



MOGG'S COUNTRY COOKHOUSE

SPRING MENU

STARTER

lemongrass and corn vichyssoise	R60
Garden herb salad with feta, olives and fresh mint vinaigrette	R85
Griddled calamari salad with chilli coriander lime vinaigrette	R85
Mushroom, spinach and halloumi springroll with sweet spicy dip	R75
Beetroot fritter stack with sour cream, smoked salmon and avocado with wasabi drizzle	R85

MAIN COURSE

Chicken, feta ,olive and red pepper ballontine on quinoa pesto salad with cashew nut vinaigrette	R175
Lightly crumbed sesame parsley fresh cob with fennel purée, caper lemon sauce and crispy wafer chips	R210
Pork belly & crackling on mustard mash with fresh apple sauce and cabbage walnut salad	R175
Slow cooked Moroccan lamb shank with fresh mint sauce, potato, balsamic onion and aubergine stack	R250
Herb polenta and roasted vegetable bake with smoked paprika sauce and parmesan shavings	R165

DESSERT

Jo-Jo's dark chocolate tart with rose scented cream and roasted pistachio nut	R70
Lemon curd & yoghurt pots with tipsy blueberry compote	R70
Home-made coffee and vanilla ice-cream with chocolate sauce	R70

Please note, a standard 10% gratuity will be added to tables of 8+ guests