

# MEDEO

AT THE PALAZZO

## SALADS

### PALAZZO SALAD – R130

Cajun chicken, cucumber, cherry tomato, carrots, beetroot, pine kernels, cranberry, radish, avocado

### CAESAR SALAD – R105

Croutons, pancetta, poached egg, baby gem lettuce, white anchovy, Caesar dressing (add chicken R20)

### ROAST MEDITERRANEAN SALAD – R95

Roasted cherry tomatoes, baby beets, butternut, baby onion, peppers, zucchini, brinjal, rocket, feta, avocado, olive oil, balsamin vinegar

### TRICALORE – R120

Baby spinach, buffalo mozzarella, marinated plum tomato, avocado, olive oil, balsamin vinegar

## STARTERS

### SOUP OF THE DAY – R95

Served with bread

### ½ DOZ KNYSNA OYSTERS – R197

Traditional accompaniments

### BUFFALO MOZZARELLA – R155

Heirloom tomato, pesto, cucumber, basil

### BRAISED CAULIFLOWER – R95

Cauliflower textures, burnt onion crème

### SAUTÉED PERI-PERI PRAWNS – R165

Labnah, pickled cucumber, avocado purée 🍷

## MAINS

### LINGUINI – R140 (add shrimps R50)

Cherry tomato, garlic, chilli, capers, parsley, parmesan (V)

### BUTTER CHICKEN CURRY – R180

Deboned chicken thigh, aromatic rice, roti, sambals

### THAI VEGETABLE CURRY – R140

Green vegetables, coconut milk, coriander, aromatic rice (V)

### FISH 'N CHIP – R190

Tempura battered line fish, rosemary salted pepper chips, tartare sauce

### ROAST RED PEPPER RISOTTO – R150

Red pepper puree, goats cheese, balsamic reduction (V)

### PRAWN RISOTTO – R235

Napolitano, grilled prawns, butter emulsion

### GRILLED BABY CHICKEN – R220

Crushed potato, sautéed vegetables, lemon & thyme jus

### LINE FISH – R315

Green pea, edamame bean, sugar snap, fennel beurre blanc

### CANNELLONI – R260

Red wine braised lamb shoulder, creamed spinach, Napolitana sauce, salsa Verde

### TAGLIATELLE – R180

Mushrooms, parmesan cream, fine herbs (V)

### DUCK BREAST – R280

Onion soubise, Asian vegetables, crepe, baby beets, orange jus 🍷

## PLATTERS

### LAMB & CHICKEN PLATTER – R600

500g Grilled lamb loin cutlets, grilled Baby chicken served with chips for two, peri peri sauce and red wine jus

### SURF & TURF – R685

450g Ribeye steak, 10 garlic butter prawns served with chips for two, peri peri sauce and red wine jus

## FROM THE GRILL

Includes a choice of sauce

### FILLET (220g) – R280

### AGED RIBEYE (300g) – R300

### DRY AGED T-BONE STEAK (500g) – R280

### GARLIC BUTTER PRAWNS – 6 R280 – 12 R540

### SALMON STEAK – R315

### PICAÑHA (450g) – R400

### SAUCES – R40

Mushroom, pepper, béarnaise, red wine jus, lemon butter, tomato chilli sauce

### SIDE DISHES – R45

Creamed or sautéed spinach, seasonal vegetables, garlic & herb duck fat baby potatoes, mashed potato, rustic chips

## DESSERTS

### LEMON GINGER BRÛLÉE – R95

Biscotti, berry compote

### BURNT BASQUE CHEESE CAKE – R95

Mascarpone, berries

### PISTACHIO SEMI-FREDO – R115

Citrus salad, brandy snap

### DARK CHOCOLATE TART – R110

Caramel mousse, cranberry gel, vanilla ice cream

### CHEESE BOARD – R195

Selection of local cheeses served with preserves, fruit, nuts & crackers

(V) Vegetarian dish | (VG) Vegan dish | 🍷 Signature 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 ingredient's 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.