

À La Carte Menu Spring

Monday - Sunday

Starters

Bread Basket V <i>Estate Sauvignon Blanc R195 per bottle</i>	R130
Antipasto platter, sundried tomatoes, basil pesto, bocconcini balls in herb oil, pickled soy shimeji mushrooms, ciabatta bread, & cocktail pickled gherkins V <i>Lighthouse Collection Moody Lagoon R185 per bottle</i>	R340
Grilled chicken salad with kalamata olives, Danish feta, tomato medley, crispy lettuce & cucumber <i>Estate Chardonnay R320 per bottle</i>	R175
Calamari 3 ways, stuffed with peppadews & feta, grilled calamari rings & deep-fried squid heads served on top of a pea puree <i>Cuvée 58 Brut R195 per bottle</i>	R185
Macaroni & Cheese Truffle bites with aioli V <i>Cuvée 58 Brut R195 per bottle</i>	R120

Seasonally Fresh, Personally Tailored

We pride ourselves on a menu that adapts to the freshest seasonal ingredients, guaranteeing top-quality dishes. 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

Beef fillet, pap, cheese & chakalaka fingers, red wine & sherry jus & seasonal vegetables <i>Estate Syrah R295 per bottle</i>	R370
Pan grilled local fish with fennel & spring onion rague, Beurre Monte sauce, seasonal vegetables & confit prawn <i>Estate Chardonnay R320 per bottle</i>	R285
Slow braised pork neck served with oven baked herb & butter baby potatoes, seasonal vegetables & a wholegrain mustard cream sauce <i>Estate Syrah R295 per bottle</i>	R265
Signature Beef burger served with crispy rustic fries, cheddar cheese, aioli (garlic mayo), crispy onion rings & a homemade sesame bun (add bacon R20) <i>Lighthouse Collection Moody Lagoon R185 per bottle</i>	R250
Basil pesto chicken pasta served with crispy chorizo, fresh basil & garlic flakes <i>Lighthouse Collection Moody Lagoon R185 per bottle</i>	R260
Mushroom stack built onto a charred red pepper puree & sprinkled with micro greens V <i>Estate Pinot Noir R320 per bottle</i>	R230
Venison with smoked garlic mash, broccoli puree, seasonal vegetables & an estate red wine & sherry jus <i>Estate Cabernet Sauvignon R350 per bottle</i>	R340

Dessert

Milk tart but different; vanilla & cinnamon mousse, coconut butter biscuit, crème anglaise, vanilla sponge, mirror glaze <i>Cuvée 58 Brut R195 per bottle</i>	R190
Deconstructed yuzu mojito; yuzu & white choc foam, yuzu pearls, mint powder, yuzu & mint syrup, meringue shards & mojito sorbet <i>Estate Sauvignon Blanc R195 per bottle</i>	R220
The twisted black forest: cherry-soaked chocolate sponge, dark chocolate flakes, cherry gel, Chantilly cream <i>Estate Pinot Noir R320 per bottle</i>	R200