

M E D E O

AT THE PALAZZO

STARTERS	CAESAR SALAD – baby cos, garlic pan-fried croutons, pancetta crisps, quail eggs, parmesan chip, white anchovy, Caesar dressing	R95
	PALAZZO SALAD – grilled Cajun chicken strips, cherry tomatoes, cucumber, avocado, baby leaf lettuce, radish, toasted pine nuts, Julienne beetroot, cranberries and carrots with a balsamic vinaigrette 	R110
	MEDITERRANEAN BURRATA – triple cream mozzarella, fresh ciabatta, heirloom tomato, basil and olive oil (V)	R130
	SAUTÉED CALAMARI – lemon beurre blanc, crispy squid heads, marinated olive and tomato chutney, crispy dill	R140
SOUP	ROASTED SQUASH & BUTTERNUT SOUP – butternut chips, herb infused croutons, roasted pumpkin seed and feta (V)	R75
ARTISANAL SANDWICHES & LIGHT MEALS	CLUB SANDWICH – with bacon, egg, cheese, lettuce and tomato, chicken mayonnaise served with rustic chips or a side salad	R125
	TRAMEZZINI – buffalo mozzarella, tomato, aged balsamic and basil pesto, served with napolitano dipping sauce, chips or a side salad (V)	R125
MEALS	FISH & CHIPS – fresh Kabeljou fried tempura style served with a side salad and homemade tartar sauce	R210
	CHICKEN PREGO ROLL – spicy prego sauce and caramelized onions, with rustic chips	R125
	GOURMET BEEF BURGER – accompanied with a tomato relish, pickles, cheddar or Swiss cheese, with rustic chips or a side salad	R130
	GOURMET LAMB BURGER – accompanied with a tomato relish, pickles, cheddar or Swiss cheese, with rustic chips or a side salad	R140
STONE BAKED PIZZA	MARGARITA – tomato and mozzarella (V)	R105
	VEGETARIAN – olives, peppers, cherry tomato, mushrooms and mozzarella (V)	R120
	BARBEQUE CHICKEN – peppadews, Danish feta, avocado and mozzarella	R135

(V) Vegetarian 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.

PASTAS	SEAFOOD RISOTTO – mussels, clams, prawns, basil oil and parmesan	R165
	MUSHROOM RAVIOLI – wild mushrooms, smoked mushroom tuile and parmesan cream (V)	R150
	POLLO PAPPARDELLE – fresh homemade pasta, chicken, rich tomato sauce and basil 🍳	R135
MAINS	GRILLED SOLE – East Coast Sole pan-fried in a thyme infused Beurre noisette with rocket salad and caper butter sauce	R240
	CHICKEN SOUS VIDE – roasted baby potato and charred onion, lemon and thyme jus 🍳	R175
	PAN-SEARED NORWEGIAN SALMON – cauliflower purée, grape and lime salsa, charred fennel and beetroot	R280
	EGGPLANT PARMIGIANA – layered baked eggplant, Napolitana sauce, buffalo mozzarella and basil (V)	R150
	BRAISED OXTAIL – in red wine, with potato dumplings, roast pearl onions and root vegetables 🍳	R225
	BUTTER CHICKEN CURRY – deboned chicken thigh served with fragrant basmati rice, pita bread and sambals	R175
GRILLED MEDEO STEAKS	Served with roasted onion purée, truffle potato, and smoked Maldon salt. Includes a choice of sauce and side dish	
	FILLET – 14 day wet aged (220g)	R245
	RIBEYE – 21 day dry aged (300g)	R245
	T-BONE – 21 day dry aged (500g)	R240
	WOOD VIEW WAGYU SIRLOIN BLUE LABEL (300g) – served with vine tomato, caramelized onion and black garlic butter (marbling 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
DESSERTS	TAHITIAN VANILLA CRÈME BRULÉE – Italian style biscotti, minted strawberry compote 🍳	R105
	WARM SKILLET COOKIE & CREAM – Inaya double dark chocolate hazelnut cookie, vanilla cream, caramelized popcorn	R85
	TROPICAL FRUIT BABA – caramelized pineapple, vanilla cream, toasted coconut	R95
	WARM CHOCOLATE COCOA NIB PUDDING – vanilla bean custard, crispy cocoa nibs, vanilla ice cream 🍳	R105

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