

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	R195
CAESAR SALAD - Coz lettuce, Parma ham, croutons, poached egg, white anchovy, Caesar dressing (add smoked chicken R85)	R185
GRILLED MUSHROOMS - Goat cheese & basil mousse, Napolitano, mozzarella, parmesan, garlic (V)	R180
TRIO OF PORK - Crumbed pork cheek, slow-roast pork belly cubes, pulled mustard pork shoulder, pumpkin jam, spicy pineapple gel, pickles	R180
SAFFRON MUSSELS - Cream, white wine, garlic, onions, coriander, olive oil, toasted ciabatta	R195
BUFFALO MOZZARELLA - Basil & avocado mousse, balsamic gel, heirloom tomatoes, olive oil, tomato gel, pickled cucumber, lemon grass & tomato cracker	R185
SPICY PRAWNS - Coconut gel, poppadum, pineapple & spring onion salsa	R190
ROASTED CHICKPEAS & QUINOA BOWL - Red onions, cocktail tomatoes, edamame beans, avocado, Asian greens, tofu (VG)	R175

MAINS

PEA & HERB RISOTTO - Basil flavoured goats cheese, leek cracker, parmesan (V)	R250
CREAMY BASIL GNOCCHI - Buffalo mozzarella, baby spinach, dried onions, herb olive oil, parmesan (V)	R230
SPICY SEAFOOD LINGUINI - White wine, onion & garlic, prawns, calamari, mussels, clams, cherry tomatoes, parmesan	R305
LAMB CURRY - Deboned lamb cubes, naan, aromatic rice, sambal	R330
BRAISED LAMB SHANK - Root veg, mashed potatoes, gremolata	R415
LEMON & HERB PAN FRIED SOLE - Capers, rocket salad, garlic & butter sauce, Cajun baby potatoes	R395
BUTTER CHICKEN CURRY - Deboned chicken thighs, aromatic rice, naan, sambal	R255
LINE FISH - Roasted peppers, roasted artichokes, braised fennel, caper berries, sauce vierge	R400
BRAISED BEEF SHORT RIB - Mashed potato, root vegetables, gremolata	R340
TERIYAKI SALMON - Miso broth, bokchoy & broccoli stir fry, edamame beans, toasted sesame seeds, vermicelli crisps	R495

FROM THE THE GRILL

All beef cuts served with garlic roast bone marrow	
Includes 1 sauce and 1 side	
HONEY & SOY GLAZED PORK LOIN RIBS (400g)	R280
BEEF FILLET (250g)	R370
RIBEYE (300g) - 21 day dry aged	R395
RIBEYE ON THE BONE (500g) - 21 day dry aged	R485
LAMB CHOPS (480g)	R515
SAUCES - Mushroom, green peppercorn, red wine jus, peri-peri, chimichuri, BBQ	R55
SIDE DISHES - Creamed or sautéed spinach, parmesan roasted cauliflower, seasonal vegetables, side salad, Cajun baby potatoes, mashed potato, rustic chips	R55

(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 allergies in the food before eating any food from the buffet or from the menu.