

# Mahō Cafe

## LUNCH MENU

12:00pm - 15:00pm

Cauliflower cream,  
spinach & onion bhaji,  
green beans, kumquat pickle,  
almonds  
85

Gorgonzola beignets, fresh figs,  
onion ash cured ham,  
semi dried port poached figs  
95

Chicken liver parfait,  
soused cherries, toasted brioche  
90

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Slow roast Drummond valley chicken thighs,  
tenderstem broccoli, Jerusalem artichokes  
and salt lemon  
135

Loin of springbok, pan haggerty,  
heirloom carrots, sprouts,  
pine scented sauce  
195

Truffled baby potato terrine,  
king oyster mushrooms,  
tenderstem broccoli, poached egg,  
truffled butter sauce  
145

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### Sides/salads

+Hand cut chips,  
wild garlic aioli  
or red pepper ketchup  
35

+Duck fat roast potatoes  
45

+Truffled new potato terrine  
50

+Green beans, pancetta, shallots  
and truffle butter  
45

+Marinated baby brinjal,  
roast peppers, green olives,  
black garlic, rocket \*vegan  
50

+Bulgar wheat, lentil &  
butternut salad, edamame beans,  
prunes, kumquats, \*vegan  
70

+Globe artichoke, dune spinach,  
green bean & crouton salad.\*vegan  
75

@MAHAPOINTWATERFRONT

YOU SHOULD ALWAYS ADVISE US OF ANY INTOLERANCES & ALLERGIES