

MEDEO

AT THE PALAZZO

STARTERS	PARMA HAM SALAD – buffalo mozzarella, basil, grilled peach and plum sauce, pepperoncini, semi-dried grapes	R95
	SALMON CEVICHE – ginger-infused salmon, citrus supreme, liqueur compressed watermelon, toasted ciabatta avocado coulis	R135
	SRIRACHA PRAWN SALAD – watermelon gel, feta, avocado and chilli dressing	R135
	ARTISAN BEETROOT – mozzarella bocconcini, candied walnuts, white balsamic dressing, fresh chives and kataifi (V)	R90
	CRISP CALAMARI – lemon and lime goat's cheese, preserved tomato, lemon aioli, olives and parsley	R135
SOUPS	CURED, SMOKED AND SOUS VIDE DUCK BREAST – yuzu curd, pickled fennel and red cabbage	R140
	LOBSTER BISQUE – salmon roe and prawn tail	R95
	BUTTERNUT SOUP – butternut chips, butternut gnocchi, smoked hummus (V)	R70
PASTAS	CAULIFLOWER SOUP – Karoo crumble and porcini powder (V)	R75
	SEAFOOD RISOTTO – mussels, clams, prawns, basil oil and parmesan	R155
	POLLO PAPPARDELLE – fresh homemade pasta, chicken, rich tomato sauce and basil	R135
	LAMB PACHERI – pulled lamb shoulder, lamb jus, parmesan, semi-dried tomato and mint	R155
	MIXED FOREST MUSHROOM RISOTTO – pickled mushroom, shimeji and buffalo mozzarella (V)	R145
MAINS	TAGLIATELLE CARBONARA – wild mushrooms, Parma ham and parmesan cream	R135
	SRIRACHA SOUS VIDE CHICKEN – miso eggplant, roasted baby onion and garlic confit, and heirloom tomatoes	R175
	BRAISED LAMB SHANK – micro root vegetables, risotto Milanese	R240
	PORK BELLY – butternut and apple salsa, creamed polenta, cauliflower espuma, sultana ragù, crispy rocket	R175
	GRILLED SALMON – hung beetroot and yoghurt curd, braised beets, broccoli and tempura broccoli	R245
	GRILLED SOLE – with rocket salad and caper butter sauce	R230
	BARRAMUNDI – fennel salad, pumpkin and shrimp tortellini, carrot purée, caperberries, saffron potato dauphinoise	R235
	OSTRICH FILLET – caramel mashed potato, roasted red pepper purée, smoked wild mushrooms, pink pepper and Cabernet jus	R235
	DUCK CONFIT – rooibos infused prune sauce, dried parsnip and grapes, artisan carrots, blueberry and clove gel	R235
	BRAISED OXTAIL – in red wine, with potato dumplings, roast pearl onions and root vegetables	R220
	GRILLED MEDEO STEAKS – served with roasted onion purée, truffle potato, and smoked Maldon salt. Includes a choice of sauce and side dish	
FILLET (220g)	R235	
AGED RIBEYE (300g)	R235	
DRY AGED T-BONE STEAK (500g)	R225	
AGED RUMP (250g)	R205	
SAUCES – wholegrain mustard, mushroom, pepper sauce or Béarnaise	R19	
SIDE DISHES – ratatouille, creamed or sautéed spinach, mixed vegetables, mashed potato or potato gratin	R25	

All prices are in ZAR and include VAT.