

Punchinello's

food & dreams

MEZZE/ANTIPASTI

Starter portion	99
Main course	139

HOT STARTERS

Saganaki - Cumin spiced grilled haloumi served with lemon and tzatziki	50	N V
Lamb rib tortellini tossed in brown butter and sage	70	A
Sherry glazed chicken livers served with crispy bacon and bruschetta	65	A

SOUPS

Shredded duck soup	60	A
Roasted tomato soup with olive and feta fritters	45	V

OVEN BAKES

Orange and rose duck confit roulade with creamy beetroot polenta	225	
Walnut and celery stuffed baby chicken served with truffle mash	180	A N
Oxtail cannelloni	165	A
Melanzanne	95	V

PASTA AND RISOTTO

Mushroom orzo pasta	120	V
Verde "green" gnocchi with gorgonzola	130	N V
Red wine risotto served with pulled and braised lamb and smoked aubergine	145	A

GRILL

Lamb loin and ravioli tossed in lavender butter, served with braised red cabbage	250	A
Honeyed pork belly with crushed sage potatoes	160	A
A cut of either 300g Beef fillet, rump or ribeye brushed with a garlic and oregano basting, served with home-cut chips, blackened aubergine purée and a beef jus	250	A
Barramundi fillet with orange infused celeriac, braised fennel and apple slaw	190	
Grilled prawns served with lemon and herb rice pilaf and puttanesca sauce	275	

DESSERTS

Punchinello's - Chocolate and coffee delight	85	N
Mi Casa - Lemon delizione	75	
Tuscan sunset - Peach and amaretto tart	75	A N
Black Swansong - Dark liquorice pavlova, vanilla cream, black sesame and thyme	75	

A - Alcohol V - Vegetarian N - Nuts

All prices are quoted in ZAR