

À La Carte Menu Autumn

Monday - Sunday

Starters

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| Bread Basket: freshly baked ciabatta bread & herb infused milk buns served with kalamata olives, mixed nuts & flavoured butter
<i>Estate Sauvignon Blanc R435 per bottle</i> | R190 |
| Sharing platter: sundried tomatoes, chorizo, basil pesto, bocconcini balls in herb oil, ciabatta bread, kwaito cheese and preserves
<i>Cuvée 58 Brut NV R295 per bottle</i> | R360 |
| Tuna with avocado and horseradish purée, pickled red onion, pineapple salsa and a teriyaki dressing
<i>Estate Sauvignon Blanc R435 per bottle</i> | R185 |
| Arancini served with a roasted tomato and red pepper sauce V
<i>(ask your waitron what the flavour of the arancini is today)</i>
<i>Estate Chardonnay R525 per bottle</i> | R175 |
| Chicken livers cooked in peri peri sauce or creamy lemon and herb sauce served with crispy ciabatta and a side salad
<i>Cuvée 58 Brut NV R295 per bottle</i> | R185 |



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

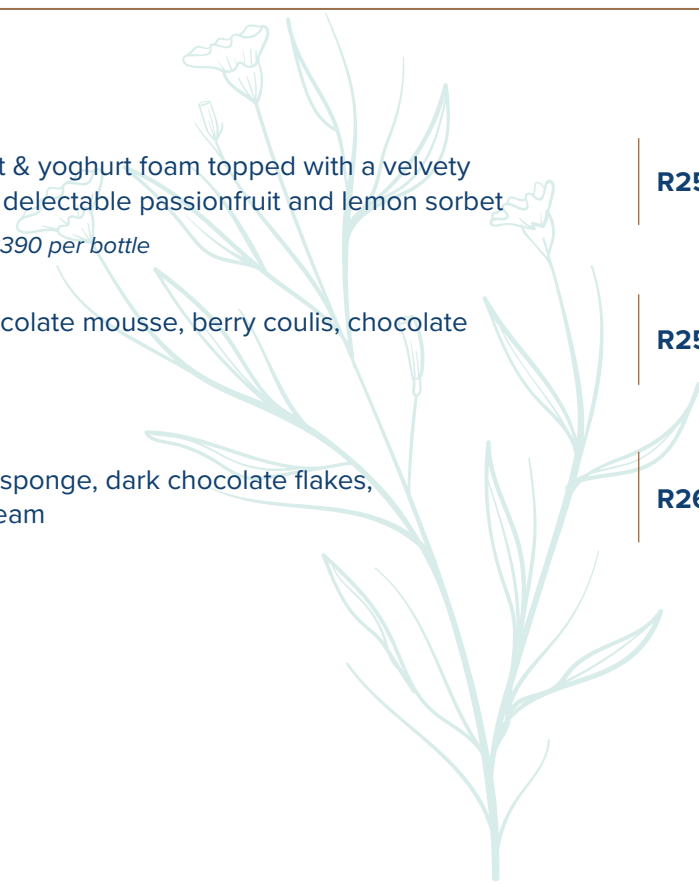


Mains

Locally sourced fish served with cous cous, white wine velouté and seasonal vegetables <i>(ask your waitron what the line fish of the day is)</i> <i>Estate Sauvignon Blanc R435 per bottle</i>	R325
Seafood pasta served with a white wine and garlic cream sauce <i>Lighthouse Sauvignon Blanc R210 per bottle</i>	R330
Smoked lamb loin chops served with fondant potatoes, seasonal veg & an estate red wine & sherry jus <i>Estate Collage R540 per bottle</i>	R340
Pepper crusted fillet (Steak au Poivre) with pomme purée, creamy pepper reduction sauce & seasonal vegetables <i>Estate Syrah R445 per bottle</i>	R360
Battered fish with rustic chips, side salad and tartar sauce <i>Lighthouse Sauvignon Blanc R210 per bottle</i>	R315
Moody Lagoon wagu beef or chicken burger served on a milk and sesame bun with coriander & lemon mayonnaise, mature cheddar and home-made parmesan chips <i>(add bacon at R20)</i> <i>Lighthouse Moody Lagoon Red Blend R295 per bottle</i>	R320
Brown mushroom topped with a spinach, onion, garlic & lemon duxelle with a panko crust served in a charred red pepper sauce V <i>Estate Chardonnay R525 per bottle</i>	R250

Dessert

Passionfruit, crispy meringue shell, airy passionfruit & yoghurt foam topped with a velvety passionfruit mousse, popping candy served with a delectable passionfruit and lemon sorbet <i>Cuvée 58 Brut NV R295 per bottle Noble Late Harvest R390 per bottle</i>	R250
Layered mousse, dark chocolate mousse, milk chocolate mousse, berry coulis, chocolate sponge and white chocolate chip <i>Estate Cabernet Sauvignon R540 per bottle</i>	R250
The twisted black forest; cherry-soaked chocolate sponge, dark chocolate flakes, cherry & raspberry gel, cherry pearls & chantilly cream <i>Estate Pinot Noir R525 per bottle</i>	R260





Oyster & Wine Pairing

R450 PER PERSON | 60 MINUTES

Where ocean meets vineyard in the most delicious way. Four fresh Saldanha Bay oysters, each prepared differently and paired with four estate wines that transform how you taste the sea. This isn't just oysters and wine – it's understanding why certain wines make oysters sing.

Cuvée 58 Brut MCC

Fresh oyster with diced pineapple and crisp celery strips

Estate Chardonnay

Delicately battered and fried to perfection with pickled kidney beans

Estate Syrah

Panko-crusted oyster with rich blue cheese and crispy bacon

Estate Collage

Wood-smoked oyster with mustard mayo and jewel-like pickled beetroot

Available daily | 12:00 - 16:00

Atlantic Oysters & Sparkling Wine

Ocean-fresh oysters from Saldanha Bay's pristine Atlantic waters, shucked to order. There's a reason oysters and sparkling wine are gastronomy's most legendary pairing – the bubbles cleanse your palate, the acidity brightens the ocean's brine, and the minerality in both creates pure harmony.

Cuvée 58 Cap Classique

A fresh, elegant Cap Classique driven by bright citrus, gentle tropical notes, and a crisp, lively finish. The classic oyster companion.

Joie De Vivre Cap Classique

Our award-winning flagship MCC. Complex, sophisticated, exceptional. Fresh, vibrant celebration in every sip.

Joie De Vivre | LIMITED AVAILABILITY

Current release is limited – when it's gone, you'll wait months for the next allocation.

Oysters Solo

SIX	TWELVE	EIGHTEEN
R300	R580	R860

Oysters & Cuvée 58

SIX	TWELVE	EIGHTEEN
R595	R875	R1155

Oysters & Joie de Vivre

SIX	TWELVE	EIGHTEEN
R940	R1220	R1500

All oysters served with: Classic mignonette, fresh lemon wedges, Tabasco.

Enhance Your Experience: Asian-inspired Dressing **+R40** | Premium Hot Sauce Selection **+R40**

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