

M E D E O



AT THE PALAZZO

SALADS	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
	ROAST MEDITERRANEAN SALAD – roasted cherry tomatoes, baby beets, butternut, baby onion, peppers, zucchini, brinjal, rocket, feta, avocado, olive oil, balsamic vinegar	R95
	TRICALORE – baby spinach, buffalo mozzarella, marinated plum tomato, avocado, olive oil, balsamic vinegar	R120
STARTERS	SOUP OF THE DAY – served with bread	R95
	½ DOZ KNYSNA OYSTERS – traditional accompaniments	R197
	BUFFALO MOZZARELLA – heirloom tomato, pesto, cucumber, basil	R155
	BRAISED CAULIFLOWER – cauliflower textures, burnt onion crème	R95
	SAUTÉED PERI-PERI PRAWNS – labnah, pickled cucumber, avocado purée 🍷	R165
MAINS	LINGUINI – cherry tomato, garlic, chilli, capers, parsley, parmesan (V) (add shrimps R50)	R140
	BUTTER CHICKEN CURRY – de-boned chicken thigh, aromatic rice, roti, sambals	R180
	THAI VEGETABLE CURRY – green vegetables, coconut milk, coriander, aromatic rice (V)	R140
	FISH 'N CHIP – tempura battered line fish, rosemary salted pepper chips, tartare sauce	R190
	ROAST RED PEPPER RISOTTO – red pepper puree, goats cheese, balsamic reduction (V)	R150
	PRAWN RISOTTO – Napolitano, grilled prawns, butter emulsion	R235
	GRILLED BABY CHICKEN – crushed potato, sautéed vegetables, lemon & thyme jus	R220
	CANNELLONI – red wine braised lamb shoulder, creamed spinach, Napolitana sauce, salsa verde	R260
	TAGLIATELLE – mushrooms, parmesan cream, fine herbs (V)	R180
	LINE FISH – green pea, edamame bean, sugar snap, fennel beurre blanc	R315
DUCK BREAST – onion soubise, Asian vegetables, crepe, baby beets, orange jus 🍷	R280	
PLATTERS	LAMB & CHICKEN PLATTER – 500g grilled lamb loin cutlets, grilled baby chicken served with chips for two, peri peri sauce and red wine jus	R600
	SURF & TURF – 450g ribeye steak, 10 garlic butter prawns served with chips for two, peri peri sauce and red wine jus	R685
FROM THE GRILL	Includes a choice of sauce	
	FILLET – 220g	R280
	AGED RIBEYE – 300g	R300
	DRY AGED T-BONE STEAK – 500g	R280
	GARLIC BUTTER PRAWNS	6 R280 12 R540
	SALMON STEAK	R315
	PICAÑHA – 450g	R400
	SAUCES – mushroom, pepper, béarnaise, red wine jus, lemon butter, tomato chilli sauce	R40
	SIDE DISHES – creamed or sautéed spinach, seasonal vegetables, garlic & herb duck fat baby potatoes, mashed potato, rustic chips	R45
DESSERTS	LEMON GINGER BRÛLÉE – biscotti, berry compote	R95
	BURNT BASQUE CHEESE CAKE – mascarpone, berries	R95
	PISTACHIO SEMI-FREDO – citrus salad, brandy snap	R115
	DARK CHOCOLATE TART – caramel mousse, cranberry gel, vanilla ice cream	R110
	CHEESE BOARD – selection of local cheeses served with preserves, fruit, nuts & crackers	R195

(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.