



## MOGG'S COUNTRY COOKHOUSE

### SUMMER MENU

Chilled watercress & green pea soup with dill hollandaise swirl  
R70

Fragrant curried mussel bowl  
R95

Grilled calamari salad with chimmichurri dressing  
Starter: R95 Main: R155

Garden & Herb salad with olives, feta and roasted pumpkin seeds  
Starter: R85 Main: R135

Beet fritter stack with sour cream, rocket & smoked salmon and mild wasabi drizzle  
Starter: R90 Main: R145

Gray's goats cheese, asparagus and tarragon tart  
R105 Add a side salad R150

Rolled pork belly on 3 mustard mash & spiced black cherry jus with apple walnut slaw  
R185

Line fish with avocado tartar sauce, rustic wafer chips and slow roasted cherry tomato,  
spring onion and basil salad  
SQ

Giant carrot potato rosti topped with roasted vegetable & quinoa mint salad & Middle  
Eastern yoghurt dressing with harissa drops and dukkah  
R170

Parmesan crusted chicken fillets with black mushroom melanzane bake, griddled polenta  
and fragrant lemon sauce  
R180

Slow roasted lamb shank Kleftiko style with spinach potato mash  
R285

### DESSERT: R70

Dark chocolate malva with home-made ice-cream  
White chocolate cream, meringue and raspberries  
Crustless Lemon cheesecake pots