

MO &  
ROSE

# Succulent @ Mo & Rose

## Dinner Menu

### Starters

**Grilled Spicy Calamari – R160**

tartare mayonnaise · baby leaf salad

**Cured Springbok Carpaccio – R140**

basil pesto · baby greens

**Classic Caesar Salad – R140**

crispy bacon · anchovies · soft-poached egg

### Mains

**Chef's Catch of the Day – R295**

lemon butter sauce · spinach mashed potato

**Beef Fillet – R315**

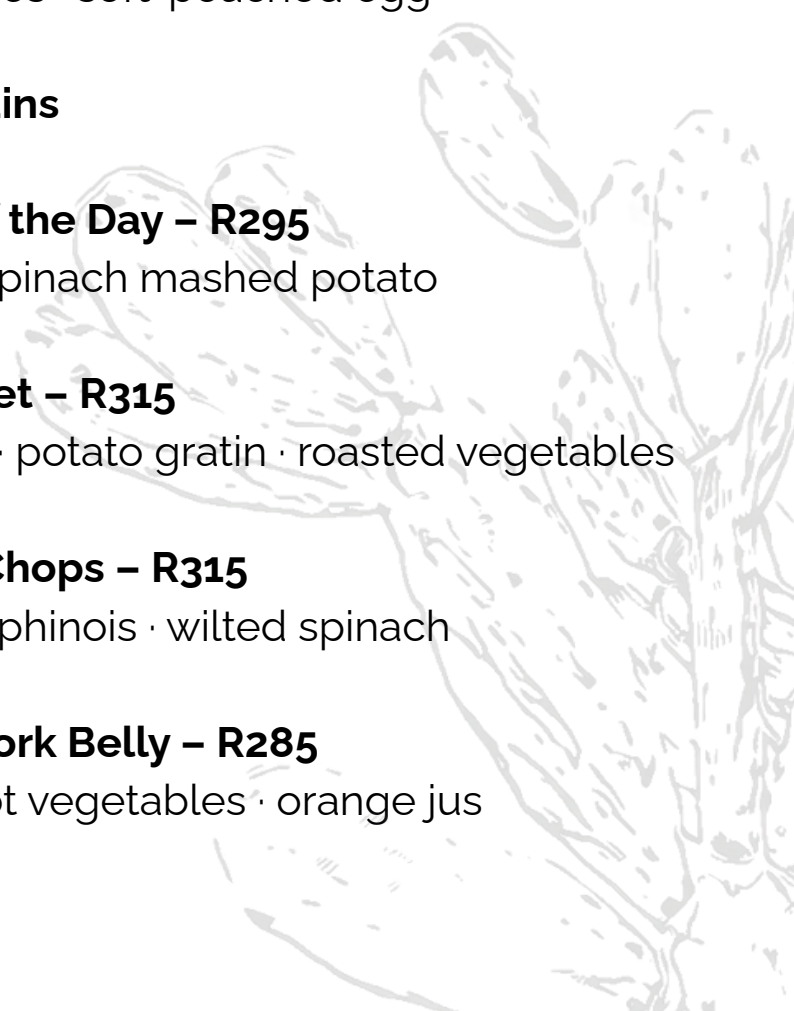
Madagascan green pepper sauce · potato gratin · roasted vegetables

**Lamb Loin Chops – R315**

chimichurri · gratin dauphinois · wilted spinach

**Slow-Braised Pork Belly – R285**

apple mash · roasted root vegetables · orange jus



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## Mains Continued...

### **Pan-Seared Ostrich Fillet – R295**

Amarula mushroom sauce · whole green mashed potato

### **Handmade Potato Gnocchi (V) – R225**

sage burnt butter · butternut purée · toasted pumpkin seeds

## Desserts

### **Ice Cream with Seasonal Berries – R115**

house-made

### **Vanilla Panna Cotta – R120**

berry sorbet · pistachio crumble

### **Espresso Crème Brûlée – R115**

chocolate ice cream · almond tuile

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