

WINTER À LA CARTE MENU

Lunch: Monday - Sunday

Snacks

	SIX R250	TWELVE R480
Oysters		
6 beef brisket bitterballen, homemade mustard		R145
V Bread basket, green butter, melted garlic butter, olives and nuts		R150
Puttenesca grilled flat bread, pomodoro, crispy anchovies, capers and olives		R135

Starters

V Salad of roasted butternut, salt baked beetroot chutney, torn flour de latte, citrus, baby gem and an orange split cream	R155
V Celeriac and apple soup, textures of mushroom and mushroom brioche	R185
V Baked snail Bourguignonne, garlic Gruberg crust, pickled onion and carrot salad, toasted ciabatta	R180
Beef carpaccio, crispy beef, hot beef tea, sesame, sprouts, purple carrot and baby marrow	R175

Mains

V Boerenkaas arancini, chestnut hummus, caponata, charred cauliflower, mushroom, kohlrabi and sprouts	R255
Local fish, mash potato, chorizo, squid and butter bean cassoulet, white wine poached mussels and fennel	R295
Overnight braised beef short rib, creamy thyme polenta, crispy onion, chilli and coriander salsa	R310
“Massaman duck curry” confit duck leg quarter, duck breast, pomme Anna, Massamanu curry sauce, cashew nut and coconut crumble	R335
Seared lamb loin, compressed lamb belly skewer, barley, tomato and mushroom ragout, origanum and parmesan espuma with tempura cabbage	R320

Favourites

Beer battered hake, lemon and tartar sauce, served with chips or side salad	R240
Beef burger, home-made bun, mushroom sauce, crumbed bacon, jalapeno and cream cheese hash	R250

Desserts

V Benguela Cove cheese board, selection of 5 different cheeses, fresh fruit and ciabatta	R210
V Granny Smith apple tart tatin, crumble and lemon and thyme ice cream	R160
V Hubbard squash and white chocolate malva cookie, aerated vanilla custard, caramelised white chocolate and orange	R170
V 70% Valrhona chocolate and pecan babka, vanilla ice cream and cinnamon custard	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