

BOBO'S

SPECIALITIES

BREAD FOR THE TABLE

- Sourdough, Whipped Feta & Roast Tomato 140
- Sourdough, Roast Garlic, Herb, Balsamic & Parmesan 95

PRAWN LINGUINE 195

Garlic, Chilli, Parsley, Lemon, Cream

PLATE OF PRAWNS 175/295

6 or 12, Lemon Butter or Spicy Lemon Garlic, Fries or Rice

SEAFOOD CIOPPINO 265

Tomato Broth, White Fish, Mussels, Clams, Prawns, House Sourdough

RAGU OF OXTAIL 195

Tagliatelle, Parmesan

OSSO BUCO 175

Saffron Risotto

WINTER SET MENU

2 COURSE - R325 | 3 COURSE - R395

STARTERS

HEAD ON GARLIC PRAWNS

Citrus Verde

or

CRISPY BABY SQUID

Salt & Pepper, Arrabbiata Aioli

or

CARPACCIO OF BEEF

Crispy Artichokes, Parmesan, Rocket, Olive Oil

or

ARANCINI OF WILD MUSHROOMS

Mozzarella, Truffle Porcini Aioli

or

TEMPURA ZUCCHINI BLOSSOMS

Goats Cheese, Citrus Truffle Honey

MAINS

CRISPY SKIN SEABASS

Tomato, Olives, Capers, Basil, Baby Potatoes

or

SIRLOIN STEAK

250g Sirloin, Pesto Hollandaise, Fries

or

CRISPY SKIN PORK BELLY

Apple Purée, Fennel, Apple Salad

or

ASPARAGUS RISOTTO

Asparagus Cream, Lemon, Parmesan (Add Prawns)

DESSERTS

PANNA COTTA

Salted Caramel, Coffee Crumble

or

WARM CHOCOLATE BROWNIE

Caramelised Banana Ice Cream, Chocolate Fudge Sauce