

## **Weekend Brunch**

**Available from 10:00 – 11:30 | Saturday – Sunday**

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

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

## **Lunch Menu**

**12 pm – 3 pm | Tuesday to Saturday**

### **Starters**

Bread basket | R40

6 Oysters | R120 OR 12 Oysters | R220

Balsamic braised beetroot, pea and avo salad | R120

Salad of egg, tender stem broccoli, olive, feta, cos lettuce and crispy pancetta | R120

Vegetable pakora with hummus | R80

Buttermilk fried calamari, pickled lemon and parsley | R125

White wine steamed mussels with garlic and fresh bread | R95 | R180 Main

Prawn, chorizo, red pepper skewers with a three bean salad | R125

### **Mains**

Beer battered fish and chips, tartare sauce and pickled cucumber | R135

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

Fried and barbequed chicken thigh burger and yogurt dressing with chips OR side salad | R130

Pulled beef brisket on ciabatta, cucumber and coleslaw, served with chips OR side salad | R135

Marinated and grilled chicken leg quarter, chips and pineapple slaw | R155

250g beef sirloin, rocket and green pepper corn butter, chips AND side salad | R195

### **Platters for two served with bread**

Mixed Platter | R350

4 oysters, cured salmon, 2 cheeses and 2 cold meats

Seafood Platter | R350

6 oysters, cured salmon, smoked fish pâté and curried mussels  
Meat Platter | R320

Chef's selection of 6 cold meats

Cheese Platter | R320

Chef's selection of 6 cheeses | 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

Our menus change based on fresh seasonal produce and the best ingredients we can get. We can accommodate most dietary requirements. Please inform us of any serious allergies. A discretionary service charge of 12% will be added to tables of 6 or more.

## **A la carte menu**

### **Sunday Lunch & Saturday Dinner**

#### **Starters**

Colours of tomato, peach sorbet, seasonal herbs, crispy onions, radish | R80

House cured chicken, rocket and hazelnut pesto, snails, red onion, Cremona blue | R90

Butter confit prawns, roasted white bean puree, parsley oil, caper berries | R110

Smoked beef tartar, garlic, pickled daikon, anise foam, fennel, parmesan | R95

#### **Main Course**

Potato gnocchi, brussel sprouts, caponata, aubergine, rehydrated sultanas | R155

Local fish, turmeric custard, bouillabaisse emulsion, squid, celery, olive soil | R175

Braised pork belly, butternut risotto, apple, cider poached leek | R190

Beef sirloin, marrow bone, mash potato, chimichurri, red pepper, broccoli | R200

#### **Sides R45 each**

Tomato, olive and feta salad

Mixed greens, verjuice vinaigrette

Spiced potato wedges, mustard aioli

#### **Dessert**

Smoked mango and honey bavarois, yogurt sorbet, thyme short bread, mango jelly | R80

Fudge and banana cheesecake, peanut ice cream, dulce de leche | R85

Chocolate bunet, cinnamon meringue, berry jelly, coffee mousse, chocolate ice cream | R95

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

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## **Chefs tasting menu**

### **Sunday Lunch & Saturday Dinner**

**R600 excluding wine | R800 with wine pairing**

Oysters  
Cuvee 58 Brut

Grilled peach and tomato  
Lighthouse Rosé 2018

Prawn and beans  
Benguela Cove Chardonnay 2018

Local fish, turmeric and celery  
Benguela Cove Sauvignon Blanc 2018

Beef sirloin and marrow  
Benguela Cove Collage 2015

Bananas and cheesecake  
Benguela Cove Noble late 2015

Selection of local cheeses and preserves  
Personal selection

To be enjoyed by the whole table.

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