



Soup of the day

R80

Spanish style mussel soup

R135

Mushroom & spring onion pot stickers with dipping sauce

Starter: R95

Main Course: R175

Beetroot fritter, sour cream, avocado and smoked salmon stack with pickled ginger and wasabi drizzle

Starter: R105

Main Course: R165

Mogg's garden & herb salad with feta, avocado, pumpkin seeds & fresh mint drizzle

Starter: R105

Main Course: R165

Spicy chicken livers on soft polenta

R105

Dinky Seed bread loaf & butter

R60

Ginger orange glazed sweet potatoes stuffed with walnut crumbed aubergine, harissa chickpeas and minted yoghurt

R175

Pork belly & crackling on Dijon mustard mash, with fresh apple sauce, carrot purée and roasted zucchini

R210

Coconut milk chicken curry & lemon grass basmati rice with rainbow kachumbari

R205

Kingklip fishcakes on fennel risotto with Greek style leeks & lemon sauce

R205

Beef shin - Osso Buco style on creamy samp topped with Parmesan shavings, gremolata & pumpkin fritter

R210

Slow cooked lamb shank with garlic rosemary sauce, crispy wafer chips, smashed green peas and fresh mint drizzle

R335

SWEETS - R85

Warm self - saucing chocolate pudding with coffee ice-cream

Baked honey cheesecake with raspberries

Amarula Malva pudding with crème anglaise

Espresso **R25**

Americano **R30**

Cappuccino **R35**

Please let our kitchen know of any dietary requirements / A standard 10 % gratuity fee will be added to tables of 8+ guest.