

À LA CARTE MENU

Lunch: Monday - Sunday

Snacks

Grilled home-made flatbread, prosciutto, roasted grapes, Fior di Latte, salsa verde flavoured yogurt dressing.	R135
6 Cracker-crusted prawns, smoked fish bone aioli.	R240
V Bread basket with freshly baked ciabatta, herbed butter, balsamic butter, nuts and olives.	R140

Starters

V Burrata, elderflower and cucumber water, minted pea and baby marrow salad, baby gem and lavash.	R175
V Yellow Thai curry sauce, crispy tofu, green beans, toasted coconut, and Thai salad.	R165
Artichoke risotto, confit octopus, mussels, juniper-infused white balsamic vinegar stock.	R195
Home-made duck prosciutto, cumin-flavoured red onion jam, rosemary-roasted figs, charred Brussels sprouts, baby spinach and barley crisps.	R175

Mains

V Mushroom stroganoff, chestnuts, potato gnocchi, pickled mushrooms, crispy oyster mushrooms, tempura spring onion, pickled onion foam and parsley.	R245
Fresh local fish, confit prawns, roasted chicken butter sauce, crispy grapes, couscous, fennel and baby leek.	R315
Pork belly, lemongrass glaze, melted cabbage, pak choi, miso and sweetcorn cream, ginger sauce, baby corn, coconut and garlic soil.	R295
Leek ash-rolled venison loin, venison ragout cannelloni, smoked cheese, truffle oil, pickled shimeji and kale.	R325
Beef sirloin, potato and buttermilk waffle, chive and bone marrow butter, bacon jus and beer-battered onion rings.	R310

Favourites

Beer-battered hake, tartare sauce, lemon and served with chips or side salad.	R240
Beef burger, home-made bun, sour cream and truffle oil emulsion, Camembert, bacon and mushroom salsa, crispy onions served with chips or side salad.	R250

Desserts

V Cheese board, local cheese and home-made preserves.	R195
V Smoked lavender crème, honeycomb, lemon gel, hazelnut praline ice cream and salted caramel popcorn.	R165
V Passion fruit mousse, chilli and mint sorbet, white chocolate espuma, candied celery and passion fruit micro sponge.	R165
V Dark chocolate babka, Amarula ice cream, salted chocolate ganache, chocolate tuile.	R170

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.



@BenguelaCoveEstate



@Benguelacove



@BenguelaCove

Review us:



087 357 0637 | info@benguelacove.co.za | www.benguelacove.co.za