

MEDEO

AT THE PALAZZO

STARTERS	MEDITERRANEAN BURRATA – triple cream mozzarella, fresh ciabatta, heirloom tomato, basil and olive oil (V)	R140
	SPRINGBOK CARPACCIO – roast red pepper coulis, parmesan cream, parsnip crisps, pickled walnut	R125
	ROAST BEETROOT SALAD – baby spinach, raspberry vinaigrette, toasted almonds, truffle ricotta and orange supreme (V)	R95
	OCTOPUS CARPACCIO – potato salad, lemon aioli, potato fries, smoked tomato, dill vinaigrette	R130
	CRISP CALAMARI – lemon and lime goat's cheese, preserved tomato, lemon aioli, olives and parsley	R140
	HOT SMOKED SALMON – sumac, lemon aioli, marinated cherry tomatoes, pickled onion, fennel	R140
	KNYSNA OYSTERS – natural, or with lemon and balsamic pearls and wasabi aioli	(6) R150 (12) R290
SOUPS	LOBSTER BISQUE – salmon roe, grilled prawn tail and chive crème	R110
	BUTTERNUT SOUP – butternut chips, butternut gnocchi, smoked hummus (V)	R75
	TOMATO SOUP – roasted roma tomatoes, basil and parmesan grissini, cream cheese (V)	R80
PASTAS	SEAFOOD RISOTTO – mussels, clams, prawns, basil oil and parmesan	R165
	POLLO PAPPARDELLE – fresh homemade pasta, chicken, rich tomato sauce and basil	R135
	PRAWN AND PUMPKIN RAVIOLI – beurre blanc, tomato concasse, butternut chips, crispy sage, Grana Padano	R230
	TRUFFLE RISOTTO – black summer truffle, goat's cheese, parmesan tuile and parmesan (V)	R175
	PASTA NERO – black tagliatelle, oyster and porcini mushroom, smoked mushroom tuille and parmesan	R150
MAINS	CHICKEN SOUS VIDE – spinach and goat's cheese roulade, bell pepper sauce, baby potato and charred onion	R175
	RACK OF LAMB – squash purée, potato dauphinoise, broccolini, lamb jus	R290
	PORK BELLY – dijon potato, cabbage and plum purée, grilled apple	R185
	EGGPLANT PARMIGIANA – layered baked eggplant, Napolitana sauce, buffalo mozzarella and basil (V)	R135
	PAN-SEARED SALMON – cauliflower purée, grape lime and vanilla salsa, charred fennel, beetroot	R280
	SOLE – with rocket salad and caper butter sauce	R240
	PAN-SEARED BARRAMUNDI – red pepper coulis, sautéed summer vegetables, pickled relish, herbed lime aioli	R240
	VEAL MARSALA – pan seared veal escalopes, forest mushrooms, served with a side dish of your choice	R270
	BRAISED OXTAIL – in red wine, with potato dumplings, roast pearl onions and root vegetables	R225
	OSTRICH FILLET – parsnip, sweetcorn custard, asparagus salsa, ostrich jus	R240
	GRILLED MEDEO STEAKS – served with roasted onion purée, truffle potato, and smoked Maldon salt includes a choice of sauce and side dish	
	FILLET (220g)	R245
	AGED RIBEYE (300g)	R245
	DRY-AGED T-BONE STEAK (500g)	R240
	RUMP (250g)	R205
WAGYU SIRLOIN (300G) – served with vine tomato, caramelised onion and black garlic butter (Grading 8/10)	R650	
SAUCES – wild mushroom, black pepper sauce, béarnaise or beef jus	R30	
SIDE DISHES – creamed or sautéed spinach, mixed vegetables, mashed potato, potato gratin or rustic chips	R30	

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.