

MEDEO

AT THE PALAZZO

STARTERS & SALADS	SOUP OF THE DAY - Served with toasted ciabatta (V)	R95
	PALAZZO SALAD - Smoked chicken breast, cucumber, cherry tomato, carrots, beetroot, pine kernels, cranberry, avocado	R165
	CAESAR SALAD - Coz lettuce, Parma ham, croutons, poached egg, white anchovy, Caesar dressing (add smoked chicken R50)	R170
	TRICALORE - Baby spinach, mozzarella, tomato, avocado, olive oil, balsamic reduction (V)	R150
	GRILLED MUSHROOMS - Ricotta, mozzarella & parmesan, garlic, Napolitano (V)	R150
	SEARED TROUT - Anchovy cream, grilled fennel, lemon curd, red pepper salsa, shaved sourdough	R200
	MUSSELS - White wine, garlic, cream, olive oil, lemon, parsley, toasted ciabatta	R150
	FALAFEL - Avocado, hummus, corn, pickled fennel, red pepper salsa (VG)	R140
	½ DOZEN KNYSNA OYSTERS - Traditional accompaniments	R245
MAINS	AGLIO OLIO - Roasted garlic, chilli, olive oil, parmesan (V)	R150
	SEAFOOD LINGUINI - Cherry tomato, garlic, chilli, capers, parsley, squid heads, mussels, shrimps	R240
	RAVIOLI - Ricotta, mozzarella & parmesan, olive oil, garlic, brown butter cream, pine nuts (V)	R150
	RISOTTO - Saffron, asparagus, butter, parmesan cream (V)	R170
	LAMB CURRY - Deboned lamb neck, aromatic rice, naan, sambals	R275
	FISH 'N CHIPS - Tempura battered hake, rosemary salted pepper chips, tartare sauce	R195
	OXTAIL - Braised oxtail in port, root veg, potato dumpling, gremolata	R300
	CHICKEN ROULADE - Sage, turned potato, pumpkin purée, garlic herb butter, shimeji mushrooms	R240
	PORK BELLY - Pork fillet wrapped in pancetta, coffee parsnip purée, potato glazed root veg, baby apple, bacon-fig & walnut phyllo, jus	R240
	CONFIT DUCK LEG - Carrot purée, glazed carrots and beets, duck wonton, duck jus	R310
	LINE FISH - Clams, mussels, cherry tomato, capers, garlic, chilli, olive oil, parsley	R365
	SALMON - Burnt onion soubise, baby onion, fennel, fennel cream sauce	R460
	FROM THE THE GRILL	All beef cuts served with garlic roast bone marrow & mustard-rosemary butter Includes 1 sauce and 1 side
RIBEYE ON THE BONE (500g) - 21 day dry aged		R425
RIBEYE (300g) - 21 day dry aged		R350
BEEF FILLET (250g)		R300
LAMB CHOPS (400g)		R425
BLACK TIGER KING PRAWNS - Beer-garlic butter		R400
SAUCES - Mushroom, pepper, béarnaise, red wine jus, lemon butter, tomato chilli, mustard selection		R45
SIDE DISHES - Creamed or sautéed spinach, roasted pumpkin, seasonal vegetables, duck fat baby potatoes, mashed potato, rustic chips, stuffed black mushrooms		R45

(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 foods 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.