



The Lighthouse

● SODWANA BAY ●



thelighthouse-sodwanabay.co.za

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TO ENSURE GOOD QUALITY, WE USE FRESH INGREDIENTS AND MOST ARE DELIVERED FROM FAR AWAY. SHOULD WE RUN OUT OF SOMETHING, PLEASE UNDERSTAND THAT SOMETIMES IT IS OUT OF OUR POWER TO CONTROL.

PLEASE APPRECIATE THAT WE ARE A SIT DOWN, FAMILY RESTAURANT AND DO NOT DO TAKEAWAYS WHEN BUSY.

WE DO NOT SELL ALCOHOLIC SHOOTERS.

PLEASE NOTE: OUR GOURMET PIZZAS ARE MADE ON ULTRA THIN BASES.

YOUR FEEDBACK IS ALWAYS APPRECIATED AND WE TRUST THAT YOU WILL ENJOY YOUR MEAL.



“Remember that you may be the Lighthouse in someone else’s storm”

WHITE WINE

- HAUTE CABRIERE** R213
Refined and elegant, with a firm acidity in the background. You'll find an abundance of ripe zesty fruit, with a delectable fresh and full mouth feel.
- BUITENVERWACHTING BUITEN BLANC** R143
This full bodied Sauvignon Blanc based blend offers a variation of fruit characters including ripe gooseberry, green peppers, green melon and hints of tropical fruit.
- BOSCHENDAL BLANC DE BLANC** R147
This pale straw coloured wine was produced specifically to accompany food. Greeting you with big tropical fruit and citrus aromas. Hovering hints of honey takes you to a vibrant citrus, lemon-drop zest and finishing with balanced elegance.
- BOSCHENDAL LE BOUQUET** R152
This medium-sweet wine has bold, tropical fruit flavours, peach and pineapple with spicy undertones and a lingering floral aroma with honeysuckle and frangipani. Tantalising vibrancy, soft and uncloying.
- FAT BASTARD CHARDONNAY** R174
Round in the mouth with white flower aromas. Classic ripe, rich butter and tropical fruit on the nose and soft, well integrated vanilla on the palate.
- GRAÇA** R92
Graça is an easy drinking blend of white wine that is crisp and tantalising with lemony, off-dry flavours.
- SIMONSIG CHENIN BLANC** R147
Exotic tropical fruit salad aromas and flavours. A mouth filling palate and a rich fruity finish.
- FIRST SIGHTING SAUVIGNON BLANC** R172
Asparagus, wild gooseberries and capsicum intermingled with coastal fynbos aromas. Crisp with a clean minerality on the aftertaste.
- DOUGLAS GREEN SUNKISSED (per glass) R43** R130
A natural sweet wine with relish extravagant sunny lemon, lime and pineapple fruit aromas and flavours laced with delicious honey and spice in this soft, sweet and fruity blend.
- ROBERTSON SAUVIGNON BLANC (per glass) R44** R132
Full bodied with varietal flavours of bell peppers, green apple and freshly cut grass.

SHAMPOO

SIMONSIG KAAPSEVONKEL BRUT ROSÉ

R258

A delightful bright, rosy salmon pink colour which contrasts with a string of white pearly bubbles. A wine to celebrate your most romantic moments.

SIMONSIG KAAPSEVONKEL BRUT

R300

Simonsig is best known for Kaapse Vonkel, which was the first sparkling wine made in South Africa, according to the traditional French method of champagne.

J.C. LE ROUX LA CHANSON

R153

J.C. Le Roux La Chanson is a lively, ruby-red sparkling wine. It reveals a delightful mélange of sweet, fruity flavours suggesting hints of strawberry and plum.

J.C. LE ROUX LE DOMAIN

R153

Its a bright, green-yellow sparkling wine, which has a bubbling muscat aroma supported by cheerful fruit flavours on the nose. The palate is alive with sweet tropical fruits in perfect harmony with natural fruit acids, supported by an enjoyable aftertaste.

J.C. LE ROUX LE DOMAIN (Non-Alcoholic)

R153

Its a bright, green-yellow sparkling wine which has a bubbling muscat aroma supported by cheerful fruit flavours on the nose. The palate is alive with sweet tropical fruits in perfect harmony with natural fruit acids, supported by an enjoyable aftertaste.

KLEINE ZALZE NON-VINTAGE BRUT

R249

A traditional MCC, showing elegance and complexity with a long finish. Aromas of strawberry and blackberry fruit flavours complemented by classic biscuit bouquet richness. A lively fine mousse transforms this wine into an unforgettable sparkling sensation.

ROSÉ

NEDERBURG ROSÉ

R112

Pale rose in colour. Aromas of candy floss, strawberries and dried herbs. Clean, fruity and refreshing flavours with a good acid structure.

GRAÇA ROSÉ (per glass) R33

R100

Graça is a fruity and refreshing rose wine, with strawberry and melon notes.



RED WINE

BARISTA PINOTAGE A burst of intense rich coffee and chocolate aromas with ripe nuances of mulberry, plum and maraschino cherries. Barista is a chameleon that changes with every taste.	R144
BEYERSKLOOF PINOTAGE (per glass) R51 Darkish burgundian purple. Spicy wood notes against rich plum and berry fruit, with typical restrained fynbos' aromatic notes.	R165
DU TOIT KLOOF PINOTAGE Dark ruby in colour, this wine holds aromas of ripe plums, cherries, chocolate and a slight scent of dried banana, all wrapped in sweet, oaky vanilla.	R148
DIEMERSFONTEIN On the nose distinct coffee, rich dark chocolate and baked plums. The ripe subtle tannins create a wine to be drunk very young. This unique style of Pinotage is a perfect accompaniment to salmon, roast venison and even chocolate mousse.	R234
EXCELSIOR CABERNET SAUVIGNON Deep ruby red colour with a black core. Full-bodied with aromas of blackcurrants, chocolate and cedar.	R137
DU TOITS KLOOF CABERNET SAUVIGNON This full-bodied red wine holds aromas of blackcurrant, cassis and spices from ten months in wood.	R148
HARTENBERG CABERNET SAUVIGNON Shimmering with blackberry and cherry flavours.	R250
EXCELSIOR MERLOT Succulent flavours of ripe plum and blackcurrant, enhanced by hints of coffee and chocolate. Soft tannins lend a firm structure.	R137
DU TOITS KLOOF MERLOT Ripe mulberry and mint flavours mingle pleasantly with light smokiness from the oak. There is a hint of chocolate on the aftertaste.	R165
PORCUPINE RIDGE MERLOT Red berries on the nose with delicate ripe plum flavours on the palate. With the subtle use of oak, this wine has an appealing balance between fruit and wood.	R135
KANONKOP KADETTE The wine has a deep ruby, red colour. It shows ripe raspberries, blackcurrant and mocca flavours on the nose and has dark chocolate and blackberry fruit on the palate. This wine has good length with a dry finish.	R240
THE WOLF TRAP Spicy profile with ripe black fruit and cherries. Hints of violet flavours from the Viognier.	R142
SIMONSIG SHIRAZ A complex, full-bodied red wine, showing smokiness and peppery flavours that linger well.	R148

COCKTAILS

FROZEN MARGARITA Classic cocktail made with Omega Silver Tequila	R65	BLOODY MARY Vodka & Tomato Cocktail with a shake and spice on the side	R65
SIBAYA SUNSET Vodka, Archers, Orange juice topped with Cranberry	R65	OCEAN BREEZE Vodka, Cranberry & Pineapple Juice	R65
LONG ISLAND ICE TEA Vodka, Light Rum, Gin & Tequila topped with Coke, served with a dash of fresh lemon juice	R72	TEQUILA SUNRISE Omega Silver and fresh Orange Juice	R66
CARIBBEAN ICE TEA Blue Curacao, Gin, Vodka, Rum and Tequila served with a dash of Lemonade	R72	COSMOPOLITAN Vodka, Triple Sec and Cranberry with a dash of lime	R65
SODWANA BAY ICE TEA Rum, rum and more rum, topped with Ginger Ale and a dash of Bitters	R72	JELLY BABY Passion Fruit, Blue Curarçao, Grenadine and Light Rum, topped with Sprite	R67
MOJITO Rum and Sprite with a blend of mint and lemon.	R65	BELGIAN BLEU Blue Curarçao, Vodka and Coconut Liqueur, topped with Sprite or Lemonade.	R66

SMOCKTAILS

SODWANA SURPRISE Vodka, Archers and Passionfruit Sorbet	R65	PIÑA COLADA Piña Colada and Malibu	R65
TEQUILA LEMON SQUIRT Cuervo Silver and Lemon Sorbet	R65	FRENCH KISS French Vanilla Mocca and Kahlua	R65
SUMMER GIN BREEZE Gin and Lemon Sorbet	R65	MOCCAGELICO Mocca Cappuccino and Frangelico	R67
RUM FUSION Fruit Fusion and Light Rum	R65	COFFEEGELICO Coffee and Frangelico	R67
MANGO MAGIC Mango Banana and Malibu	R65	BRAZILLICO Brazilian hazelnut and Frangelico	R67
STRAWBERRY DAIQUIRI Strawberry with Light Rum	R65	BANANA TOFFEE Toffee Caramel and Banana Liqueur	R67
STRAWBERRY BANANA SURPRISE Strawberry Banana with either Vodka/ Light Rum/Malibu	R65	PEPPERMINT CRISP Swiss Chocolate and Peppermint Liqueur	R67
7 MILE Fruit Fusion and Dark Rum	R65		

* Most Smocktails are served with a single shot. Please feel free to request a double, charged per tot.

SMOOTHIES

STRAWBERRY BANANA	R45	BRAZILLIAN HAZELNUT	R52
MANGO BANANA	R45	FRENCH VANILLA MOCHA	R52
FRUIT FUSION	R45	COFFEE	R52
PASSION FRUIT	R46	WHITE CHOCOLATE	R52
STRAWBERRY	R46	TOFFEE CARAMEL	R52
VIRGIN PIÑA COLADA	R45	MOSQUITO (Mojito Mocktail)	R52
LEMON	R46	MILKSHAKES	R45
MOCHA CAPPUCCINO	R52	GOURMET MILKSHAKES: Ferrero Roché	R58
SWISS CHOCOLATE	R52	Oreo	R58

SOMETHING WARM

AFRICANO (DECAF R34) Because we live in Africa!	R30
CAPPUCCINO (DECAF R36)	R30
SINGLE ESPRESSO	R26
DOUBLE ESPRESSO	R35
CAFÉ LATTE	R35
RED LATTE	R35
CHOCACHINO	R43
MOCHA CAPPUCCINO	R43
SWISS CHOCOLATE	R43
BRAZILIAN HAZELNUT	R43
FRENCH VANILLA MOCHA	R43
COFFEE SMOOTHIE	R43
WHITE CHOCOLATE	R43
TOFFEE CARAMEL	R43

SOMETHING WARM WITH A KICK

DOUBLE SWISS DELIGHT Swiss Hot Chocolate and Kahlua	R63
SOMETHING NUTTY Brazilian Hazelnut and Amarula	R63
CARAMEL DREAM Toffee Caramel and Cape Velvet	R63
KAHLUA COFFEE	R61
IRISH COFFEE	R61
AMARULA COFFEE	R61

STARTERS

FOCACCIA Pita Bread with fresh garlic, olive oil & sweet chilli sprinkled with mixed herbs.	R38
BRUSCHETTA (1 PIECE) Italian style bread with cherry tomatoes, danish feta and spring onions with a tantalizing dressing.	R22
FRIED HALLOUMI Grilled in a butter sauce, served with extra lemon.	R60
TORPEDO PRAWNS Crumbed prawns, deep fried and served as a portion of three, with a dipping sauce.	R57
BRUSCHETTA TASTE PLATE Mixed selection of bruschetta: 2 with fillet pieces, rocket & grated parmesan; 2 with humus, aubergine and cherry tomatoes; 2 with cherry tomatoes, danish feta & spring onions.	R138
RUMP TASTE PLATE ±250G ±350G ±500G Served with a portion of Jack Daniels dipping sauce. Flame grilled to your choice.	R194 R216 R278

FRESH SALADS

* All salads served with salad dressing on the side.

GREEK SALAD Cherry tomatoes, danish feta, onion and olives served on a bed of mixed lettuce.	Table R247 Main R75 Side R45
SALAD OF THE DAY Cherry tomatoes, danish feta, spring onions & seasonal fruit served on a bed of mixed lettuce.	Table R247 Main R75 Side R45
BUTTERNUT SALAD Oven roasted butternut & cherry tomatoes, balsamic marinated brinjals, danish feta & sunflower seeds served on a bed of mixed lettuce.	Table R257 Main R87 Side R51
FRIED HALLOUMI SALAD – MAIN Grilled in a butter sauce, served on a bed of lettuce, cherry tomato and red onion.	R144
CRANBERRY & WALNUT SALAD – MAIN Cherry tomatoes, cranberries, walnuts & 3 different cheeses, served on a bed of mixed lettuce.	R148
GRILLED BARBEQUE CHICKEN SALAD –MAIN (Preparation time ±40min) 2 Sticky barbeque chicken kebabs served on a bed of mixed lettuce with cherry tomatoes, red onion, danish feta & sesame seeds.	R155
FILLET SALAD – MAIN 200g fillet marinated with a tantalizing dressing. Served on a bed of mixed lettuce and rocket with cherry tomatoes, red onion and grated parmesan.	R185
CALAMARI SALAD – MAIN 200g Calamari, home styled battered & deep fried, presented on a bed of mixed lettuce, cherry tomatoes, red onion & danish feta. Served with a delicious onion, gherkin and mayo sauce.	R162
PRAWN SALAD – MAIN Six Prawns, basted with a hint of chilli. Baked in our pizza oven, presented on a bed of mixed lettuce, cherry tomatoes, red onions and danish feta.	R193

BURGER

LIGHTHOUSE BURGER

R96

100% Pure beef patty, lettuce, rocket, slice of cheese, oven baked red peppers and caramelised onions on a sesame seed bun.

CHICKEN BURGER

R93

Chicken breast grilled in a sticky sauce, lettuce, rocket, pineapple ring, oven baked red peppers and caramelised onions on a sesame seed bun.

OPTIONAL EXTRAS WITH BURGERS

PORTION OF CHIPS (With Spice) R28

PORTION OF VEGETABLES R42

PORTION OF SALAD R33

FULL PLATE OF CHIPS R54
400g portion, deep fried.
Served with a spicy seasoning (optional).

HOMEMADE PASTA

* All pastas served with freshly grated parmesan cheese on the side.

MEDITERRANEAN STYLE PASTA

R101

Roasted butternut, red peppers, cherry tomatoes & aubergine. Topped with sunflower seeds.

CHEF'S SPECIALITY

R98

Cherry tomatoes, danish feta, spring onion, garlic and fresh wild basil.

BACON & MUSHROOM

R105

Smothered in a creamy mushroom sauce with garlic, bacon & fresh wild basil (when available).

SEAFOOD PASTA

R145

Delicious seafood, served in a creamy, white wine sauce with a hint of garlic. Topped with fresh herbs (when available).

STEAKS

FILLET

±200g

R154

±300g

R168

A variation of flavours, flame grilled to your choice. Marinated with coriander seeds, crushed pepper & olive oil.

RUMP

±250g

R156

±350g

R179

±500g

R241

Well matured & dipped in a Jack Daniels barbeque sauce, flame grilled to your choice.

OPTIONAL EXTRAS WITH STEAKS

POTATO R15

PORTION OF CHIPS (With Spice) R28

PORTION OF VEGETABLES R42

PORTION OF SALAD R33

EXTRA SAUCES

CHOCOLATE CHILLI SAUCE R35
Tasteful & delicious.

MUSHROOM SAUCE R35
Mushrooms and wild basil in butter with a dash of cream.

JACK DANIELS SAUCE R37

GARLIC BUTTER SAUCE R30

LEMON BUTTER SAUCE R30

PERI PERI SAUCE R32

GOURMET PIZZA

* Please note our gourmet pizzas are different to the usual with an ultra thin base and great tasting combinations. Extra toppings are not advised due to the ultra thin base.

	MED	LRG
BILTONG PIZZA Biltong, peppadew, danish feta and fresh rocket.	R100	R112
BACON & EGG Bacon, scrambled egg, oven roasted tomatoes, danish feta and wild basil.	R100	R112
COCONUT CHICKEN Coconut marinated chicken, roasted coconut shavings and fresh coriander (when available), drizzled with a soy yoghurt dressing.	R98	R110
CHICKEN SUNDRIED Chicken marinated in a sweet chilli sauce, sundried tomatoes and danish feta.	R98	R110
CARAMELISED ONION & BACON Peppadew, caramelised onion, danish feta, bacon and fresh rocket.	R102	R115
ANCHOVY & CAPERS Anchovies, capers, oven roasted peppers and fresh basil.	R95	R107
BUTTERNUT Butternut, feta, roasted sunflower seeds and fresh rocket.	R93	R105
AUBERGINE Brinjal, halloumi and basil or rocket.	R93	R105
CHORIZO Spanish style sausage, oven roasted tomatoes, black olives and fresh oregano.	R100	R112
ARTICHOKE & CHORIZO Spanish style sausage, artichoke hearts, calamata olives, red pepper, oven roasted tomatoes, danish feta and fresh rocket.	R102	R115
CAMEMBERT Camembert, caramelised onions and fresh rocket.	R98	R110
PEPPADEW Peppadew, bacon and grated parmesan.	R98	R110
MARGHERITA Cherry tomatoes, danish feta and fresh basil.	R85	R95
ANCHOVY Anchovy, oven roasted tomatoes, calamata olives and fresh oregano.	R93	R105
BACON & CHERRIES Bacon, glacé cherries, camembert, danish feta, red onion and fresh basil.	R102	R115



CALZONE

* Please Note: our Calzones are the same bases as our pizzas and are not “puffed up”

SUNDRIED Sundried tomatoes, danish feta, capers and fresh basil served with a dipping sauce.	R104
SPICY CHICKEN Spicy barbeque chicken, corn, spring onion, cherry tomatoes, chilli & cheese served with a dipping sauce.	R108

SEAFOOD

FISH AND CHIPS Battered hake, deep fried and served with a portion of seasoned chips.	R85
CALAMARI AND CHIPS 200g portion calamari, homestyled battered and fried, served with a portion of seasoned chips.	R138
CALAMARI SALAD 200g portion calamari, homestyled battered and fried, presented on a bed of mixed lettuce, cherry tomatoes, red onions and danish feta. Served with salad dressing on the side.	R162
CALAMARI, FISH AND CHIPS 200g portion calamari, homestyled battered and fried. Battered hake, deep fried, served with a portion of seasoned chips.	R186
PRAWNS AND CHIPS Six prawns, basted with a hint of chilli. Baked in our pizza oven and served with a portion of seasoned chips.	R172
PRAWN SALAD Six prawns, basted with a hint of chilli. Baked in our pizza oven, presented on a bed of mixed lettuce, cherry tomatoes, red onions and feta. Served with salad dressing on the side.	R193
PRAWN, FISH AND CHIPS Six Prawns, basted with a hint of chilli. Baked in our pizza oven. Battered hake, deep fried, served with a portion of seasoned chips.	R198
PRAWN, CALAMARI AND CHIPS Six Prawns, basted with a hint of chilli. Baked in our pizza oven. 200g portion of calamari, homestyled battered and fried and served with a portion of seasoned chips.	R205
PRAWN, FISH, CALAMARI AND CHIPS Six Prawns, basted with a hint of chilli. Baked in our pizza oven. Battered hake, deep fried. 200g portion of calamari, homestyled battered and fried and served with a portion of seasoned chips.	R272

TOASTED SANDWICHES

Delicious tasty fillings on a choice of 3 slices of toasted brown or white bread.

BACON AND EGG	R58
CHEESE AND TOMATO	R51
CHEESE AND BACON	R56
CHICKEN MAYO WITH BACON	R59
THE LIGHTHOUSE SPECIAL (Chicken mayo, cheese and tomato)	R64

SOMETHING SWEET

UPSIDE DOWN LEMON CHEESECAKE	R56
ICE CREAM & CHOCOLATE SAUCE	R45
CHOCOLATE MOUSSE (Contains Caffeine)	R55
CHOCOLATE CIGARS Chocolate wrapped in phyllo pastry and served with ice cream.	R75
“AVOCADO” Sweet vanilla ice cream with a shot of espresso.	R45
TIRAMISU (200ml) (50ml) A rich & creamy treat, made with biscuits & mascarpone, with flavours of coffee and cocoa. Served in a martini glass.	R75 R38

ANKLE SNAPPERS

“KIDDIES”

CHEESE & TOMATO PIZZA Pizza sauce and cheese.	R47
CHICKEN & CHEESE PIZZA Chicken marinated in a sweet chilli sauce with cheese.	R52
BACON & CHEESE PIZZA Bacon and cheese.	R52
CHICKEN NUGGETS AND CHIPS Crumbed chicken nuggets served with chips.	R47
FISH FINGERS Crumbed fish fingers served with chips.	R45
TOASTED SANDWICHES Delicious tasty fillings on a choice of 2 slices of toasted brown or white bread.	
BACON AND EGG	R41
CHEESE	R36
CHEESE AND TOMATO	R38
CHEESE AND BACON	R41
CHICKEN MAYO (WITH BACON)	R46
KIDDIES CHIPS (No Spice) 200g portion, deep fried.	R28
ICE CREAM WITH CHOCOLATE SAUCE	R45



BREAKFAST

BACON AND EGG PIZZA

MED LRG
R100 R112

A delicious bacon & egg pizza that delights all who try it! Made with bacon, scrambled egg, oven roasted tomatoes and danish feta. Topped with wild basil (when available).

BREAKFAST ON A BUN (A delicious mouthful and some...)

R110

A choice of our unique egg frittata filled with onion and mushroom, or two fried eggs. Three rashers of bacon, two slices of tomato, your choice of a beef or pork sausage, with melted cheese. Topped with danish feta, chunky mushroom pieces & wild basil (when available). Skewered & served on a lightly roasted sesame seed bun, with fresh rocket (when available).

BACON AND EGG ON A BUN (For the not-so hungry)

R50

2 eggs fried, or scrambled, 2 rashers of bacon, served on a lightly roasted sesame seed bun.

LIGHTHOUSE BREAKFAST

R95

Two fried eggs (or scrambled), three rashers of bacon, a choice of pork or beef sausage, two slices of tomato. Two pieces of white or brown bread toasted in the pizza oven & served with jams & butter.

FRUITY BREAKFAST

R68

Muesli & plain yogurt, layered with seasonal fruit & drizzled with honey. Served in a martini glass.

TOASTED BACON AND EGG SANDWICH

R58

Delicious tasty filling of your choice of eggs and four slices of bacon between three slices of brown or white bread.

...and for the not so hungry, or the "feeling sleepy", come and have a fantastic cappuccino...

FOLLOW US ON



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