



MADLIENA LODGE

Snacks

Local pork cheek croquettes with apple & vanilla ketchup (2pcs)
6

Italian sausage ragout & smoked scamorza, homemade arancini (2pcs)
6

Neonati and prawn choux cakes with black garlic mayonnaise (2pcs)
6

Sourdough crostini with stracciatella di Bufala and local plum tomato conserve relish
(2pcs) (V)
6

Starters

Beef carpaccio with an aged Parmesan cream, sweet pickled Oyster mushroom and
crispy kale
13

Crispy beef salad, grilled baby bok choy, pickled purple cabbage, spiced peanuts, soy &
sesame dressing
16

Local mahi mahi fish ceviche with a lime & chili marinade, prickly pear dressing
13

Fresh burrata with local tomato confit, smoked aubergine 'baba ghanouj', basil oil (V)
10

Casarecce pasta with mushroom duxelle, broccoli rabe, thyme roasted walnuts (Vegan)
9 / 12

Acquerello risotto with pulled local rabbit confit, smoked pancetta, porcini
13 / 16

Spaghetti di Gragnano 'Gentile', zucchini & pistachio pesto, preserved lemon,
marinated local prawns
15 / 18

Sea bass ravioli tossed in a prawn bisque veloute, asparagus shavings and seaweed
panko
15 / 18

Please ask your server for gluten free options. Kindly inform us of any intolerances or allergies.



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Mains

Fresh fish of the day
(market price)

Pan seared local pork chop with a caramelized celeriac and oat purée, roast onion, jus
21

Corn-fed chicken supreme, baked butternut squash purée, pancetta crumble,
'ras-el-hanout' fried potato skins
22

Grilled Argentinian ribeye of beef (250g), trio of mushrooms, roasted garlic butter, jus
29

Grilled beef bavette (750g) - tagliata style *suitable for 2 persons* - mustard & rosemary
rub, crispy onion and chimichurri dressing
59

Sous-vide lamb rump with a courgette purée, Feta cheese crumble, mint oil and jus
29

Stuffed aubergine with a lentil & soy bean paste, grilled spring onion and a yogurt &
Tahini dressing (V)
17

Fried vegan Halloumi & polenta fritters with a duo of beetroot, pomegranate molasses,
hazelnut shavings (Vegan)
21

Sides

Roasted seasonal vegetables
3

Seasonal salad
3

In house, triple cooked chips with spiced seasoning
3

Wild mushroom & Port sauce
3

Black peppercorn & brandy sauce
3

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Desserts

Local lemon & basil bar brûlée, black tea Namelaka & basil dust

7

'Banoffee' chocolate delice, caramel & banana ice-cream

7

Rum and mint marinated pineapple carpaccio with oat & pistachio crumble,
pomegranate (Vegan)

7

Local peach & yogurt gateau, almond biscuit, yogurt sponge, rosemary jelly, yogurt
ice-cream

7

Homemade ice-creams and sorbet

3

(per scoop)

