

ALL DAY MENU

Available from 11am – 11pm

STARTERS & SALADS

PALAZZO SALAD - Smoked chicken breast, cucumber, cherry tomato, carrots, beets, pine kernels, cranberry, avocado	R195
CAESAR SALAD - Coz lettuce, Parma ham, croutons, poached egg, parmesan white anchovy, Caesar dressing (add smoked chicken R85)	R185
GRILLED MUSHROOMS - Goat cheese & basil mousse, Napolitano, mozzarella, parmesan, garlic (V)	R180
SAFFRON MUSSEL - Cream, white wine, garlic, onions, coriander, olive oil, toasted ciabatta	R195
BUFFALO MOZZARELLA - Basil & avocado mousse, balsamic gel, heirloom tomatoes, olive oil, tomato gel, pickled cucumber, lemon grass & tomato cracker	R185
ROASTED CHICKPEAS & QUINOA BOWL - Red onions, cocktail tomatoes, edamame beans, avocado, Asian greens, tofu (VG)	R175

SANDWICHES, BURGERS & SNACKS

CHICKEN TRAMEZZINI - Pulled chicken, mayonnaise, spring onion, mozzarella, chips	R175
PALAZZO BURGER - 200g beef patty, tomato & onion relish, pickles, cheddar cheese, onion rings, chips	R195
CHICKEN PREGO - Chicken breast, caramelized onion, spicy prego sauce, chips	R165
CUBAN SANDWICH - Panini, hickory ham, pulled pork shoulder, mustard mayo, pickles, Emmental cheese, chips	R255

GOURMET PIZZAS & QUESADILLAS

MARGHERITA PIZZA - Cherry tomato, mozzarella (V)	R165
PALAZZO PIZZA - Bacon, feta, peppadew, pineapple, mushroom, mozzarella	R195
QUESADILLA - Toasted tortilla, cheddar cheese, guacamole, sour cream, tomato salsa (V)	R165
CHICKEN QUESADILLA - Toasted tortilla, pulled chicken, cheddar cheese, guacamole, sour cream, tomato salsa	R195
SPICY BEEF QUESADILLA - Jalapeno, cheddar cheese, guacamole, sour cream, tomato salsa	R215
TOPPINGS - Avocado, feta, anchovy, ham, mushrooms	R60

MAINS

SPICY SEAFOOD LINGUINI - White wine, onion & garlic, prawns, calamari, mussels, clams, cherry tomatoes, parmesan	R305
PEA & HERB RISOTTO - Basil flavoured goats cheese, leek cracker, parmesan (V)	R250
BRAISED LAMB SHANK - Root veg, mashed potatoes, gremolata	R415
BUTTER CHICKEN CURRY - Deboned chicken thighs, aromatic rice, naan, sambal	R255
LEMON & HERB PAN FRIED SOLE - Capers, rocket salad, garlic & butter sauce, Cajun baby potatoes	R395
FISH 'N CHIPS - Tempura battered hake, chips, tartare sauce	R215

FROM THE GRILL

All beef cuts served with garlic roast bone marrow Includes 1 sauce and 1 side	
RIBEYE ON THE BONE (500g) - 21 day dry aged	R485
RIBEYE (300g) - 21 day dry aged	R395
BEEF FILLET (250g)	R370
HONEY & SOY GLAZED PORK LOIN RIBS (400g)	R280
LAMB CHOPS (450g)	R515

DESSERTS

BURNT BASQUE CHEESE CAKE - Mascarpone, berries, caramel	R125
CHOCOLATE MOUSSE CAKE	R130
ENTREMET - Coconut sponge, passion fruit, mango, lime	R145
CRÈME BRÛLÉE - Honey tuile, lemon texture	R135
CROCCANTINO - Dark chocolate mousse, hazelnut praline, coffee gel, tuile	R145
STICKY TOFFEE PUDDING - Rum ice cream, candied baby apples	R140
TIRAMISU - Bailey mascarpone cream, chocolate soil, coffee ice cream	R135
SELECTION OF CHEESES - Selection of local cheeses, red wine reduction, preservatives, marinated olives, assorted crackers	R250

(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.