

SMALL PLATES

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

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

FRIED CALAMARI
Garlic Aioli | Charred Lime

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

PORK BELLY TACO
Flatbread | 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
Chakalaka | Brûléed Onions | Pap Espuma

PULLED LAMB
Burnt Salsa | Squash | Yoghurt | Goat’s Cheese | Moroccan Spice Blend
Pumpkin Seeds

CAULIFLOWER
Raisin-Peanut Dressing | Salsa Macha | Kale | Raisins

SALMON FISH CAKES
Papaya Salad | Peanuts | Cape Malay Dressing

OXTAIL
Pickled Onion | Vetkoek | Furikake

PORK BELLY
Crackling | Sweet Potato | Sticky Sauce | Roasted Pineapple

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

LAMB RIBLETS
Romesco | Potatoes | Charred Lime

SALADS

CHICKEN & GRAIN
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 | Edamame Beans | Fine Beans | Kelp Vinaigrette

ROASTED BEETROOT & CITRUS SALAD
Beetroot Carpaccio | Orange Segments | Whipped Goat’s Cheese | Candied Macadamia
Mixed Baby Leaves | Rooibos Citrus Vinaigrette

CHARRED CORN & AVOCADO SALAD
Charred Corn | Avocado | Pickled Red Onion | Black Beans | Baby Spinach
Lime & Coriander Dressing | Toasted Pumpkin Seeds

MAINS

CHICKEN RISOTTO
Risotto | Fried Rice & Spinach | Jollof

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

TIGER PRAWNS
Coal-Grilled Prawns | Cumin Mole | Bean & Corn Salsa | Broccoli | Flatbread

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

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

PORK BELLY
Beans | Roasted Sweet Potatoes | Crackling | Pineapple Atchar

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

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

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

COAL-GRILLED SEA BASS
Mussels | Bean Salad | Scented Rice | Cape Malay or Beurre Blanc Sauce | Aubergine

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

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

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

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

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

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 | Pea Shoots | Cherry Tomatoes | Beef Jus

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

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

LOBSTER PASTA
Butter-Poached Lobster | Charred Cherry Tomatoes | Lobster Bisque Cream

EASY EATING

CHICKEN PREGO ROLL
Flame-Grilled & Basted in Signature Prego Sauce | Soft Portuguese Roll

BEEF PREGO ROLL
Flame-Grilled & Basted in Signature Prego Sauce | Soft Portuguese Roll

PLAIN BOEREWORS ROLL
Grilled Boerewors | Mustard | Umami Sauce | Lay’s® Chips

BOEREWORS & CHEESE ROLL
Mature Cheddar | Caramelised Onions | Tomato & Onion Relish | Mustard
Umami Sauce | Avocado

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

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

LOBSTER ROLL
Succulent Lobster | Lemon Aioli | Celery | Pickled Onion | Gherkins | Fresh Chives
Toasted Brioche | French Fries

CHICKEN BURGER
Grilled Chicken Thighs | Caramelised Onion | Jalapeño | French Fries

STEAK SANDWICH
Grilled Steak | Chipotle sauce | Matured cheese | Arugula |Garlic aioli | Toasted Ciabatta

TONGUE SANDWICH
Grilled Beef Tongue | Chakalaka | Umami Sauce | Rocket | Caramelised Onion
Crispy Bacon | Melted Cheese | Toasted Ciabatta

DESSERTS

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

BAKED YOGHURT
Seasonal Fruits | Pickled Flowers | Chocolate

MANGO TRES LECHE
White Chocolate Soil | Mango Sorbet | Fresh Mango

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

MILK TART
Tart | Spiced Ice Cream | Lime Mousse

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