

SUMMER À LA CARTE MENU

Moody Lagoon
AT BENGUELA COVE

Lunch served Monday - Sunday | 12:00 - 17:00

Dinner served Friday - Saturday | 18:00 - 21:00 (from 15 December to Saturday, 13 January 2024)

Starters

V Sweet melon, watermelon gazpacho, parsley compressed cucumber, celery, basil and garlic.	R160
Black forest ham, Ciao Ciao Ciliegine, tempura artichokes, organum oil, blush tomatoes and olive lavash.	R185
Braised octopus and mussel chowder, lemon compressed cucumber, potato and thyme espuma, smoked almond and sun dried tomato pesto, bacon crumble.	R185

Mains

V Potato gnocchi, grilled leek, home-made ricotta croquettes, toasted pumpkin seed gremolata, textures of pumpkin, Sauvignon Blanc rehydrated sultanas, and a sunflower shoot split cream.	R265
Fresh local fish, half tempura soft shell crab, baked skate wing, charred lemon, daikon, papaya, fennel, squid ink and salmon roe beurre blanc.	R320
Overnight braised pork belly, snails, chlorophyll oil, textures of kale, granny smith apple, green olive tapenade, portabellini mushroom, apple cider fondant potato.	R295
Beef sirloin, bone marrow butter, cauliflower cheese, burnt onion and mushroom ketchup, brisket stuffed cabbage, parsley and pickled red onion salad, beef jus.	R295

Sides

V Bread basket.	R80
V Tender stem broccoli, mustard vinaigrette.	R95
V Side salad.	R95

Favourites

Beer battered hake, tartar sauce and lemon, served with chips or side salad.	R230
Beef burger, home-made bun, beef patty, bacon, mozzarella, chimichurri mayo, fried mushrooms and crispy onions, served with chips or side salad.	R245

Desserts

V Cheese board, local cheese and home-made preserves.	R195
V Mango mouse, passion fruit curd, meringue, mango sorbet, poppy seed cake.	R165
V Dried chocolate cake, rum-hydrated raisins, cherry, dark chocolate ice cream, chocolate ganache and tuile.	R170
V Valrhona Guanaja chocolate mousse, sour cherry compote, coco nibs, chocolate tuile, milk chocolate and caramel ice cream.	R160

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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Vegetarian

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

Devilleed 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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