

B A C C O

Cicchetti-Style Dishes

Welcome Glass Baccō Estate Chardonnay 2024

Starters

Burrata pannacotta, exotic tomato & mint salad, watermelon gazpacho (V)

Or

Duck & pistachio terrine, sesame purple cabbage, Amarena cherries

Mains

Crayfish risotto, toasted hazelnuts, popped rice

Or

Syrah braised shortrib, creamy polenta, crispy king oyster mushroom

Or

Bang Bang cauliflower, beetroot hummus, chilli crack (V)

Desserts:

Chocolate opera gateaux, raw cocoa nibs, coffee ice cream (V)

Or

Burnt lemon tart, vanilla sable crumble, strawberry cheesecake ice cream

Petit Fours

R750 pp

M E N U

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

*Valentines Lunch & Dinner
Menu 2025*