



STARTER

Chef's soup	R80
Grilled sweet potato & halloumi salad with chilli soy drizzle	R105
Moggs salad with feta & pumpkin seeds	R105
Pot stickers with black dipping sauce	R105
Duck spring roll with plum hoisen dip	R105
Beetroot fritter, smoked salmon & sour cream stack with wasabi vinaigrette	R110
Beef carpaccio with olive, capers, rocket & parmesan topping	R120

MAINS

Chicken, marinated mozzarella, mushroom & sun dried tomato roulade with basil sauce & paprika latke	R205
Sesame parsley crusted line fish on lemon grass rice with coconut & lime sauce, green pea purée and grilled asparagus	SQ
Moroccan Lamb shank on sweet & spicy carrot potato mash with Zaalouk, Middle eastern yoghurt dressing, fresh mint drizzle & dukkah	R350
Grilled pork rump steak with Dijon mustard sauce, Greek style lemon potato wedges, cauliflower purée & zucchini, feta, almond salad	R215
Baked polenta topped with herb tomato sauce, summer vegetable & chestnut stirfry, cashew nuts and parmesan shavings	R185

DESSERTS

Passion fruit curd brûlée	R90
Chilled Lindt chocolate pot with berries & spiced rum drizzle	
Baked lemon crème fraiche pavlova	

Please inform our kitchen of any food allergies. A 10% gratuity is added to tables of 8+ guests

