

GEMELLI

— LA FAMIGLIA PRIMA —

CHICCHETTI / SNACKS	
Polpette di Agnello / Lamb Meatballs (N) Spicy Lamb. Tomato Sugo. Hummus. Basil Oil	62 ~
Glazed Chicken Thighs Soy Glaze. Sundried Tomato Pesto. Soy Aioli	62 ~
Cozze / Saldanha Bay Mussels (P)(N) Fennel. Garlic. Sesame. Coconut Beurre Blanc. Parsley Oil. Ciabatta	75 ~
Calamari e Zucchini (P) Falklands Calamari. Zucchini. Chilli. Cannellini Bean Puree. Spring Onion. Chimichurri Oil	85 ~
Gamberetti / Prawn Tails (P) Grilled Prawn. Smoked Tomato Salsa. Avocado Mousse. Roasted Garlic Mayo	98 ~
Beetroot Tartlet (V)(N) Seasonal Beetroot. Weltevrede Farm Fig Jam. Gorgonzola. Walnut Praline. Pastry	55 ~
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. Spiced Hummus	185 ~
Carne di Cervo / Venison Carpaccio (N)(GF) Cured Venison. Herb Pesto. Local Camembert. Soy Emulsion. Radish. Onion Crumb	99 ~
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 – R72	85 ~
Insalata Caprese / Gemelli Caprese Salad (V) Seasonal Tomato Textures. Fior di Latte Mozzarella. Rosemary Onion Crumb. Tomato Vinaigrette	89 ~
Gemelli Cobb Salad Seasonal Greens. Avocado Mousse. Glazed Chicken Thighs. Rosa Tomato. Black Pepper Croutons. Parmesan. Gorgonzola Emulsion	98 ~
Winter Minestrone (V) Sofrito. Kale. Cannellini Beans. Lentils. Parmigiano. Basil Oil	75 ~
Cauliflower Porcini Soup (V) Roasted Cauliflower. Porcini. Leek. Garlic. Potato. Truffle Oil	85 ~

PASTA E RISOTTI 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 – R120 Additional Prawn Tails – R179 (P)	75 ~
Carciofi, Pepe e Limone (V) Marinated Artichokes, Sofrito, Lemon Zest, Black Pepper, Ciabatta Crumbs, Basil, E.V. Olive Oil, Parmigiano	95 ~
Rigatoni Spagnoli Rigatoni, Prawn Tails, Sofrito, Spanish Chorizo, Smoked Paprika, Harissa Paste, White Wine, Tomato, Pancetta Crumble	149 ~
Cannelloni di Pollo e Funghi Egg Pasta, Porcini & Chicken Thigh Farce, Sage, Tomato Ragu, Mozzarella, Pecorino, Served with a Gemelli House Side Salad (N)	165 ~
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 Zucca e Ricotta (V) Egg Pasta, Roasted Squash, Whipped Ricotta, Parmigiano, Sage & Garlic Crema, Pumpkin Seed Crumble	135 ~
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	142 ~
Ragu di Agnello / Lamb Ragu Gemelli Pasta, Braised Lamb Shoulder, Olives, Goats Chevin, Aubergine, Tomato, Beurre Blanc, Squash Mousse	145 ~
Linguine Di Mare / Shellfish Linguine (P) Linguine, Prawn Tails, Saldanha Bay Mussels, Clams, Calamari, Tomato Base, Herb Cream, Rosa Tomato	185 ~
Risotto alla Luna di Miele / 'Honeymoon' Risotto (P) Riso Arborio, Prawn Tails, Shellfish Stock, Roasted Onion & Garlic, Rosa Tomato, Parsley Cream	170 ~
Risotto ai Funghi (V) Riso Arborio, Porcini, Local Mushrooms, Porcini Stock, Parmesan, Parsley & Truffle Oil	145 ~

S E C O N D I / M A I N C O U R S E S

Filleteo di Manzo / Beef Fillet Aged Beef Fillet. Parmesan & Roasted Onion Crema. Mustard Seed Jus. Garlic Potato Puree. Rocket & Parmesan Salad	215 ~
Filleteo di Manzo con Pepe / Peppered Beef Fillet Peppercorn Coating. Porcini & Shitake Mushroom Sauce. Fried Polenta Cubes. Rocket. Fine Beans. Port & Balsamic Gastrique	235 ~
Bistecca di Agnello / Lamb Rump Charred Lamb Rump. Porcini Risotto. Parsley Butter. Zucchini e Sofrito. Garlic Mustard Crème Fraiche	238 ~
Pancetta di Maiale / Pork Belly (N) 7hr. Cider Braised Belly. Garlic Potato Puree. Spicy Corn & Aubergine. Apple Puree. Praline. Champagne Crema. Soy Glaze	210 ~
Melanzane Parmigiano (V) Slow Roasted Aubergine. Tomato Ragù. Corn Chips. Leek Béchamel. Smoked Mozzarella. Parmigiano. Served with a Gemelli House Side Salad (V)(N)	145 ~
Pollo Gemelli / Gemelli Chicken Pancetta. Chicken Breast. Sage. Olive, Red Pepper & Mozzarella Stuffing. Butternut Mousse. Potato Puree. Onion & Pancetta Crumble. Mustard Seed Jus	189 ~
Farmed Linefish (P)(N) Tempura. Mussels. Pea Mousse. Asian Crema. Pickled Onion. Garlic Potato Puree	220 ~
Sogliola / West Coast Sole (GF)(N) Roasted Sole. Lemon Crème Fraiche. Young Spinach. Scallion & Rocket Salad. Salted Almond Crumb. Garlic Artichoke. Duck Fat Potatoes	225 ~
Norwegian Salmon (P)(N) Seared Salmon Fillet. Barley. Baby Spinach Salad Pickled Fennel. Beurre Blanc. Almond & Crispy Caper Crumb	255 ~

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 _____	30 ~
Seasonal Vegetable Sauté _____	35 ~
Squash Purée _____	30 ~
Buttered Tagliatelle / Linguine. Parsley Oil & Parmigiano _____	40 ~
Porcini Risotto Side _____	70 ~
Tomato, Leek & Parmigiano Risotto Side _____	60 ~

DOLCE / DESSERTS

Warm Chocolate Brownie (N)(GF) 70% Dark Chocolate. Almond. Date. Praline. Maple Syrup Custard. Vanilla Gelato	82 ~	Lemon Posset (GF) Lemon Coconut Cream. Mango Sorbet. Pineapple. Vanilla Meringue	72 ~
Tiramisu Trifle Oreo Chocolate Crumb. Espresso Syrup. Mascarpone Mousse. Dehydrated Coffee Cake. Coffee Custard	62 ~	Mandorla e Pera / Almond & Pear Cake Frangipane Sponge. Apricot. Almond Syrup Pears. Vanilla Crème Fraîche. Spiced Fruit Salsa. Vanilla Gelato	75 ~
Chocolate Nemesis (N) Gianduja Ganache. Hazelnut Ice Cream. Lime. Dulce de Leche. Ginger Crumb	85 ~	Vanilla Bean Crème Brûlée Vanilla Custard. Milk Chocolate. Chocolate Orange Biscotti	68 ~
Torta di Formaggio / Cheesecake – Almond Nougat (N) Baked Almond Cheesecake. 1701 Almond Nougat. Cranberry Gel. Meringue. Marzipan Gelato	85 ~	Apple & Ginger Malva Pudding (N) Maple Syrup Sponge. Vanilla Custard. Amaretti. Apple Fluid. Salted Caramel Gelato.	72 ~
Torta di Formaggio / Cheesecake – Oreo White Chocolate (N) Baked White Chocolate Cheesecake. Oreo Crust. Milk Chocolate Sauce. Oreo Chocolate Crumb. Milk Chocolate Gelato	82 ~		

BIRRA / BEER
Craft Beers

Steph Weiss (500ml) _____	67.00 ~
Beast Of The Deep (500ml) _____	67.00 ~
Unfiltered Lager (500ml) _____	67.00 ~

Local Craft Beers

Alex Ale (440ml draught) _____	47.00 ~	CBC Krystal Weiss (440ml) _____	58.00 ~
Citizen Alliance Amber Ale (440ml) _____	58.00 ~	Jack Black Lager (330ml) _____	42.00 ~

On Tap

Stella Artois (330ml) _____	45.00 ~	Stella Artois (500ml) _____	60.00 ~
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L A C U C I N A M O D E R N A I T A L I A N A