

B A C C O

Cicchetti-Style Dishes

Crispy golden cauliflower, roasted garlic hummus,
chilli crack & bergamot mayo (VG)

R140,00

Burnt leek & potato gratin, pecorino bread crumbs,
hazelnuts & charred sourdough (V)

R160,00

Blackberry risotto, crispy spiced duck,
micro fern (GF)

R160,00

30- yolk 20- layer spinach & feta lasagne,
smoked tomato sauce, kale chips (V)

R180,00

Beer battered hake, crème fraîche &
dill set custard, cucumber salad

R180,00

8- hour braised lamb pithivier pie,
mint & pea puree, burnt shallot

R190,00

*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

April Menu