

B A C C O

Cicchetti-Style Dishes

Confit Romanesco broccoli, honey chilli glaze,
tahini macadamia nut butter (VG, GF)

R160,00

Cream of roasted Roma tomato soup,
Toasted croissant & aged cheddar sarmie (V)

R150,00

Winter mushroom risotto, wild rice pops,
truffle pearls (GF/ V)

R160,00

Italian sausage wellington,
cavolo nero, spiced apple chutney

R180,00

Blackened miso hake, horseradish mash,
lumpfish caviar velouté (GF)

R170,00

8-hour veal osso buco,
Parmigiano Reggiano polenta, root vegetable crisps (GF)

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

July Menu