



SPRING MENU

STARTER

Pear & cauliflower soup, cranberry drops & walnuts	R105
Beetroot fritter, sour cream, smoked trout stack, wasabi drizzle	R125
Chimichurri squid, rocket & roasted sweet pepper salad	R125
Moggs house salad, feta pumpkin seed & mint vinaigrette	R115
Lamb kofta, quinoa tabbouleh & tzatziki	R125

MAINS

Soy tamarind, short beef rib, lemon grass jasmine rice, Asian sesame slaw, horseradish drizzle	R220
Chicken, havati, spinach phyllo bags, mushroom sauce, grilled sweet potato, pecan & sundried tomato drops	R210
Slow cooked rolled pork belly, carrot sage mash, roasted celery, fresh apple sauce	R220
Spring vegetable & artichoke paella, halloumi, caper aioli, roasted nuts	R205
Lamb shank "Tagine style" creamy polenta, zucchini & labneh	R345
Line fish, lemon garlic purée, wafer chips, roasted cherry tomato, basil & green pea, dill vinaigrette	RSQ
DESSERT	R105

Warm self saucing chocolate pudding
Chilled Vanilla crème pots & berries
Lemon yoghurt, orange & caramel layers

PLEASE INFORM OUR KITCHEN OF ANY DIETARY REQUIREMENTS

12.5% gratuity will be added to tables of 8+ guests

