



The Lighthouse

● SODWANA BAY ●



thelighthouse-sodwanabay.co.za

FOLLOW US ON



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”

BREAKFAST

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).

LRG
R115

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

R114

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 white or brown bread toasted in the pizza oven & served with jams & butter.

R110

FRUITY BREAKFAST

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

R75

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

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

R52

BACON AND EGG WITH TOAST

2 rashers of bacon, 1 egg fried or scrambled with once slice of white or brown toast. Served with jam and butter.

R45

TOASTED BACON AND EGG SANDWICH

Delicious tasty filling of 2 eggs fried or scrambled and four rashers of bacon between three slices of brown or white bread.

R65

...or pop in and start your day with a fantastic cappuccino!

R40

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SODWANA BAY

WHITE WINE

- HAUTE CABRIERE** R219
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** R147
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** R151
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** R157
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** R179
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** R95
Graça is an easy drinking blend of white wine that is crisp and tantalising with lemony, off-dry flavours.
- SIMONSIG CHENIN BLANC** R151
Exotic tropical fruit salad aromas and flavours. A mouth filling palate and a rich fruity finish.
- FIRST SIGHTING SAUVIGNON BLANC** R177
Asparagus, wild gooseberries and capsicum intermingled with coastal fynbos aromas. Crisp with a clean minerality on the aftertaste.
- DOUGLAS GREEN SUNKISSED (per glass) R44** R133
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) R45** R136
Full bodied with varietal flavours of bell peppers, green apple and freshly cut grass.

SHAMPOO

SIMONSIG KAAPSEVONKEL BRUT ROSÉ

R267

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

R309

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

R158

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

R158

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)

R158

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

R256

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

R115

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) R34

R103

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.	R148
BEYERSKLOOF PINOTAGE (per glass) R53 Darkish burgundian purple. Spicy wood notes against rich plum and berry fruit, with typical restrained fynbos' aromatic notes.	R170
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.	R152
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.	R241
EXCELSIOR CABERNET SAUVIGNON Deep ruby red colour with a black core. Full-bodied with aromas of blackcurrants, chocolate and cedar.	R141
DU TOITS KLOOF CABERNET SAUVIGNON This full-bodied red wine holds aromas of blackcurrant, cassis and spices from ten months in wood.	R152
HARTENBERG CABERNET SAUVIGNON Shimmering with blackberry and cherry flavours.	R258
EXCELSIOR MERLOT Succulent flavours of ripe plum and blackcurrant, enhanced by hints of coffee and chocolate. Soft tannins lend a firm structure.	R141
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.	R169
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.	R139
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.	R247
THE WOLF TRAP Spicy profile with ripe black fruit and cherries. Hints of violet flavours from the Viognier.	R146
SIMONSIG SHIRAZ A complex, full-bodied red wine, showing smokiness and peppery flavours that linger well.	R152

COCKTAILS

FROZEN MARGARITA Classic cocktail made with Omega Silver Tequila	R67	BLOODY MARY Vodka & Tomato Cocktail with a shake and spice on the side	R67
SIBAYA SUNSET Vodka, Archers, Orange juice topped with Cranberry	R67	OCEAN BREEZE Vodka, Cranberry & Pineapple Juice	R67
LONG ISLAND ICE TEA Vodka, Light Rum, Gin & Tequila topped with Coke, served with a dash of fresh lemon juice	R74	TEQUILA SUNRISE Omega Silver and fresh Orange Juice	R68
CARIBBEAN ICE TEA Blue Curacao, Gin, Vodka, Rum and Tequila served with a dash of Lemonade	R74	COSMOPOLITAN Vodka, Triple Sec and Cranberry with a dash of lime	R67
SODWANA BAY ICE TEA Rum, rum and more rum, topped with Ginger Ale and a dash of Bitters	R74	JELLY BABY Passion Fruit, Blue Curarçao, Grenadine and Light Rum, topped with Sprite	R69
MOJITO Rum and Sprite with a blend of mint and lemon.	R67	BELGIAN BLEU Blue Curarçao, Vodka and Coconut Liqueur, topped with Sprite or Lemonade.	R68

SMOCKTAILS

SODWANA SURPRISE Vodka, Archers and Passionfruit Sorbet	R67	PIÑA COLADA Piña Colada and Malibu	R67
TEQUILA LEMON SQUIRT Cuervo Silver and Lemon Sorbet	R67	FRENCH KISS French Vanilla Mocca and Kahlua	R67
SUMMER GIN BREEZE Gin and Lemon Sorbet	R67	MOCCAGELICO Mocca Cappuccino and Frangelico	R69
RUM FUSION Fruit Fusion and Light Rum	R67	COFFEEGELICO Coffee and Frangelico	R69
MANGO MAGIC Mango Banana and Malibu	R67	BRAZILLICO Brazilian hazelnut and Frangelico	R69
STRAWBERRY DAIQUIRI Strawberry with Light Rum	R67	BANANA TOFFEE Toffee Caramel and Banana Liqueur	R69
STRAWBERRY BANANA SURPRISE Strawberry Banana with either Vodka/ Light Rum/Malibu	R67	PEPPERMINT CRISP Swiss Chocolate and Peppermint Liqueur	R69
7 MILE Fruit Fusion and Dark Rum	R67		

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

SMOOTHIES

STRAWBERRY BANANA	R46	BRAZILLIAN HAZELNUT	R54
MANGO BANANA	R46	FRENCH VANILLA MOCHA	R54
FRUIT FUSION	R46	COFFEE	R54
PASSION FRUIT	R47	WHITE CHOCOLATE	R54
STRAWBERRY	R47	TOFFEE CARAMEL	R54
VIRGIN PIÑA COLADA	R46	MOSQUITO (Mojito Mocktail)	R54
LEMON	R47	MILKSHAKES	R46
MOCHA CAPPUCCINO	R54	GOURMET MILKSHAKES: Oreo	R60
SWISS CHOCOLATE	R54		

SOMETHING WARM

AFRICANO (DECAF R35) Because we live in Africa!	R31
CAPPUCCINO (DECAF R44)	R40
SINGLE ESPRESSO	R27
DOUBLE ESPRESSO	R38
CAFÉ LATTE	R36
RED LATTE	R36
CHOCACHINO	R45
MOCHA CAPPUCCINO	R45
SWISS CHOCOLATE	R45
BRAZILIAN HAZELNUT	R45
FRENCH VANILLA MOCHA	R45
COFFEE SMOOTHIE	R45
WHITE CHOCOLATE	R45
TOFFEE CARAMEL	R45

SOMETHING WARM WITH A KICK

DOUBLE SWISS DELIGHT Swiss Hot Chocolate and Kahlua	R66
SOMETHING NUTTY Brazilian Hazelnut and Amarula	R66
CARAMEL DREAM Toffee Caramel and Cape Velvet	R67
KAHLUA COFFEE	R65
IRISH COFFEE	R65
AMARULA COFFEE	R65

STARTERS

FOCACCIA Pita Bread with fresh garlic, olive oil & sweet chilli sprinkled with mixed herbs.	R40
FOCACCIA WITH CHEESE Pita Bread with fresh garlic, olive oil & sweet chilli, topped with cheese & sprinkled with mixed herbs.	R45
BRUSCHETTA (1 PIECE) Italian style bread with cherry tomatoes, danish feta and spring onions with a tantalising dressing.	R26
FRIED HALLOUMI Grilled in a butter sauce, served with extra lemon.	R65
TORPEDO PRAWNS Crumbed prawns, deep fried and served as a portion of four, with a dipping sauce.	R65
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.	R145
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 R260 Main R85 Side R50
SALAD OF THE DAY Cherry tomatoes, danish feta, spring onions & seasonal fruit served on a bed of mixed lettuce.	Table R260 Main R85 Side R50
BUTTERNUT SALAD Oven roasted butternut & cherry tomatoes, balsamic marinated brinjals, danish feta & sunflower seeds served on a bed of mixed lettuce.	Table R270 Main R95 Side R58
FRIED HALLOUMI SALAD – MAIN Grilled in a butter sauce, served on a bed of lettuce, cherry tomato and red onion.	R155
CRANBERRY & WALNUT SALAD – MAIN Cherry tomatoes, cranberries, walnuts & 3 different cheeses, served on a bed of mixed lettuce.	R160
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.	R165
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.	R220
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.	R170
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.	R210

BURGER

LIGHTHOUSE BURGER

200g 100% Pure beef patty, lettuce, rocket, slice of cheese, oven baked red peppers and caramelised onions on a sesame seed bun.

R105

CHICKEN BURGER

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

R105

OPTIONAL EXTRAS WITH BURGERS

PORTION OF CHIPS (200g with Spice) R30

PORTION OF VEGETABLES R45

PORTION OF GREEK SALAD R35

FULL PLATE OF CHIPS R58
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

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

R110

CHEF'S SPECIALITY

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

R105

BACON & MUSHROOM

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

R115

SEAFOOD PASTA

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

R165

STEAKS

FILLET

±200g

±300g

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

R154

R168

RUMP

±250g

±350g

±500g

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

R156

R179

R241

OPTIONAL EXTRAS WITH STEAKS

POTATO

(With Sour Cream & Spring Onion)

R20

PORTION OF CHIPS (200g with Spice) R30

PORTION OF VEGETABLES R45

PORTION OF GREEK SALAD R35

EXTRA SAUCES

CHOCOLATE CHILLI SAUCE

Tasteful & delicious.

R35

MUSHROOM SAUCE

Made with a dash of butter, cream and wild basil.

R37

JACK DANIELS SAUCE

R37

GARLIC BUTTER SAUCE

R30

LEMON BUTTER SAUCE

R30

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. Only Large size available.

BILTONG PIZZA Biltong, peppadew, danish feta and fresh rocket.	LRG R120
BACON & EGG Bacon, scrambled egg, oven roasted tomatoes, danish feta and wild basil.	R130
COCONUT CHICKEN Coconut marinated chicken, roasted coconut shavings and fresh coriander (when available), drizzled with a soy yoghurt dressing.	R120
CHICKEN SUNDRIED Chicken marinated in a sweet chilli sauce, sundried tomatoes and danish feta.	R120
CARAMELISED ONION & BACON Peppadew, caramelised onion, danish feta, bacon and fresh rocket.	R130
ANCHOVY & CAPERS Anchovies, capers, oven roasted peppers and fresh basil.	R115
BUTTERNUT Butternut, feta, roasted sunflower seeds and fresh rocket.	R115
AUBERGINE Brinjal, halloumi and basil or rocket.	R115
CHORIZO Spanish style sausage, oven roasted tomatoes, black olives and fresh oregano.	R125
ARTICHOKE & CHORIZO Spanish style sausage, artichoke hearts, calamata olives, red pepper, oven roasted tomatoes, danish feta and fresh rocket.	R135
CAMEMBERT Camembert, caramelised onions and fresh rocket.	R120
PEPPADEW Peppadew, bacon and grated parmesan.	R115
MARGHERITA Cherry tomatoes, danish feta and fresh basil.	R100
ANCHOVY Anchovy, oven roasted tomatoes, calamata olives and fresh oregano.	R115
BACON & CHERRIES Bacon, glacé cherries, camembert, danish feta, red onion and fresh basil.	R130
BACON PINEAPPLE & PEPPADEW Bacon, local pineapple, peppadew. (Delicious sprinkled with Tobasco – Optional)	R115
HAWAIIAN PIZZA Bacon and tantalizing local pineapple	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.	R110
SPICY CHICKEN Spicy barbeque chicken, corn, spring onion, cherry tomatoes, chilli & cheese served with a dipping sauce.	R120

SEAFOOD

FISH AND CHIPS Battered hake, deep fried and served with a portion of seasoned chips.	R95
CALAMARI AND CHIPS 200g portion calamari, homestyled battered and fried, served with a portion of seasoned chips.	R145
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.	R170
CALAMARI, FISH AND CHIPS 200g portion calamari, homestyled battered and fried. Battered hake, deep fried, served with a portion of seasoned chips.	R195
PRAWNS AND CHIPS Six prawns, basted with a hint of chilli. Baked in our pizza oven and served with a portion of seasoned chips.	R180
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.	R210
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.	R220
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.	R230
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.	R290

TOASTED SANDWICHES

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

BACON AND EGG	R65
CHEESE AND TOMATO	R55
CHEESE AND BACON	R60
CHICKEN MAYO WITH BACON	R70
THE LIGHTHOUSE SPECIAL (Chicken mayo, cheese and tomato)	R70

SOMETHING SWEET

UPSIDE DOWN LEMON CHEESECAKE	R60
ICE CREAM & CHOCOLATE SAUCE	R50
CHOCOLATE MOUSSE (Contains Caffeine)	R60
CHOCOLATE CIGARS Chocolate wrapped in phyllo pastry and served with ice cream.	R85
“AVOCADO” Sweet vanilla ice cream with a shot of espresso.	R55
TIRAMISU (when available) (200ml) (50ml) A rich & creamy treat, made with biscuits & mascarpone, with flavours of coffee and cocoa. Served in a martini glass.	R90 R45

ANKLE SNAPPERS

“KIDDIES”

CHEESE & TOMATO PIZZA Pizza sauce and cheese.	R48
CHICKEN & CHEESE PIZZA Chicken marinated in a sweet chilli sauce with cheese.	R60
BACON & CHEESE PIZZA Bacon and cheese.	R60
CHICKEN NUGGETS AND CHIPS Crumbed chicken nuggets served with chips.	R50
FISH FINGERS Crumbed fish fingers served with chips.	R55
TOASTED SANDWICHES Delicious tasty fillings on a choice of 2 slices of toasted brown or white bread.	
BACON AND EGG	R45
CHEESE	R40
CHEESE AND TOMATO	R42
CHEESE AND BACON	R45
CHICKEN MAYO (WITH BACON)	R50
KIDDIES CHIPS (No Spice) 200g portion, deep fried.	R30
ICE CREAM WITH CHOCOLATE SAUCE	R50

