

B A C C O

Cicchetti-Style Dishes

BBQ grey oyster mushrooms, whipped labneh,
chilli crack, mint & coriander (V/ GF)

R170,00

White & green asparagus mille feuille,
saffron hollandaise lemon zested chevre (V)

R180,00

Spicy Snow crab fettuccine,
blood orange, coriander foam

R190,00

Valrhona chocolate & shortrib risotto,
chilli chocolate pearls, toasted hazelnuts (GF)

R190,00

Chorizo & quinoa stuffed calamari, carrot salad,
carrot puree, nasturtium flowers (GF)

R180,00

Italian sausage corndog, cheddar & mustard,
smoked marinara, charred peppers

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

October Menu