

# MEDEO

AT THE PALAZZO

<b>STARTERS &amp; SALADS</b>	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
	<b>MAINS</b>	AGLIO OLIO - Roasted garlic, chilli, olive oil, parmesan (V)
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
<b>FROM THE THE GRILL</b>		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.