

MEDEO

AT THE PALAZZO

STARTERS & SALADS	SOUP OF THE DAY - Served with toasted ciabatta	R100
	PALAZZO SALAD - Smoked chicken breast, cucumber, cherry tomato, carrots, beets, pine kernels, cranberry, avocado	R175
	CAESAR SALAD - Coz lettuce, Parma ham, croutons, poached egg, white anchovy, Caesar dressing (add smoked chicken R75)	R175
	TRICALORE - Baby spinach, mozzarella, tomato, avocado, olive oil, balsamic reduction (V)	R170
	GRILLED MUSHROOMS - Ricotta, mozzarella & parmesan, garlic, Napolitano (V)	R175
	KATAIFI PRAWN - Red pepper salsa, avocado, labneh, lime	R165
	SALDANHA BAY FRESH MUSSELS - White wine, garlic, cream, olive oil, lemon, parsley, toasted ciabatta	R175
	SALDANHA BAY OYSTERS - Soy, tobacco dressing	6 - R245 12 - R465
	FALAFEL - Avocado, hummus, corn, pickled fennel, red pepper salsa (VG)	R140
	MAINS	WILD MUSHROOM RISOTTO - Portobello, shimeji & oyster mushrooms, white wine, parmesan (V)
PRAWN & CHORIZO RISOTTO - Italian pork sausage, prawn tails, garlic, white wine, parmesan		R300
MUSHROOM TAGLIATELLE - Portobello, garlic, cream, parmesan (V) (add chicken R75)		R165
LAMB CURRY - Deboned lamb neck, aromatic rice, naan, sambals		R310
BRAISED LAMB SHANK - Braised shank in port & tomato, root veg, potato purée, gremolata		R395
BABY CHICKEN - Garlic herb sous vide, chicken jus, root veg, brown butter baby potatoes		R250
CONFIT DUCK LEG - Carrot purée, glazed carrots and beets, duck wonton, duck jus		R320
PORK BELLY - Quince purée, charred tender stems, barley & chorizo rogue, candied baby apple		R250
PISTACHIO CRUSTED LAMB - Red pepper purée, polenta cubes, root veg, port rosemary jus		R470
BOUILLABAISSE - Line fish, prawns, fresh mussels & clams, shellfish stock, saffron potato fondant		R390
GIANT KING PRAWNS - garlic butter, tomato chili (sold individually)		R185ea
SALMON - Mushroom, truffle, leek, pea, ricotta & tomato pesto tortellini, green pea purée, salmon roe	R485	
FROM THE THE GRILL	All beef cuts served with garlic roast bone marrow & mustard-rosemary butter Includes 1 sauce and 1 side	
	BEEF FILLET (250g)	R325
	FILLET ON THE BONE (350g)	R345
	RIBEYE (300g) - 21 day dry aged	R360
	RIBEYE ON THE BONE (500g) - 21 day dry aged	R450
	LAMB CHOPS (450g)	R480
	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.