

SMALL PLATES

SALMON CEVICHE
Salmon | Citrus | Kelp Dressing | Tempura Nori | Radish | Salty Fingers

SEARED SEABASS
Cured Seabass | Beetroot Aguachile | Pomegranate

A TRIO OF OYSTERS
Papaya | Pico de Gallo | Citrus | Kelp Dressing
Tosazu | Crispy Wakame
Spiced African Vinegar | Smoked Paprika | Coriander

FRIED CALAMARI
Fried Calamari | Garlic Aioli | Charred Lime

WAGYU BAVETTE
Seared Wagyu Bavette | Truffle Sauce | Lime Crème Fraîche

OX LIVER
Tender Ox Liver | Traditional Steamed Dombolo | Spicy Chakalaka Relish

PORK BELLY TACO
Flat Bread | Pico de Gallo | Cheese | Black Beans

JOSPER PRAWNS
Tiger Prawns | Garlic & Lime Chilli Sauce | Piquet Kambuzi | Almond Flakes

BEETROOT
Beetroot Carpaccio | Local Macadamia Nuts | Goat’s Cheese | Moroccan Spice Blend

BEEF TONGUE
Beef Tongue | Chakalaka | Brûléed Onions | Pap Espuma

PULLED LAMB
Pulled Lamb Shoulder | Burnt Salsa | Squash | Yoghurt | Pumpkin Seeds

CAULIFLOWER
Raisin Peanut Dressing | Salsa Macha | Kale | Raisins

SALMON FISH CAKES
Salmon Fish Cakes | Papaya Salad | Peanuts | Cape Malay Dressing

OXTAIL
Oxtail | Pickled Onion | Vetkoek | Furikake

PORK BELLY
Pork Belly Cubes | Crackling | Sweet Potato | Sticky Sauce | Roasted Pineapple

CHICKEN LIVERS & VETKOEK
Chicken Livers | Peri-Peri Sauce | Crispy Quinoa | Vetkoek

LAMB RIBLETS
Romesco | Potatoes | Charred Lime

BUTTERMILK FRIED CHICKEN
Moses’ Buffalo Sauce | Ranch Dressing | Cabbage Slaw

MAINS

CHICKEN RISOTTO
Risotto | Chicken | Fried Rice & Spinach | Jollof

TIGER PRAWNS
Coal Grilled Prawns | Cumin Mole | Bean & Corn Salsa | Broccoli | Flat Bread

BABY CHICKEN
Coal Grilled Deboned Whole Baby Chicken | Charred Corn | Corn Purée
Spring Onion | Jacket Mash Potato

CHICKEN PASTA
Roasted Peppers | Coal Grilled Chicken | Creamy Peri-Peri Sauce

GIGI BURGER
Beef Burger | Caramelised Onion | Pickled Chilli | Crispy Bacon | Cheddar Cheese
Gigi Sauce | French Fries

CHICKEN BURGER
Chicken Thighs | Caramelised Onions | Jalapeño | Fries

LAMB SHANK
Slow Cooked Lamb Shank | Savoury Spinach Morogo | Spiced Creamy Samp
Crispy Onions | Roasted Butternut | Coconut Flakes

PORK BELLY
Pork Belly | Broccoli | Roasted Sweet Potatoes | Crackling | Pineapple Atchar
Baby Carrots

MOSES’ SIGNATURE OXTAIL
Oxtail | Cabbage | Pap | Tomato Gravy | Deep Fried Spinach | Roasted Baby Carrots

SWEET POTATO
Sweet Potato | Cumin Mole | Pineapple Atchar | Quinoa | Wild Rice | Beans

SEAFOOD LINGUINI
Coal Grilled Prawns | Mussels | Calamari | Bisque Base Sauce

COAL GRILLED SEA BASS
Braaied Seabass | Mussels | Bean Salad | Scented Rice | Cape Malay Sauce | Beurre
Blanc | Grilled Aubergine

SLOW-COOKED LAMB SHOULDER
Onion Creamy Risotto | Balsamic Onions | Roasted Peppers | Crispy Rice

SALMON
Sorghum-Quinoa Risotto | Coconut Grapefruit Sauce | Pomegranate
Smokey Green Beans

OX LIVER
Tender Ox Liver | Traditional Steamed Dombolo | Spicy Chakalaka Relish
Beetroot Salad | Crispy Kale

GRILLED BEEF TONGUE
Beef Tongue | Charred Baby Onions | Charred Onion Ash Purée | Spiced Creamy
Samp | Pickled Atchar Foam | Chakalaka

SALADS

CHICKEN & GRAIN
Chicken | Tomato | Black Beans | Olives | Macadamia Nuts | Kale | Spicy Dressing

STEAK & SWEET POTATO
Fillet Steak | Chimichurri | Sweet Potato | Red Pickled Onions | Fine Beans | Corn

MIXED GREEN SALAD
Avocado | Swiss Chard Spinach | Edamame Beans | Fine Beans | Kelp Vinaigrette

GRILLS

LAMB RACK
300g Lamb Rack | Mint Chimichurri | Charred Fine Beans | Pomegranate
Roasted Baby Potatoes | Lemon Zest | Pap & Chakalaka

T-BONE
600g T-Bone | Mashed Potatoes | Crispy Onions | Umami Butter |
Boerewors & Tomato Gravy

RIB-EYE
300g Rib-Eye | Grilled Miso Broccoli | Sautéed Mushrooms | Parmesan Tuile Confit
Cherry Tomatoes | Crème Fraîche | Sweet Potato Spiced with Coriander &
Caramelised Onion

RIB-EYE ON THE BONE
600g Rib-Eye on the Bone | Roasted Cherry Tomatoes | Charred Baby Onions
Durban Curry Lentils & Chutney

BEEF FILLET
250g Beef Fillet | Balsamic Onion Wedges | Truffle Mushrooms Purée
Roasted Peanut | Sautéed Mushrooms | Pea Shoots | Roasted Cherry Tomatoes
Beef Jus

ANGUS SIRLOIN (28 DAYS AGED)
300g Angus Sirloin | Roasted Baby Carrots | Sautéed Green Beans with Almonds
Creamy Pap | Garlic Confit

RUMP
300g Rump | Roasted Potatoes | Grilled Peppers | Pickled Red Onions | Chimichurri
Crispy Onion | Cumin Mole | Aubergine

PORK CHOPS
400g Pork Chops | Green Beans | Pancetta | Apple Cider Reduction | Biltong Crumbs
| Tangy Apple Chutney

SAUCES

MUSHROOM

PEPPERCORN

CHIMICHURRI

JUS

DESSERTS

JELLY & CUSTARD
Rooibos Jelly | Raspberry Sorbet | Vanilla Custard

GIGI MALVA PUDDING
Toasted Coconut Flakes | Salted Caramel | Homemade Custard

BAKED YOGHURT
Baked Yoghurt | Seasonal Fruits | Pickled Flowers | Chocolate

PEPPERMINT CRISP
Peppermint Crisp Filling | Chocolate Mousse | Vanilla Ice Cream | Meringue

BROWNIE & CHEESECAKE
Brownie | Cheesecake | Amarula Ice Cream | Pineapple & Macadamia Nuts

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