



The Lighthouse

● SODWANA BAY ●

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 TAKE-AWAYS OR SELL ALCOHOLIC SHOOTERS.

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



thelighthouse-sodwanabay.co.za

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WHITE WINE

HAUTE CABRIERE 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.	R188.70
BUITENVERWACHTING BUITEN BLANC 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.	R128.00
BOSCHENDAL BLANC DE BLANC 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.	R128.00
BOSCHENDAL LE BOUQUET 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.	R128.00
FAT BASTARD CHARDONNAY 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.	R149.00
GRAÇA Graça is an easy drinking blend of white wine that is crisp and tantalising with lemony, off-dry flavours.	R78.00
SIMONSIG CHENIN BLANC Exotic tropical fruit salad aromas and flavours. A mouth filling palate and a rich fruity finish.	R128.00
FIRST SIGHTING SAUVIGNON BLANC Asparagus, wild gooseberries and capsicum intermingled with coastal fynbos aromas. Crisp with a clean minerality on the aftertaste.	R145.00
DOUGLAS GREEN SUNKISSED (per glass) R37.00 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.	R99.00
ROBERTSON SAUVIGNON BLANC (per glass) R37.00 Full bodied with varietal flavours of bell peppers, green apple and freshly cut grass.	R110.00

SHAMPOO

SIMONSIG KAAPSEVONKEL BRUT ROSE

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

R225.00

SIMONSIG KAAPSEVONKEL BRUT

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.

R199.00

VILLIERA TRADITION BRUT

A blend of red and white grapes displaying the full, balanced, yeasty complexity synonymous with a wine made in the Method Cap Classique style.

R204.00

PONGRACZ

It is composed of two noble varieties Chardonnay and Pinet Noir. It's crisp green apple tones and baked bread nuttiness sets it apart.

R275.00

J.C. LE ROUX LA CHANSON

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.

R132.00

J.C. LE ROUX LE DOMAIN

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.

R132.00

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

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.

R132.00

ROSÉ

NEDERBURG ROSE

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

R98.00

GRAÇA ROSÉ (per glass) R29.00

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

R85.00



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.	R125.00
BEYERSKLOOF PINOTAGE (per glass) R47.00 Darkish burgundian purple. Spicy wood notes against rich plum and berry fruit, with typical restrained fynbos' aromatic notes.	R140.00
KWV CAFE CULTURE The richness of coffee beans, the smoothness of creamy chocolate and the freshness of ripe fruit.	R139.00
EXCELSIOR CABERNET SAUVIGNON Deep ruby red colour with a black core. Full-bodied with aromas of blackcurrants, chocolate and cedar.	R119.00
EXCELSIOR MERLOT Succulent flavours of ripe plum and blackcurrant, enhanced by hints of coffee and chocolate. Soft tannins lend a firm structure.	R119.00
SIMONSIG SHIRAZ A complex, full-bodied red wine, showing smokiness and peppery flavours that linger well.	R129.00
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.	R138.00
DU TOITS KLOOF CABERNET SAUVIGNON This full-bodied red wine holds aromas of blackcurrant, cassis and spices from ten months in wood.	R129.00
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.	R129.00
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.	R210.00
HARTENBERG CABERNET SAUVIGNON Shimmering with blackberry and cherry flavours.	R219.00
LANDSKROON PINOTAGE A medium to full-bodied wine with spicy aromas and subtle plum and berry flavours.	R115.00
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.	R119.00
THE WOLF TRAP Spicy profile with ripe black fruit and cherries. Hints of violet flavours from the Viognier.	R125.00
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.	R205.00

COCKTAILS

FROZEN MARGARITA Classic cocktail made with Omega Silver Tequila	R55	BLOODY MARY Vodka & Tomato Cocktail with a shake and spice on the side	R55
SIBAYA SUNSET Vodka, Archers, Orange juice topped with Cranberry	R55	OCEAN BREEZE Vodka, Cranberry & Pineapple Juice	R55
LONG ISLAND ICE TEA Vodka, Light Rum, Gin & Tequila topped with Coke, served with a dash of fresh lemon juice	R60	TEQUILA SUNRISE Omega Silver and fresh Orange Juice	R56
CARIBBEAN ICE TEA Blue Curacao, Gin, Vodka, Rum and Tequila served with a dash of Lemonade	R60	COSMOPOLITAN Vodka, Triple Sec and Cranberry with a dash of lime	R55
SODWANA BAY ICE TEA Rum, rum and more rum, topped with Ginger Ale and a dash of Bitters	R60	JELLY BABY Passion Fruit, Blue Curarçao, Grenadine and Light Rum, topped with Sprite	R56
MOJITO Rum and Sprite with a blend of mint and lemon.	R55	BELGIAN BLEU Blue Curarçao, Vodka and Coconut Liqueur, topped with Sprite or Lemonade.	R56

SMOCKTAILS

SODWANA SURPRISE Vodka, Archers and Passionfruit Sorbet	R55	PIÑA COLADA Piña Colada and Malibu	R55
TEQUILA LEMON SQUIRT Cuervo Silver and Lemon Sorbet	R55	FRENCH KISS French Vanilla Mocca and Kahlua	R56
SUMMER GIN BREEZE Gin and Lemon Sorbet	R55	MOCCAGELICO Mocca Cappuccino and Frangelico	R56
RUM FUSION Fruit Fusion and Light Rum	R53	COFFEEGELICO Coffee and Frangelico	R56
MANGO MAGIC Mango Banana and Malibu	R53	BRAZILLICO Brazilian hazelnut and Frangelico	R59
STRAWBERRY DAIQUIRI Strawberry with Light Rum	R53	BANANA TOFFEE Toffee Caramel and Banana Liqueur	R56
STRAWBERRY BANANA SURPRISE Strawberry Banana with either Vodka/ Light Rum/Malibu	R53	PEPPERMINT CRISP Swiss Chocolate and Peppermint Liqueur	R59
7 MILE Fruit Fusion and Dark Rum	R53	* Most Smocktails are served with a single shot. Please feel free to request a double, charged per tot.	



SMOOTHIES

STRAWBERRY BANANA	R35	SWISS CHOCOLATE	R42
MANGO BANANA	R35	BRAZILLIAN HAZELNUT	R42
FRUIT FUSION	R35	FRENCH VANILLA MOCHA	R42
PASSION FRUIT	R38	COFFEE	R42
STRAWBERRY	R38	WHITE CHOCOLATE	R42
VIRGIN PIÑA COLADA	R41	TOFFEE CARAMEL	R42
LEMON	R38	MOSQUITO (Mojito Mocktail)	R42
MOCHA CAPPUCCINO	R41	MILKSHAKES	R35
ZULULAND COFFEE (When Available)	R47		

SOMETHING WARM

AMERICANO (DECAF R23)	R21
CAPPUCCINO (DECAF R27)	R24
SINGLE ESPRESSO	R19
DOUBLE ESPRESSO	R21
CAFÉ LATTE	R24
RED LATTE	R24
CHOCACHINO	R32
MOCHA CAPPUCCINO	R32
SWISS CHOCOLATE	R32
BRAZILLIAN HAZELNUT	R32
FRENCH VANILLA MOCHA	R32
COFFEE SMOOTHIE	R32
WHITE CHOCOLATE	R32
TOFFEE CARAMEL	R32

SOMETHING WARM WITH A KICK

DOUBLE SWISS DELIGHT Swiss Hot Chocolate and Kahlua	R50
SOMETHING NUTTY Brazilian Hazelnut and Amarula	R50
CARAMEL DREAM Toffee Caramel and Cape Velvet	R50
KAHLUA COFFEE	R47
IRISH COFFEE	R47
AMARULA COFFEE	R47

STARTERS

FOCACCIA Pita Bread with fresh garlic, olive oil & sweet chilli sprinkled with mixed herbs.	R25.00
BRUSCHETTA (1 PIECE) Italian style bread with a topping of cherry tomatoes, feta and spring onions with a tantalizing dressing.	R10.00
FRIED HALLOUMI Grilled in a butter sauce, served with extra lemon.	R33.00
TORPEDO PRAWNS Crumbed prawns, deep fried and served as a portion of three, with a dipping sauce.	R37.00
BRUSCHETTA TASTE PLATE Mixed selection of bruschetta: 2 with fillet pieces, rocket & grated parmesan; 2 with humus, aubergine and wild basil; 2 with cherry tomatoes, feta & spring onions.	R85.00
RUMP TASTE PLATE ±250G ±350G ±500G Served with a Jack Daniels dipping sauce. Flame grilled to your choice.	R97.00 R118.00 R140.00

FRESH SALADS

GREEK SALAD Cherry tomatoes, feta, onion and olives served on a bed of mixed lettuce, drizzled with home made salad dressing.	Table R150.00 Main R60.00 Side R34.00
BUTTERNUT SALAD Oven roasted butternut & cherry tomatoes, balsamic marinated brinjals, feta & sunflower seeds served on a bed of mixed lettuce, drizzled with home made salad dressing.	Table R150.00 Main R60.00 Side R34.00
SALAD OF THE DAY Cherry tomatoes, feta, spring onions & seasonal fruit served on a bed of mixed lettuce, drizzled with home made salad dressing.	Table R150.00 Main R60.00 Side R34.00
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. Drizzled with home made salad dressing.	R99.00
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. Served with home made salad dressing.	R102.00
FRIED HALLOUMI SALAD Grilled in a butter sauce, served on a bed of lettuce, cherry tomato and red onion.	R92.00
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.	R140.00
CALAMARI SALAD 200g Calamari, home styled battered and deep fried, presented on a bed of mixed lettuce, cherry tomatoes, red onion and danish feta. Served with a delicious onion, gherkin and mayo sauce	R99.00

BURGER

LIGHTHOUSE BURGER

R78.00

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

CHICKEN BURGER

R79.00

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

CHIPS

R18.00

SIDE SERVING OF VEGETABLES

R25.00

SALAD SIDE

R25.00

FULL PLATE OF CHIPS

R36.00

400g portion, deep fried. Served with a spicy seasoning (optional).

HOMEMADE PASTA

MEDITERRANEAN STYLE PASTA

Roasted butternut, red peppers, cherry tomatoes & aubergine. Topped with freshly grated parmesan and sunflower seeds.

R85.00

CHEF'S SPECIALITY

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

R85.00

BACON & MUSHROOM

Smothered in a creamy mushroom sauce with garlic & bacon, with fresh wild basil.

R89.00

SEAFOOD PASTA

A mixture of seafood, served in a creamy, tomato-based sauce with a hint of chilli & garlic. Topped with fresh wild basil (when available).

R105.00

STEAKS

FILLET

±200g

±300g

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

R105.00

R118.00

RUMP

±250g

±350g

±500g

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

R97.00

R118.00

R140.00

OPTIONAL EXTRAS WITH STEAKS

POTATO OR CHIPS

R18.00

SIDE SERVING OF VEGETABLES

R25.00

SALAD SIDE

R25.00

EXTRA SAUCES

CHOCOLATE CHILLI SAUCE

Tasteful & delicious.

R27.00

MUSHROOM SAUCE

Mushrooms and wild basil grilled in butter with a dash of cream.

R27.00

JACK DANIELS SAUCE

R31.00

GOURMET PIZZA

* Please note our gourmet pizzas are different to the usual with an ultra thin base and great tasting combinations. Toppings cannot be added or changed due to the ultra thin base.

BILTONG PIZZA Biltong, peppadew, danish feta and fresh rocket.	MED R82	LRG R92
BACON & EGG Bacon, scrambled egg, oven roasted tomatoes, danish feta and wild basil.	R82	R92
COCONUT CHICKEN Coconut marinated chicken, fresh coriander and bean sprouts, drizzled with a soy yoghurt dressing.	R82	R92
CHICKEN SUNDRIED Chicken marinated in a sweet chilli sauce, sundried tomatoes and danish feta.	R82	R92
CARAMELISED ONION & BACON Peppadew, caramelised onion, danish feta, bacon and fresh rocket.	R82	R92
ANCHOVY & CAPERS Anchovies, capers, oven roasted peppers and fresh basil.	R76	R86
BUTTERNUT Butternut, feta, roasted sunflower seeds and fresh rocket.	R76	R86
AUBERGINE Brinjal, halloumi and basil or rocket.	R76	R86
CHORIZO Spanish style sausage, oven roasted tomatoes, black olives and fresh oregano.	R82	R92
ARTICHOKE & CHORIZO Spanish style sausage, artichoke hearts, calamata olives, red pepper, oven roasted tomatoes, danish feta and fresh rocket.	R82	R92
CAMEMBERT Camembert, caramelised onions and fresh rocket.	R78	R88
PEPPADEW Peppadew, bacon and grated parmesan.	R82	R92
MARGHERITA Cherry tomatoes, danish feta and fresh basil.	R76	R86
ANCHOVY Anchovy, oven roasted tomatoes, calamata olives and fresh oregano.	R76	R86
BACON & CHERRIES Bacon, glacé cherries, camembert, feta, red onion and fresh basil.	R82	R92



CALZONE

SUNDRIED

Sundried tomatoes, danish feta, capers and fresh basil served with a dipping sauce.

R84.00

SPICY CHICKEN

Spicy barbeque chicken, corn, spring onion, cherry tomatoes, chilli & cheese served with a dipping sauce.

R92.00

SEAFOOD

FISH AND CHIPS

Battered hake, deep fried and served with a portion of seasoned chips.

R66.00

CALAMARI AND CHIPS

200g portion calamari, homestyled battered and fried, served with a portion of seasoned chips.

R79.00

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.

R89.00

CALAMARI, FISH AND CHIPS

200g portion calamari, homestyled battered and fried. Battered hake, deep fried, served with a portion of seasoned chips.

R129.00

PRAWNS AND CHIPS

Six prawns, basted with a hint of chilli. Baked in our pizza oven and served with a portion of seasoned chips.

R120.00

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.

R129.00

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.

R139.00

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.

R149.00

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.

R173.00

* You are welcome to have a side salad instead of chips.

SOMETHING SWEET

UPSIDE DOWN LEMON CHEESECAKE	R44.00
ICE CREAM & CHOCOLATE SAUCE	R29.00
CHOCOLATE MOUSSE (Contains Caffeine)	R42.00
CHOCOLATE CIGARS Chocolate wrapped in phyllo pastry and served with ice cream	R50.00
ZULULAND COFFEE (When Available)	R17.00
"AVOCADO" Sweet vanilla ice cream with a shot of espresso	R35.00
PEACH DELIGHT A delicious, creamy peach dessert, with a tantalizing taste of ginger. Served in a glass, with a sprig of mint	R44.00
TIRAMISU A rich & creamy treat, made with biscuits & mascarpone, with flavours of coffee and cocoa. Served in a martini glass	R48.00

ANKLE SNAPPERS

"KIDDIES"

CHEESE & TOMATO PIZZA Pizza sauce and cheese.	R38.00
CHICKEN & CHEESE PIZZA Chicken marinated in a sweet chilli sauce with cheese.	R42.00
BACON & CHEESE PIZZA Bacon and cheese.	R42.00
CHICKEN NUGGETS AND CHIPS Crumbed chicken nuggets served with chips.	R38.00
KIDDIES CHIPS 200g portion, deep fried.	R17.00
ICE CREAM WITH CHOCOLATE SAUCE	R25.00



BREAKFAST

(Served from 07.30am daily)

BACON AND EGG PIZZA

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).

MED LRG
R82 R92

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

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 feta, chunky mushroom pieces & wild basil (when available). Skewered & served on a lightly roasted sesame seed bun, with fresh rocket (when available).

R95.00

LIGHTHOUSE BREAKFAST

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

R65.00

FRUITY BREAKFAST

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

R50.00

..... and for the not so hungry, or the still "feeling sleepy", come and have a fantastic cappuccino...or our delicious, cold & creamy Zululand Coffee!

Alternatively, our full food menu is served from 08.30am daily.

FOLLOW US ON



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The Lighthouse
SODWANA BAY

CAFFELUXE | COFFEE CAPSULES

If you appreciate good espresso, and want the café experience at home without leaving your kitchen, coffee capsules offer an easy solution.

Some of the finest coffees are available for purchase right here at the Lighthouse Restaurant. Just make your way over to the surf shop and you'll find an excellent selection of coffee capsules to suit your taste.

Signature

Espresso coffee capsules (Dark Roast)	R49.90
Espresso coffee capsules (Medium Roast)	R49.90

The African Collection

African Blend	R58.00
Ethiopian Blend	R58.00
Rooibos Blend	R58.00
Tanzanian Blend	R58.00
Kenyan Blend	R58.00
Ugandan Blend	R58.00
The African Collection Gift Box	R379.00
Includes all 6 blends of the African range	

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