



MOGG'S COUNTRY COOKHOUSE
SUMMER MENU

Chef's soup

R60

Gruyère crusted courgette chips with aioli dip

R75

Beetroot fritter , sour cream and smoked trout stack with wasabi drizzle

Starter: 85

Main course: R115

Grilled calamari salad with tartar style dressing

Starter: 85

Main Course: R125

Garden and herb salad with feta, olives and roasted pumpkin seeds

Starter: R85

Main Course: R105

Smoked springbok carpaccio, capers, rocket and parmesan shavings

R95

Crispy potato rosti topped with tabbouleh salad, middle eastern yoghurt dressing and dukkak

R155

Add harissa marinated chicken kebab

R175

Duck pie with black cherry glaze, ricotta, rocket, cashew nut and ginger orange drizzle

R175

Pork belly on spring onion mash with an oriental style sauce and griddled apple walnut salad

R175

Pan fried Kingklip with avocado lemon sauce, crispy potato wafer chips, roasted cherry tomatoes drops

R195

Slow roast lamb shank with basil, feta lemon sauce on garlic mash and creamed spinach

R250

Dessert:

Lemon curd brulée pavlova with tipsy berries

Jo – Jo's dark chocolate tart with nut brittle and van der hum drops

Trio of ice-cream (vanilla, chocolate and coffee) with chocolate sauce

R70

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

Please inform us of any dietary requirements, Thank you