

## À LA CARTE MENU

**Lunch:** Monday - Friday | 12:00 - 16:00 | Saturday - Sunday | 12:00 - 17:00

### Snacks

Grilled home-made flatbread, prosciutto, roasted grapes, Fior di Latte, salsa verde flavoured yogurt dressing.	R135
6 Cracker-crusted prawns, smoked fish bone aioli.	R240
<b>V</b> Bread basket with freshly baked ciabatta, herbed butter, balsamic butter, nuts and olives.	R140

### Starters

<b>V</b> Burrata, elderflower and cucumber water, minted pea and baby marrow salad, baby gem and lavash.	R175
<b>V</b> Yellow Thai curry sauce, crispy tofu, green beans, toasted coconut, and Thai salad.	R165
Artichoke risotto, confit octopus, mussels, juniper-infused white balsamic vinegar stock.	R195
Home-made duck prosciutto, cumin-flavoured red onion jam, rosemary-roasted figs, charred Brussels sprouts, baby spinach and barley crisps.	R175

### Mains

<b>V</b> Mushroom stroganoff, chestnuts, potato gnocchi, pickled mushrooms, crispy oyster mushrooms, tempura spring onion, pickled onion foam and parsley.	R245
Fresh local fish, confit prawns, roasted chicken butter sauce, crispy grapes, couscous, fennel and baby leek.	R315
Pork belly, lemongrass glaze, melted cabbage, pak choi, miso and sweetcorn cream, ginger sauce, baby corn, coconut and garlic soil.	R295
Leek ash-rolled venison loin, venison ragout cannelloni, smoked cheese, truffle oil, pickled shimeji and kale.	R325
Beef sirloin, potato and buttermilk waffle, chive and bone marrow butter, bacon jus and beer-battered onion rings.	R310

### Favourites

Beer-battered hake, tartare sauce, lemon and served with chips or side salad.	R240
Beef burger, home-made bun, sour cream and truffle oil emulsion, Camembert, bacon and mushroom salsa, crispy onions served with chips or side salad.	R250

### Desserts

<b>V</b> Cheese board, local cheese and home-made preserves.	R195
<b>V</b> Smoked lavender crème, honeycomb, lemon gel, hazelnut praline ice cream and salted caramel popcorn.	R165
<b>V</b> Passion fruit mousse, chilli and mint sorbet, white chocolate espuma, candied celery and passion fruit micro sponge.	R165
<b>V</b> Dark chocolate babka, Amarula ice cream, salted chocolate ganache, chocolate tuile.	R170

### Seasonally Fresh, Personally Tailored

We pride ourselves on a menu that adapts to the freshest seasonal ingredients, guaranteeing top-quality dishes. We cater to various dietary needs, including vegan and gluten-free options – kindly give 24 hours' notice. Please alert your waiter to any allergies. For parties of 6 or more, a discretionary 12% service charge is added. Prices are subject to change without notice.



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# Gastronomic Bliss

AT MOODY LAGOON

BESPOKE  
WINE PAIRING  
EXPERIENCES

## Oyster & Wine

PAIRING  
EXPERIENCE

R350 PER PERSON

Fresh oyster,  
pickled pineapple and celery  
**Benguela Cove Joie de Vivre**

Deep fried oyster,  
spicy bean salad  
**Estate Chardonnay**

Baked oyster  
with blue cheese, bacon jam  
**Estate Syrah**

Smoked oyster,  
bone marrow mayo, beetroot  
**Estate Collage**

## Homemade Ciabatta

OPEN SANDWICH  
PAIRING WITH WINE

R350 PER PERSON

Pea hummus,  
pickled shimeji mushrooms  
**Estate Sauvignon Blanc**

Devilled prawn, lightly smoked  
tomato mayo, fresh herbs  
**Estate Chardonnay**

Confit brisket butter,  
olive tapenade, fried mushrooms  
**Estate Syrah**

Seared sirloin, red wine  
onion marmalade, blush tomato, jus  
**Estate Collage**

## Decadent Dessert

WINE PAIRING EXPERIENCE

R350 PER PERSON

Home-made salted  
caramel popcorn  
**Benguela Cove  
Joie de Vivre**

Nectarine and spekboom  
baked cheesecake  
**Lighthouse Collection  
Sauvignon Blanc**

Raspberry and  
confetti bush pot au crème,  
dark chocolate  
crunchy pearls  
**Estate Syrah**

Pecan nut and fynbos  
honey tart, orange  
**Noble Late Harvest**

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