

### **Opening Times**

**Brunch:** 10am - 11:30am Saturday - Sunday

**Lunch:** 12pm – 3pm Tuesday – Sunday (6 days a week)

**Dinner:** 6pm – 9pm Saturday

**Casual Sharing Platters** served 11am – 4pm (Tuesday to Saturday)

Casual lunch menu available from Tuesday - Saturday; on Sundays we serve an a la carte menu.

### **PUBLIC HOLIDAYS**

**Brunch & Lunch:** Trading times are as above.

**Dinner:** Thursday - Saturday

**Benguela Cove is a cash free zone. We only accept payment by card**

**We accept all major credit cards**

## **Weekend Brunch**

Available from 10:00 - 11:30

Strawberry, banana, coconut and oatmeal smoothie | R80

Creamy mushroom and thyme on toast with 2 poached eggs | R85

Plum tomato ciabatta with 2 poached eggs | R80

Avo, slow roasted tomato and feta on toast | R90

Fresh croissant, scrambled egg, bacon, pesto and cheddar | R95

Chorizo, feta and red pepper open omelette with toast | R80

Calamari and chips with tartare sauce | R125

Bacon and egg burger | R130

Sirloin steak, 2 fried eggs, beans, mushrooms and toast | R185

Our menu changes based on fresh seasonal produce and the best ingredients we can get. We can accommodate most dietary requirements. Vegan and gluten-free diets are catered for at Moody Lagoon. Please inform us of any serious allergies 48 hours prior to your arrival. A discretionary service charge of 12% will be added to tables of 6 or more.

## Lunch Menu

Lunch only - Tuesday to Saturday

### STARTERS

Bread basket | R45

6 large oysters | R125

12 large oysters | R230

### LIGHT MEALS

Honey and thyme roasted butternut soup, fresh ciabatta | R85

Balsamic braised beetroot, green beans, avo and olive salad | R120

Salad of butternut, broccoli, bacon, egg, cashew nut and lemon miso vinaigrette | R125

Buttermilk and Szechuan fried squid, Thai red curry emulsion and paw-paw salad | R140

Steamed mussels with white wine and garlic sauce | R95 Main | R180

### MAIN COURSES

Beer battered hake and chips, tartar sauce and pickled cucumber | R140

Pea and mixed mushroom risotto, pickled mushroom salad | R155

Beef burger with bacon, cheese, tomato chutney served with chips or side salad | R130

Whiskey marinated chicken breast burger, caramelized onions, bacon and smoked hummus, chips or side salad | R135

Pulled beef brisket on ciabatta, creamy coleslaw and cucumber | R135

Smoked and pulled pork shoulder on ciabatta, BBQ sauce, chilli beer pickled onions, apple slaw served chips or side salad | R145

250g beef sirloin rocket and green peppercorn butter, chips and a side salad | R195

### PLATTERS FOR TWO SERVED WITH BREAD

Mixed Platter | R350

4 oysters, cured salmon, 2 kinds of cheese and 2 cold types of meat

Seafood Platter | R350

6 oysters, cured salmon, smoked fish pâté and curried mussels

Meat Platter | R320

Chef's selection of 6 cold types of meat

Cheese Platter | R320

Chef's selection of 6 kinds of cheese | R320

#### DESSERTS

Selection of homemade sorbets OR ice creams | R70

Vanilla cheesecake and strawberry sorbet | R85

Benguela chocolate tart and mint ice cream | R85

Selection of local cheeses | R80

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## A La Carte Menu

Saturday Dinner & Sunday Lunch

### STARTERS

Salad of cos lettuce, spring onion, grapefruit, avocado and beetroot | R85

Slow roasted tomato veloute, blush cherry tomatoes, basil, croutons, buffalo mozzarella | R85

Chicken emulsion, parmesan foam, confit garlic, glazed mushrooms, pancetta | R95

Smoked fish Parmentier, potato, cream cheese, chives and roe | R95

### MAIN COURSES

Potato gnocchi, asparagus, turnips, lemon and thyme espuma, homemade ricotta | R165

Local fish, parsnips, mussels, nuts, fennel and leeks | R170

Slow braised pork belly, pork tea, onion, broccoli, baby carrot and sprouts | R180

Beef sirloin, pulled short rib, pesto, beetroot, courgette, mustard, olives | R210

Sides R45 each

Tomato, olive and feta salad

Mixed greens, verjuice vinaigrette

Spiced potato wedges, mustard aioli

### DESSERTS

Caramelized banana mille-feuille, marshmallow fluff, gooseberry and mint ice cream | R85

Mini chocolate fondants, warm white chocolate emulsion, chocolate ice cream dried pears | R95

Benguela cheese board served with freshly baked bread and preserves | 85

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## **Chefs Tasting Menu**

Saturday Dinner & Sunday Lunch

R600 excluding wine | R800 with wine pairing

### **Oysters**

Cuvee 58 Brut

### **Cos lettuce, spring onion, grape fruit, avo and beetroot**

Lighthouse Rosé 2018

### **Chicken emulsion, confit garlic, glazed mushrooms, pancetta**

Benguela Cove Chardonnay 2017

### **Local fish, parsnips, mussels, nuts, fennel and leeks**

Benguela Cove Pinot Noir 2017

### **Beef sirloin, pulled short rib, pesto, beetroot, courgette, mustard, olives**

Benguela Cove Collage 2015

### **Caramelized banana mille-feuille, marshmallow fluff, whisky ice cream**

Benguela Cove Noble late 2015

### **Selection of local cheeses and preserves**

Personal selection

### **To be enjoyed by the whole table.**

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