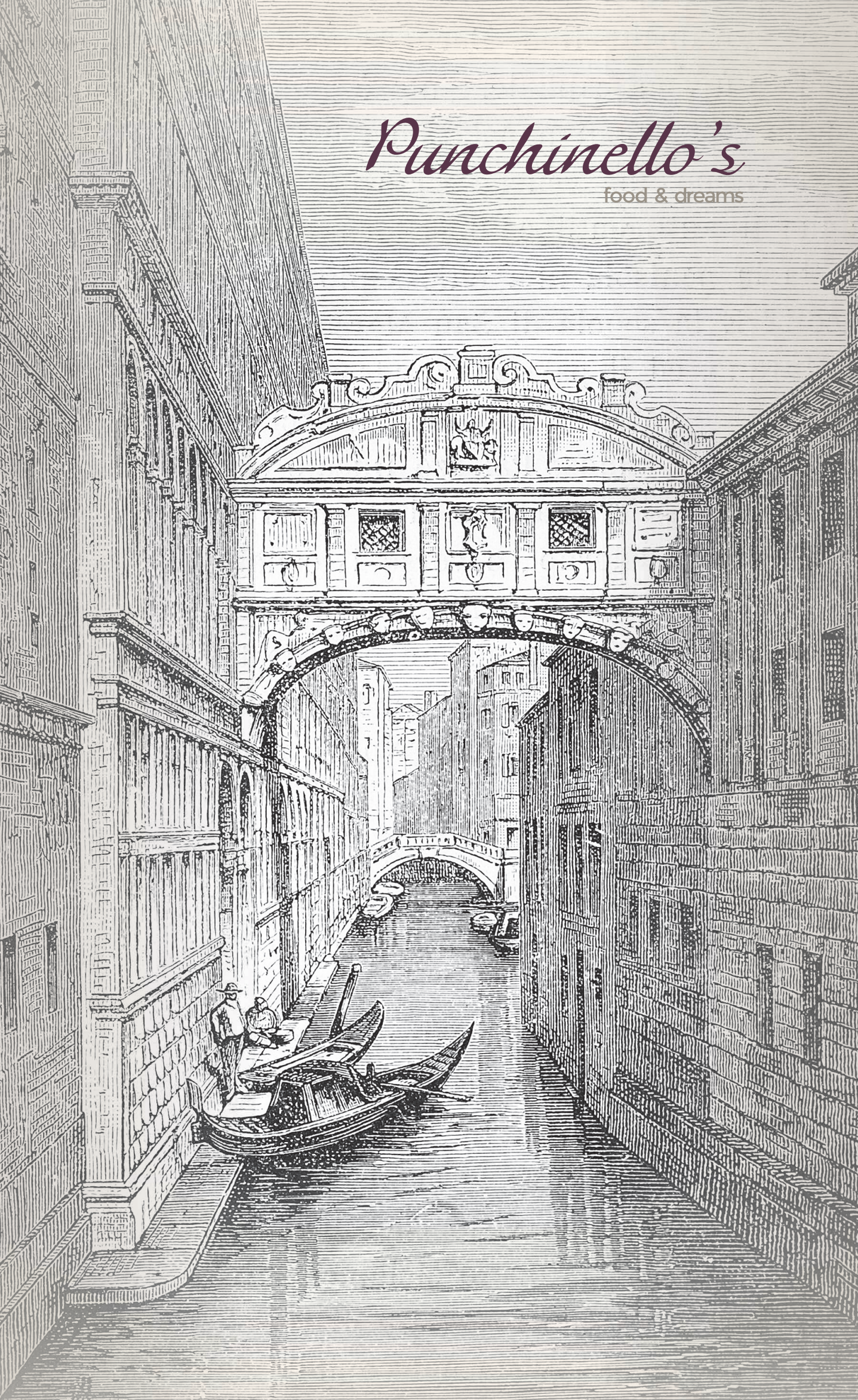


Punchinello's

food & dreams



Homemade breads with herb butter

STARTERS

Salt & pepper calamari | chiffonade side salad | sweet chilli sauce | lemon wedge **125**

BBQ chicken wings | smokey BBQ sauce | onion straws & garlic aioli **130**

White wine mussel pot | creamy white wine sauce | garlic | lemon | fresh parsley | toasted panini **135**

Anti-pasta | bocconcini cheese | peppadew's® | marinated olives | grilled artichokes | roasted peppers | sliced cold meats | dips **170**

Punchinello's sharing platter | chicken wings | calamari | beef satay | shoestring fries | crumbed mushrooms | red pepper aioli | sweet chilli **250**

SALADS

Classical Greek | Danish feta | kalamata olives | red onions | tomatoes **95**

Roma | romaine lettuce | red onions | parmesan cheese | Italian salami | green olives | soft boiled egg **125**

Thai chicken | Thai marinated chicken breast | roasted cherry tomatoes | chopped celery | roasted cashew nuts | sesame seeds | Thai chilli lime dressing **130**

Vegan cobb | sliced avocado | fried tofu | chickpeas | red onions | grilled corn | carrot ribbons | cherry tomato | mixed lettuce | rocket **175**

SOUP

Freshly made soup of the day **80**

PIZZAS

All pizza bases are homemade, served with mozzarella cheese & finished with fresh rocket

Classic Margherita | thinly sliced tomatoes **120**

Salami & basil | salami | fresh basil leaves | basil pesto **155**

Montecarne | chorizo | marinated beef strips | hickory ham | red onions | garlic **180**

Pizza alle verdure | mushrooms | roasted peppers | red onions | green olives | feta cheese **140**

Seafood | prawns | calamari | mussels | anchovies | garlic **230**

Chicken & avocado | grilled chicken breast | mushrooms | peppadew's® | avocado **170**

PASTAS

Your choice of pasta, choose between linguine, penne, rigatoni, spaghetti

Stella del mare | seafood pasta | Napolitana sauce | half shell mussels | prawns | calamari | parmesan tulle **225**

Pesto | homemade basil pesto | parmesan cheese **140**

Sundried tomato grilled chicken | creamy based sauce | mushrooms | sundried tomatoes | blanched tender stem broccoli | Cajun grilled chicken breast **180**

Eggplant & zucchini symphony | vegan pasta | pan-seared eggplant & zucchini | balsamic roasted cherry tomatoes | tofu **150**

MAINS

Braised lamb shank | garlic parmesan mash | sautéed baby carrots & baby onions **285**

Beer-battered fried hake | pickled red onions | lime & dill aioli **155**

Honey-glazed pork belly | sweet potato & ginger mash | sweet soy sautéed Bok Choy | apple cider sauce **240**

Oxtail gnocchi | slow-braised & pulled beef oxtail | homemade gnocchi | truffle oil | fresh rocket | parmesan **260**

Butter chicken curry | basmati rice | poppadum | roti | sambals | raita | mango atchar **195**

Lamb curry | basmati rice | poppadum | roti | sambals | raita | mango atchar **230**

Potato & chickpea curry | basmati rice | poppadum | roti | sambals | raita | mango atchar **130**

FROM THE GRILL

All grills served with your choice of sauce & side

250g Dukkah spiced beef fillet **280**

300g Beef sirloin **260**

400g T-bone **285**

500g Pork ribs **275**

200g Kingklip **245**

Black tiger prawns (6) **270**

SIDES

Shoestring fries **50**

Sweet potato fries **50**

Seasonal vegetables **50**

Creamed spinach **50**

Garden salad **50**

Mash potato **50**

SAUCES

Chimichurri **50**

Peri-peri **50**

Mushroom **50**

Chilli garlic **50**

Gorgonzola cheese **50**

Beef jus **50**

DESSERTS

Death by chocolate | dark chocolate fondant | white chocolate espresso ice cream | chocolate rocher **110**

Traditional vanilla crème brûlée | cranberry biscotti | ginger & rhubarb glazed berries **100**

New York cheesecake | raspberry coulis | orange disc | orange cured shortbread | pistachio dust **105**

Chocolate ganache mousse | chocolate sauce | deconstructed chocolate sponge | chocolate tuiles **95**

Seasonal fruit platter **85**

All prices are quoted in ZAR

Please be aware that our facility prepares food and uses ingredients in our products that contain various allergens. All food is stored and prepared in a common kitchen with the risk of exposure to these allergens. We cannot guarantee that any food or beverages are allergen free. Please exercise judgement in ordering and consuming any prepared items should you have any known sensitivities. Kindly request management assistance should you have any concerns.

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