPPERCORN CRUSTED 250G ANGUS FILLET - roasted cauliflower & garlic purée, baby carrots, broccoli stem, baby onion	R350
BRAISED BEEF CHEEK - Root vegetables, potato & butternut gratin, gremolata	R285
GRILLED SALMON - Saffron cream emulsion, herbed wild rice, edamame beans, buttered asparagus, salmon roe, nori cracker	R495

FROM THE THE GRILL

All beef cuts served with garlic roast bone marrow & mustard-rosemary butter Includes 1 sauce and 1 side	
FILLET ON THE BONE (350g)	R365
BEEF FILLET (250g)	R345
RIBEYE (300g) - 21 day dry aged	R375
RIBEYE ON THE BONE (500g) - 21 day dry aged	R460
LAMB CHOPS (480g)	R495
SAUCES - Mushroom, green peppercorn, béarnaise, red wine jus, peri-peri, Napolitano, mustard selection	R50
SIDE DISHES - Creamed or sautéed spinach, parmesan roasted cauliflower, seasonal vegetables, side salad, duck fat baby potatoes, mashed potato, rustic chip	R50

(V) Vegetarian dish | (VG) Vegan dish | All prices are in ZAR and include VAT.

ALLERGY NOTICE: We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any food or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the buffet or from the menu.