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## STARTERS

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<b>Bread board</b> 	Crusty table bread with aioli and light butter	5.00
<b>Organic tomato soup</b>	Rich tomato soup with herb oil and bread 	6.50
<b>Carpaccio</b>	Beef carpaccio, pesto, truffle mayonnaise, pine nuts and grated Parmesan cheese	9.50
<b>Smoked salmon</b>	Smoked salmon, capers, cucumber, crème fraîche and a refreshing salad	11.00
<b>Salad of red beetroot and goat cheese</b>	Locally sourced goat cheese, honey dressing, mixed nuts and red beetroot 	9.50
<b>Venison ham</b>	Smoked ham with onion compote, mixed nuts and a refreshing pomegranate dressing	11.50

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## MAIN COURSES

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*All main courses are served with chips.*

<b>Bobotie</b>	South African oven-baked mince, served with couscous and banana crisps	14.50
<b>Zebra pasta</b>	Black and white pasta ribbons with truffle sauce, fried mushrooms, sweet pepper, vine tomatoes and grated Parmesan cheese 	12.50
<b>Moto burger</b>	Grilled beef burger, brioche roll with bacon and cheddar, BBQ sauce and vegetable crisps	16.50
<b>Veggie burger</b>	Fried veggie burger on a pretzel bun with truffle mayonnaise and vegetable crisps 	16.50
<b>Satay Moto</b>	Satay from chicken thigh meat with peanut sauce, cucumber, Indonesian pickled salad, prawn crackers, onions and fried rice with an egg	16.50
<b>Moto steak</b>	Grilled rump steak (200 gram) with winter vegetables, a potato baked on sea salt and a red wine sauce	19.50
<b>Short ribs</b>	Beef ribs from the grill with refreshing raw vegetable salad and rosemary mayonnaise	17.50
<b>Cod</b>	Cod fillet with a white wine sauce, glazed carrots and cubed potatoes	19.50
<b>Salmon</b>	Roasted salmon fillet with couscous, nuts and raisins, fried pak choi and yellow curry sauce	19.50

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## DESSERTS

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**Strained yoghurt with lime**

Strained yoghurt with candied pineapple, chocolate brownie and a sea salt and caramel sauce 7.50

**Crème brûlée**

6.00

**Dame Blanche**

Vanilla ice cream with warm chocolate sauce and whipped cream 7.00

**Chocolate tart**

Chocolate tart in shortcrust pastry with lime sauce 6.50

**Fruit sorbet**

Fresh fruit, three scoops of fruit ice cream, whipped cream and strawberry coulis 8.00