

À La Carte Menu

Lunch: Monday - Sunday

Snacks

Freshly Shucked Oysters

Ocean-fresh with natural brine, served with a zesty mignonette:

SIX	TWELVE
R270	R510

Artisanal Bread Basket V

Hand-crafted selection of warm, freshly baked breads served with whipped herb butter

R130

Wild Mushroom Duxelle Croquettes V

Delicate brown and button mushrooms slow-cooked to perfection, encased in a golden crisp coating, accompanied by a velvety honey mustard mayonnaise

Estate Chardonnay, R130 per glass | R320 per bottle – complementing the earthy richness with bright fruit notes

R120

Pulled Brisket Flatbread

Slow-braised tender brisket atop house-made flatbread, layered with caramelized balsamic onions, charred aubergine, melted smoked kwaito cheese and crispy kale

Lighthouse Collection Moody Lagoon, R100 per glass | R185 per bottle – for bold depth, or Estate Sauvignon Blanc, R110 per glass | R195 per bottle – for a refreshing contrast

R190

Artisanal Antipasto Platter

A curated selection featuring delicate pickled Shimeji mushrooms, creamy bocconcini pearls, thinly-sliced fennel salami, premium mixed nuts, pickled daikon radish, and house-made ciabatta crostini

Estate Chardonnay, R130 per glass | R320 per bottle – for richness, or Estate Sauvignon Blanc, R110 per glass | R195 per bottle – for bright acidity

R340

Starters

Symphony of Beetroot V

A celebration of local beetroot prepared five ways: roasted, pickled, dehydrated into delicate crisps, puréed to silky smoothness, and candied for sweetness, accompanied by a cloud of Danish feta mousse

Estate Pinot Noir, R130 per glass | R320 per bottle or Cuvée58 Rosé, R50 per glass | R195 per bottle – to balance the earthy sweetness

R175

Salmon & Fennel Tartare

Hand-diced fresh salmon delicately infused with fennel, topped with salmon roe and garnished with crisp egg noodle fronds

Cuvée58 Rosé, R50 per glass | R195 per bottle or Lighthouse Collection Sauvignon Blanc, R70 per glass | R135 per bottle – for a harmonious match

R175

Venison Carpaccio

Paper-thin slices of cured venison, drizzled with a reduction of red wine, seasonal berries and indigenous num num fruit, adorned with berry-infused goat's cheese mousse, aromatic cumin cheese, and a berry split oil

Cuvée58 Rosé, R50 per glass | R195 per bottle or Estate Pinot Noir, R130 per glass | R320 per bottle – to enhance the gamey notes and berry flavours

R185

West Coast Mussel Pot

Plump, locally-harvested mussels steamed and smoked to perfection, served with freshly baked herb ciabatta crisps and a fragrant wild garlic and citrus buchu velouté

Estate Chardonnay, R130 per glass | R320 per bottle – to complement the oceanic flavours

R185

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. For parties of 6 or more, a discretionary 12% service charge is added. Prices are subject to change without notice.

Please alert your waiter to any allergies V | Vegetarian * Recommended pairings

Mains

Wild Mushroom & Smoked Tofu ^V Deep-fried tofu with a delicate smoke, served with pan-fried foraged wild mushrooms, velvety sweet potato and red peppercorn mash, topped with vibrant local salsa <i>Estate Syrah, R130 per glass R295 per bottle – for depth</i>	R185
The Chef does Pasta Daily inspiration from our chef using the freshest seasonal ingredients <i>Wine pairing suggested daily</i>	R230
From the Sea The finest local fish, served on a bed of savoury couscous with a succulent pan-fried prawn, luxurious smoked salmon velouté, pickled seaweed and tender broccoli florets <i>Estate Chardonnay, R130 per glass R320 per bottle – to enhance the seafood's natural sweetness</i>	R285
Prime Beef Fillet – 200g Perfectly seared beef fillet, draped with a decadent smoked garlic, bacon and mushroom cream sauce, accompanied by rustic wholegrain mustard mash, silky carrot and potato purée, and seasonal vegetables <i>Estate Cabernet Sauvignon, R140 per glass R350 per bottle – for a match that elevates both wine and dish</i>	R305
Glazed Pork Belly Slow-roasted until meltingly tender with a caramelized glaze, served with herb-roasted baby potatoes, crispy pancetta shards, apple-infused jus and moody salad <i>Estate Chardonnay, R130 per glass R320 per bottle or Estate Pinot Noir, R130 per glass R320 per bottle – to cut through the richness</i>	R295
Beer-Battered Hake Sustainably caught hake in a light, crispy beer batter, accompanied by house-made tartar sauce and fresh lemon wedges, served with your choice of golden rustic fries or garden-fresh side salad <i>Estate Sauvignon Blanc, R110 per glass R195 per bottle – for its clean, crisp character</i>	R245
Signature Beef Burger 180g of prime ground beef, served on a toasted sesame bun with bacon, mature cheddar cheese, honey mustard mayonnaise and crispy onions, accompanied by your choice of rustic fries or garden-fresh side salad <i>Moody Lagoon Red Blend, R100 per glass R185 per bottle – for a perfect harmony of flavours</i>	R260
Desserts	
The Nutty Half Sphere A tempered chocolate dome revealing roasted hazelnut pieces and velvety dark chocolate mousse, adorned with crunchy hazelnut brittle and a silky white chocolate hazelnut ganache <i>Estate Syrah, R130 per glass R295 per bottle – to contrast the rich chocolate with dark fruit notes</i>	R200
Newly Old Fashioned Warm cappuccino fondant with a molten center, accompanied by whisky and coffee crèmeux, light coffee foam, artisanal pumpkin spiced tuile, and a crunchy gingerbread streusel <i>Estate Collage, R140 per glass R350 per bottle – to balance the coffee intensity</i>	R185
Lemon Meringue Bombs Airy spheres filled with tangy lemon buchu mousse and apple curd, served with apple and pear crumble, refreshing toasted coconut ice cream, playful popping candy, and caramelized lemon segments <i>Cuvée58, R50 per glass R195 per bottle – to enhance the citrus notes</i>	R175
Benguela Cove Cheese Board Selection of 5 different cheeses, home-made ciabatta and seasonal fruit	R220