

GEMELLI

— LA FAMIGLIA PRIMA —

CHICCHETTI / SNACKS	
Polpette di Agnello / Lamb Meatballs (N) Spicy Lamb. Tomato Sugo. White Bean Hummus. Basil Oil	65 ~
Glazed Chicken Thighs Soy & Lime Glaze. Sundried Tomato Pesto. Aioli	68 ~
Pastella / Tempura Prawn (P)(N) Prawn Tails. Pickled Cucumber. Asian Crema. Sesame	95 ~
Calamari Gemelli (GF) Falklands Calamari. Chorizo. Peri-Peri Butter Spring Onion. Herb, Chilli & Lemon Pesto	98 ~
Saldanha Bay Mussels (P)(N) Fennel. Garlic. Sesame. Coconut Beurre Blanc. Parsley Oil. Ciabatta	85 ~
Pork Belly Springroll Minced Pork. Cabbage. Spicy Soy Dressing	73 ~
Aubergine (V)(GF)(N) Preserved Aubergine. Goats Cheese Mousse Honey Candied Walnuts. Smoked Harissa Dressing	65 ~
Tomato Tartlet (V) Semi-Dried Tomato. Tomato Jam. Fior di Latte Mozzarella. Balsamic Fig Reduction. Butter Pastry	54 ~
PRIMI PIATTI / APPETISERS	
Antipasto di Gemelli / Antipasti (N) - (Serves 2) Bresaola. Mortadella. Prosciutto. Chorizo. Local Brie Fior di Latte. Mostarda di Frutta. Herb Pesto Tomato & Olive Salad. Cannellini Bean Hummus	189 ~
Carne di Cervo / Venison Carpaccio (N)(GF) Cured Venison. Herb Pesto. Local Camembert Soy Emulsion. Radish. Onion Crumb	105 ~
Insalata Gemelli / Gemelli House Salad (V)(N)(GF) Fresh Picked Greens. Marinated Rosa Tomatoes & Olives Pickled Onion. Cucumber. Zucchini. Danish Feta. Seasonal Avocado. Seed Selection. Balsamic Vinaigrette Additional Chargrilled Beef Fillet – R79	89 ~
Insalata Caprese / Gemelli Caprese Salad (V) Seasonal Tomato Textures. Fior di Latte Mozzarella	95 ~
Insalata di Primavera / Spring Salad (P)(N) Crisp Lettuce. Rocket. Baby Spinach. Goats Cheese Chevin Beetroot. Butternut Squash. Baby Carrots. Dukkah Spiced Almonds. Yoghurt Vinaigrette. Franschoek Smoked Salmon Trout	135 ~
Cauliflower Porcini Soup (V) Roasted Cauliflower. Porcini. Leek. Garlic. Potato. Truffle Oil Rosemary Onion Crumb. Tomato Vinaigrette	70 ~

P A S T A E R I S O T T I		
Penne Rigate. Gemelli. Linguine. Rigatoni. Spaghetti Egg Tagliatelle. Gluten Free – Penne Rigate		
Pomodoro (V)	Rosa Tomato. Garlic. Napolitana. Basil. Fior di Latte Mozzarella Parmigiano	82 ~
Ragu di Bologna	Lean Beef. Pork Sausage Meat. Sofrito. Red Wine Tomato Ragu. Roasted Garlic. Grana Padano	98 ~
Carbonara di Gemelli	Pancetta Coppata. Sofrito. Egg Yolk. Cream Grana Padano. Pancetta Crumb. Parsley Oil	95 ~
Aglio. Olio. Pepperoncino (V)	Garlic. E.V. Olive Oil. Chilli. Grana Padano. Parsley Additional Chorizo Sausage – R125 Additional Prawn Tails – R179 (P)	79 ~
Carciofi, Pepe e Limone (V)	Marinated Artichokes. Sofrito. Lemon Zest. Black Pepper Ciabatta Crumbs. Basil. E.V. Olive Oil. Parmigiano	95 ~
Calamari e Chimichurri (P)	Spaghetti. Calamari. Chorizo. Peppers. Sofrito Rosa Tomato. Chimichurri Pesto	164 ~
Rigatoni Spagnoli	Rigatoni. Prawn Tails. Sofrito. Spanish Chorizo. Smoked Paprika Harissa Paste. White Wine. Tomato. Pancetta Crumble	163 ~
Lasagne di Gemelli	Egg Lasagne. Beef & Pork Sausage Ragu. Leek Béchamel Salami Milano. Smoked Mozzarella. Parmigiano. Rocket Salad Served with a Gemelli House Side Salad (N)	165 ~
Ravioli di Gemelli	Roasted Squash. Ricotta. Parmigiano Sage & Garlic Crema. Pumpkin Seed Crumble (V)	135 ~
	Beef & Pork Sausage Meat. Sofrito. Parmigiano. Gorgonzola Crema. Pancetta Crumble	155 ~
	Prawn Tails. Cream Cheese. Mushroom Shellfish Crema. Herb Oil (P)	169 ~
Black Pepper Gnocchi (V)(N)	Potato Gnocchi. Mushroom. Zucchini. Toasted Walnuts Gorgonzola Crema	135 ~
Penne Alessandro	Penne Rigate. Smoked Chicken. Prawn Tails. Roasted Garlic Prosecco. Pepper. Grain Mustard Cream. Pecorino	149 ~
Ragu di Agnello / Lamb Ragu	Gemelli Pasta. Braised Lamb Shoulder. Olives. Goats Chevin Aubergine. Tomato. Beurre Blanc. Squash Mousse	145 ~

<p>Linguine Di Mare / Shellfish Linguine (P) Linguine. Prawn Tails. Saldanha Bay Mussels. Clams Calamari Tomato Base. Herb Cream. Rosa Tomato</p>	189 ~
<p>Risotto alla Luna di Miele / 'Honeymoon' Risotto (P) Riso Carnaroli. Prawn Tails. Shellfish Stock Roasted Onion & Garlic. Rosa Tomato. Parsley Oil</p>	175 ~
<p>Risotto ai Funghi (V) Riso Carnaroli. Porcini. Local Mushrooms. Porcini Stock Parmesan. Parsley & Truffle Oil</p>	149 ~
<p>Risotto di Pollo e Pancetta Riso Carnaroli. Sofrito. Pancetta. Roasted Garlic Summer Peas. Chicken Thigh. Parmigiano</p>	169 ~
S E C O N D I / M A I N C O U R S E S	
<p>Filletto di Manzo / Beef Fillet Aged Beef Fillet. Parmesan & Roasted Onion Crema. Mustard Seed Jus. Garlic Potato Puree. Rocket Salad. Parmesan Crisp</p>	245 ~
<p>Filletto di Manzo con Pepe / Peppered Beef Fillet Peppercorn Coating. Porcini & Shitake Mushroom Sauce. Fried Polenta Cubes. Rocket Fine Beans. Port & Balsamic Gastrique</p>	255 ~
<p>Agnello / Lamb Lamp Rump. Porcini Risotto. Spring Peas. Parsley Butter Zucchini e Sofrito. Lamb Jus. Chimichurri Crème Fraiche</p>	250 ~
<p>Pancetta di Maiale / Pork Belly (N) 7hr White Wine Braised Belly. Soy Glaze. Garlic Potato Puree. Spicy Corn & Aubergine. Apple Gel Praline. Champagne Crema</p>	215 ~
<p>Melanzane Parmigiano (V) Slow Roasted Aubergine. Tomato Ragu. Corn Chips Leek Béchamel. Smoked Mozzarella. Parmigiano Served with a Gemelli House Side Salad (V)(N)</p>	159 ~
<p>Pollo Gemelli / Gemelli Chicken Pancetta. Chicken Breast. Sage. Olive Red Pepper & Mozzarella Stuffing. Butternut Mousse Potato Puree. Onion & Pancetta Crumble. Mustard Seed Jus</p>	189 ~
<p>Farmed Linefish (P)(N) Roasted Linefish. Carrot Puree. Garlic Artichoke Salad Citrus & Herb Yoghurt. Duck Fat Potatoes</p>	239 ~
<p>Norwegian Salmon (P)(N) Seared Salmon Fillet. Pearled Barley. Baby Spinach Salad Pickled Fennel. Beurre Blanc. Almond & Crispy Caper Crumb</p>	259 ~
<p>Sogliola / West Coast Sole (GF)(N) Roasted Sole. Lemon Crème Fraiche. Young Spinach Scallion & Rocket Salad. Salted Almond Crumb Hummus. Duck Fat Potatoes</p>	245 ~

C O N T O R N O / S I D E S

Duck Fat Baby Potatoes _____	32 ~
Roasted Garlic & Parmesan Potato Purée _____	35 ~
Gemelli House Side Salad _____	40 ~
Polenta Fritta / Fried Polenta Cubes _____	32 ~
Seasonal Vegetable Sauté _____	35 ~
Squash Purée _____	30 ~
Buttered Tagliatelle / Linguine, Parsley Oil & Parmigiano _____	40 ~
Porcini Risotto Side _____	70 ~

D O L C E / D E S S E R T S

Warm Chocolate Brownie (N)(GF) 70% Dark Chocolate, Almond Date, Praline, Amaretto Custard Vanilla Gelato	82 ~	Lemon Posset (GF) Lemon Coconut Cream Mango Sorbet, Strawberry Salsa, Vanilla Meringue	72 ~
Tiramisu Trifle Oreo Chocolate Crumb Espresso Syrup, Mascarpone Mousse, Dehydrated Coffee Cake Coffee Custard	65 ~	Rum & Raisin Pudding Rum Soaked Malva Sponge Caramelised Banana Custard Rum & Raisin Gelato	85 ~
Chocolate Nemesis (N) Gianduja Ganache, Frozen Milk Chocolate Mousse, Lime Caramel, Ginger Crumble, White Chocolate Gelato	89 ~	Mandorla e Ciliegia / Almond & Cherry Cake (N) Frangipane Sponge, Black Cherry, Almond Syrup Pears Vanilla Crème Fraîche, Spiced Fruit Salsa, Vanilla Gelato	83 ~
Torta di Formaggio / Cheesecake – Almond Nougat (N) Baked Almond Cheesecake 1701 Almond Nougat, Cranberry Gel, Meringue, Marzipan Gelato	85 ~	Vanilla Bean Crème Brûlée Vanilla Custard, Chocolate Orange Biscotti, Strawberry Sorbet	76 ~
Torta di Formaggio / Cheesecake – Nutella (N) Baked Milk Chocolate Cheesecake, Oreo Crust, Nutella Frosting, Candied Hazelnut Crumb Milk Chocolate Gelato	89 ~	Frutta e Sorbetti (GF) Vanilla Strawberry, Lemon Sorbet, Preserved Stone Fruit Passion Fruit Curd, Meringue	69 ~

L A C U C I N A M O D E R N A I T A L I A N A