

# M E D E O

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AT THE PALAZZO

ARTISANAL	Served with chips or side salad	
SANDWICHES	PANINI – brie, caramelised onion, tomato pesto (V) (add bacon R25)	R100
	TRAMEZZINI – mozzarella, tomato, basil, balsamic, Napolitano sauce (V)	R125
	PREGO – chicken breast, spicy Prego sauce, caramelised onion	R145
	PALAZZO BURGER – 200g beef burger, tomato & onion relish, jalapeno, pickles, cheese, crispy onions	R150
	BEYOND BURGER – gluten free bun, tomato & onion relish, pickles, lettuce (only served with a side salad) (VG)	R150
	PALAZZO CLUB – artisanal bread, chicken mayonnaises, egg, bacon, tomato	R125
SALADS & LIGHT MEALS	PALAZZO SALAD – Cajun chicken, cucumber, cherry tomato, carrots, beetroot, pine kernels, cranberry, radish, avocado	R130
	CAESAR SALAD – croutons, pancetta, poached egg, baby gem lettuce, white anchovy, Caesar dressing (add chicken R20)	R105
	MULTI-GRAIN SALAD – bulgur wheat, quinoa, lentils, tomato, cucumber, spring onion, mint, parsley, basil, grapefruit (VG)	R95
	GREEK SALAD – Danish feta, tomato, cucumber, onion, olives	R95
	LINGUINI – cherry tomato, garlic, chilli, capers, parsley, parmesan (V) (add shrimps R50)	R140
	BUTTER CHICKEN CURRY – deboned chicken thigh, aromatic rice, roti, sambals	R180
	BUTTER SPICE VEGETABLE CURRY – seasonal vegetables, chickpea, aromatic rice, roti, sambals (V)	R140
	FISH ‘N CHIP – tempura battered line fish, salt & vinegar chips, tartare sauce	R190
GOURMET PIZZA	MARGARITA – cherry tomato, mozzarella (V)	R110
	QUATTRO STAGIONI – artichoke, olive, anchovy, mushroom	R140
	THE PALAZZO – Cajun chicken, peppadew, Danish feta, avocado, mozzarella	R165
	FUNGI – brown mushrooms, Danish feta, caramelised onions (V)	R135
	PARMA – tomato base, rocket, parmesan	R165

(V) Vegetarian dish | (VG) Vegan dish |  Signature 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.

STARTERS	SOUP OF THE DAY – served with bread			R95
	½ DOZ KNYSNA OYSTERS – traditional accompaniments			R197
	BUFFALO MOZZARELLA – heirloom tomato, pesto, cucumber, basil			R155
	PAN-FRIED ‘DALEWOOD’ CAMEMBERT – cranberry gel, baby beetroots, herb crouton			R120
	SAUTÉED PERI-PERI PRAWNS – labnah, pickled cucumber, avocado purée 🍷			R165
MAINS	PUMPKIN RISOTTO – gorgonzola, pumpkin seeds, preserved fig (V)			R140
	GRILLED BABY CHICKEN – crushed potato, sautéed vegetables, lemon & thyme jus			R220
	CANNELLONI – red wine braised lamb shoulder, creamed spinach, Napolitana sauce, salsa Verde			R260
	PAN-SEARED SALMON – sweet potato, butternut, sundried tomato, beetroot puree, lemon butter			R290
	TAGLIATELLE – mushrooms, parmesan cream, fine herbs (V)			R180
	BRAISED BEEF SHORT RIB – baby onion, pommes puree, gremolata, lentil & bean ragout			R260
FROM THE GRILL	Includes a choice of sauce			
	FILLET – 220g			R280
	AGED RIBEYE – 300g			R300
	DRY AGED T-BONE STEAK – 500g			R280
	BLACK TIGER PRAWN	6	R325	12 R600
	EAST COAST SOLE – 450g			R280
	PICAÑHA – 450g 🍷			R400
	SAUCES – mushroom, pepper sauce, béarnaise, red wine jus, lemon butter			R40
	SIDE DISHES – creamed or sautéed spinach, mixed vegetables, mashed potato, rustic chips			R45
DESSERTS	VANILLA CRÈME BRÛLÉE – biscotti, berry compote			R95
	DARK CHOCOLATE FONDANT – caramel mousse, cranberry gel, vanilla ice cream (allow 20min cooking time)			R110
	LEMON TART – Italian meringue, lemon sorbet 🍷			R90
	PISTACHIO SEMI-FREDO – citrus salad, brandy snap			R115

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