

MEDEO

AT THE PALAZZO

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| 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.