

# B A C C O

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## *Cicchetti-Style Dishes*

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Potato gnocchi, creamed avocado & basil, macadamia nut butter, roasted harvest grapes. (VG/GF)

*R130,00*

Crispy enoki mushroom & artichoke tartlet, straccitella & figs (V)

*R140,00*

Saffron risotto, crudo of prawn, kaffir lime aioli, salted peanuts (GF)

*R190,00*

Truffle & brie baked crème brulee, crusty bread, harvest grape jam (V)

*R180,00*

Seared Yellowfin tuna, mango chilli salsa, coriander dusted crisps (GF)

*R180,00*

Duck Milanese, fried quail egg, creamed Cavolo Nero

*R180,00*

*\*VG-Vegan \*V-Vegetarian \*GF-Gluten Free  
For all Allergens and dietary requirements  
please do not hesitate to ask our staff.*

# M E N U

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*February Menu*