

LA VIGNA

s u m m e r m e n u

Jean-Pierre Lenferna de la Motte

STARTERS

Cape Tomato and Fish Soup	70
line fish, mussels, dill, toasted herb and pecorino croutes	
Seared Norwegian Salmon Starter	95
fennel bulb, tomato and La Vigna seasonal salad, olive oil garlic croutons and lemon emulsion	
Main Course Portion	165
Prawns Vierge	95
with spaghetti Al Nero, olive oil, lemon, tomato concasse and basil	
Mediterranean Antipasto	95
Spanish Serrano ham, Fior di Latte, marinated heirloom tomatoes, green olives and tapenade	
Fantasia di Fungi (V)	90
seasonal mushrooms prepared in tempura batter, pan grilled with butter and lightly pickled with Shitake sponge, truffle mayonnaise and Porcini mushroom dust	
Smoked Aubergine Melanzane (V)	95
mozzarella cheese, tomato, herbs and parmesan wafers	

MAIN COURSES

Grilled Local Line Fish	175
served with garlic and olive oil wilted spinach, ratatouille vegetables and saffron and white wine cream	
Study of South African Lamb	195
grilled lamb cutlet, pressed braised lamb shank and crumbed lamb sweetbreads with cumin roasted carrot puree and Parisienne potatoes tossed in rosemary salt	
Beef Fillet	180
with butternut gnocchi, sauce Soubise, roast baby beetroots, pak choi cabbage, star anise and ginger jus	
Crown Roast Free Range Chicken	155
chicken breast roasted on and carved away from the bone served with Pommes William potato, sautéed baby vegetables and jus gras	
Grilled Steaks	
400 g Beef Sirloin Aged on the Bone	195
or	
Venison Loin Steak	185
with sautéed seasonal vegetables and crispy onion rings and your choice of Baked potato with sour cream and chives Parmesan and truffle infused potato wedges Sweet potato fries	
Slow Roasted Pork Belly	180
cooked in a garlic, thyme, rosemary and oregano milk bath with sweet potato puree, soba noodles, pak choi and miso dressing	

SIDES AND SAUCES

Baked potato with sour cream and chives, parmesan and truffle infused potato wedges, sweet potato fries	30
La Vigna Seasonal Salad	
Mushroom Sauce; Guacamole; Green Peppercorn Sauce; Gorgonzola Cream Sauce	35
Tartare sauce	20
Fried Egg	10

GOURMET DELI

La Vigna Gourmet Salad	95
our seasonal salad served with roast garlic emulsion teriyaki beef strips or cajun chicken strips or grilled halloumi	
Chef's Grilled Thai Prawn and Avocado Salad	135
grilled prawns dressed in a thai marinade with avocado, vegetable ribbon salad, spring onion, coriander and shaved chilli	
100% Cape Wagyu Beef Burger	145
bacon, guacamole, cheddar cheese, smoky BBQ sauce and fries	
Thali Curry Plate	145
a traditional Indian plate with fragrant mild lamb curry, basmati rice, Mauritian lentil Rougaille, grilled roti and a selection of condiments	
BBQ Beef Wrap	115
lightly pressed tortilla wrap filled with BBQ beef strips and emmenthaler cheese with baby gem lettuce and shaved parmesan salad	
Flammkuchen	110
baked pretzel bread base with buffalo mozzarella, slow roast tomato, beef braesola, shaved red onion, rocket and mustard vinaigrette	

Beer Battered Fish 115
with spiced potato wedges, Mauritian vegetable pickle and a
coriander and lime mayonnaise

Chef's Cheese Platter 95
fairview brie, cumin boerenkaas, creamy gorgonzola and aged gouda
roast BBQ nuts, lavash crackers and homemade chutneys

PIZZA

Designer La Vigna Pizza 155
chorizo sausage, manchego cheese, smoky roast peppers

Margherita ~ napolitana sauce, mozzarella, oregano 80

Add Toppings:

Italian Salami; Anchovies, Bacon, Chicken 25

Mushrooms; Olives; Feta; Peppers; 15

Peppadew; Rocket; Pineapple 15

Banana; Garlic; Chilli 10

DESSERTS

Strawberries and Cream 55
vanilla cheese cake with textures of strawberries and cream

Homemade Caramel Doughnuts 65
with vanilla ice cream and hazelnut praline

La Vigna Style Lemon tart 45
baked lemon tart with brûléed Italian meringue

Chocolate Marquise 70
with white chocolate macarons and coffee ice cream

Matcha and Raspberry St. Honore 55
caramel dipped choux puffs on puff pastry with matcha
cream, chiboust and raspberries

Chef's Cheese Platter 95
fairview brie, cumin boerenkaas, creamy gorgonzola and aged gouda
roast BBQ nuts, lavash crackers and homemade chutneys

KIDS CORNER

Soup of the Day with Toast Soldiers	45
Mac and Cheese	50
Grilled Chicken Kebab	55
Kids Margherita Pizza	50
add ham, pineapple or chicken	10
Crumbed Fish Goujons	55
served with fries and tomato sauce	
Ice Cream and Chocolate Sauce	45
Doughnuts with Caramel Filling	50