

B A C C O

Year End Functions 2025

Bread Table

- *Homemade Brioche* • *Homemade Sourdough*
- *Assorted Butters* • *Olive Oil & Balsamic*

Starters

Dill cured salmon, crispy rice cake, micro coriander

Rainbow tomato salad, basil, burrata & crispy croutons

Mains

Lamb on the Spit

Charred lemon chicken thighs, herbed orzo.

Potato Pave, truffle & parmigiano

Chilli & garlic broccolini

Watermelon, feta & mint salad

Lamb JUS

Dessert

*Dulce de leche sticky toffee,
espresso ice cream*

Coffees & Tea

R850 per person

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

M E N U
