

# LUNCH MENU

Monday - Sunday | 12:00 - 15:00

Moody Lagoon  
AT BENGUELA COVE

These plates are designed as sharing plates and we recommend you order a selection and share them, all of our plates pair well with our wines. Sharing plates are a fun, relaxed way of enjoying a meal.

## NIBBLES

Crispy pap, smoked tomato chutney	R50
Caramelised popcorn	R50
Salted skinny fries and homemade aioli	R60
Large fresh oysters	SIX R190 TWELVE R375
Bread course: Ciabatta, pickles and flavoured butter	R85

## SAVOURY PLATES

With recommended wine pairing (price per glass)

Spring tomato gazpacho, compressed and charred cucumber, garlic croutons, colours of tomato and fresh herbs Benguela Cove Cuvée58 Brut	R140 R100
Thick butternut puree, caramelised cubes, pumpkin seed pesto, granola, buttermilk and crispy sage Benguela Cove Joie De Vivre	R140 R130
Sous vide bone marrow, white wine and pink peppercorn gastrique, shiminjy mushrooms, snails, thyme and bacon crumble, toasted ciabatta Benguela Cove Estate Pinot Noir	R145 R120
Pea and coriander velouté, crispy fried pork belly, chorizo mayo, pickled red cabbage and quail egg Lighthouse Collection Sauvignon Blanc	R150 R70
Local fish, gnocchi, avo, salami, tomato salsa and elderflower-pickled cucumber Lighthouse Collection Sauvignon Blanc	R160 R70
Creamy tom yum soup, grilled prawns, crispy squid, glass noodles, mushrooms, coriander and lime Benguela Cove Cuvée58 Brut	R165 R100
Sirloin steak, confetti bush-vinegar pickled onions, carrot, pomme dauphine and beef jus Lighthouse Collection Syrah	R165 R95
Beef shin burger, confit garlic, bone marrow, smoked potato mash, crispy onions served with a balsamic onion, rocket and parmesan salad Benguela Cove Estate Collage	R165 R130

## FAVOURITES

Crispy beer battered hake, chunky tartar sauce and lemon served with chips or side salad	R180
Beef burger, soy hummus, mozzarella, candied jalapenos, bacon, crispy onions served with chips or salad	R190

## DESSERT

Baked miso cheesecake, compressed pineapple, ginger biscuit, pineapple ice cream Benguela Cove Joie De Vivre	R95 R130
Dark chocolate pot au crème, banana and coffee ice cream, hazelnut meringue Benguela Cove Estate Syrah	R110 R120



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Review us:



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Our menu changes based on what fresh seasonal produce we can get to ensure the best quality ingredients are used in our dishes. We can accommodate most dietary requirements including vegan and gluten free diets. Please inform your waiter of any serious allergies. A discretionary service fee of 12% will be added to tables of 6 or more.