

Tasting Menu

R900 per person

R1 350 per person with a wine pairing

24-hour advance booking with full payment required

Monday - Sunday

Bread board with shucked oyster

Symphony of Beetroot

A celebration of local beetroot prepared five ways: roasted, pickled, dehydrated into delicate crisps, puréed to silky smoothness, and candied for sweetness, accompanied by a cloud of Danish feta mousse

Estate Pinot Noir, R130 per glass | R320 per bottle or Cuvée58 Rosé, R50 per glass | R195 per bottle – to balance the earthy sweetness

West Coast Mussel Pot

Plump, locally-harvested mussels steamed and smoked to perfection, served with freshly baked herb ciabatta crisps and a fragrant wild garlic and citrus buchu velouté

Estate Chardonnay, R130 per glass | R320 per bottle – to complement the oceanic flavours

From the Sea

The finest local fish, served on a bed of savoury couscous with a succulent pan-fried prawn, luxurious smoked salmon velouté, pickled seaweed and tender broccoli florets

Estate Chardonnay, R130 per glass | R320 per bottle – to enhance the seafood's natural sweetness

Prime Beef Fillet – 200g

Perfectly seared beef fillet, draped with a decadent smoked garlic, bacon and mushroom cream sauce, accompanied by rustic wholegrain mustard mash, silky carrot and potato purée, and seasonal vegetables

Estate Cabernet Sauvignon, R140 per glass | R350 per bottle – for a match that elevates both wine and dish

The Nutty Half Sphere

A tempered chocolate dome revealing roasted hazelnut pieces and velvety dark chocolate mousse, adorned with crunchy hazelnut brittle and a silky white chocolate hazelnut ganache

Estate Syrah, R130 per glass | R295 per bottle – to contrast the rich chocolate with dark fruit notes

Cheese selection

A selection cheese and preserves

Please alert your waiter to any allergies



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