



Welcome to LBV Bistro & Wine Bar!

We believe what you put in, you get out that is why we source only the freshest & highest quality ingredients from both local & international suppliers & prepare every single item of every dish on this menu by hand in house every single day.

We hope you enjoy the food as much as we enjoy making it for you!

STARTERS

Jalapeno Poppers 65

fried jalapeno, stuffed with
bacon + cheddar & a cheese dipping sauce
(Alt: cheddar cheese & feta cheese *V)

Crispy Squid 65

served fried in a batter of
salt, pepper & parsley
+ homemade garlic mayo

Grilled Haloumi Stack 65 *

served with smoked aubergine puree
charred aubergines & zucchini
smoked pepper & confit tomatoes, artichokes

Crispy Duck 70

deep fried marinated duck
served with lavender gel
+ honey & mustard mayo

Porkie Yorkie 80

slow cooked clay oven pork belly
served with Yorkshire pudding, onion gravy
caramelized onions + crackling

Seared Tuna 85

served with wasabi mayo
chilli & ginger glaze
+ crispy rice noodles

Mushroom Tortellini 85 *

mushroom duxelle, truffle mayo
crispy onions, pine nuts
parmesan & exotic mushrooms

Peri Peri Chicken Livers 65

grilled chicken livers, served with
our famous mild & hot sauce
+ homemade garlic bread

Southern Fried Chicken Strips 65

buttermilk marinated chicken strips
coated with "secret 17 spice LBV recipe"
+ condensed milk chilli mayo

Breaded Fish Tacos 70

panko crumbed fish served with
red cabbage slaw, avocado, tomato salsa
+ homemade garlic mayo

RELAXED MAINS

Haloumi, Avo & Bacon salad 95

served with dressed salad greens
mixed nuts, garlic aioli

Rebel Burger 88

180g pure beef short rib & brisket patty
served bacon, cheddar, avo & crispy onions

Veggie Burger 90 *

chickpea, mushroom, spinach, parmesan patty
served with feta, garlic mayo, fresh rocket
+ caramelized onions

Lemon & Herb Chicken Stack 95

served with butternut puree, feta, avo
+ roasted vegetables

Posh Fish & Chips 95

fresh white hake fillet, beer batter
+ garlic aioli, triple cooked fries

Beef Fillet & Mushroom Pasta 115

served on fresh hand rolled tagliatelle
creamy parmesan, white wine,
mushroom & garlic sauce

STYLISH MAINS

Red Wine Braised Lamb Shank 195

served with pea & mint puree, mashed pot
onion petals, gravy & greens

Rib Eye Steak (250g) 170

oven roasted bone marrow
caramelized onion, pickled chillies
+ pumpkin fritters

Slow Roasted Pork Belly 170

served with brandy apples, truffle mash
tomato & bacon & brandy jam, bacon dust

Braised Duck Gnocchi 160

slow braised in a tomato ragout
topped with duck skin pangritata
+ grana Padano shavings

Crispy Salmon 180

served with truffle pea puree
creamy leek & bacon crumble

Signature Beef Fillet (200g) 170

served with oven roasted veg, triple fries
+ parmesan, wine, mushroom, garlic sauce

Braised Beef Short Rib 135

served with butternut puree, ragout
onion crumble, black garlic mayo,
+ choux pastry

Braised Lamb Gnocchi 160

slow braised lamb, served in creamy black
pepper sauce, pumpkin puree, garlic mayo

Pasta Primavera 105 *

served on hand rolled tagliatelle, zucchini
rosa tomatoes, honey roasted butternut
topped with feta, cream & black pepper

Crispy Skin Seabass 165

served with ratatouille, tapenade
+ confit potatoes

SIDES

Triple Cooked Chips 38 *

Parsley & White Pepper Onion Rings 38 *

Oven Roasted Vegetable Bowl 38 *

Pumpkin Fritters & Condensed Milk Aioli 38 *

Creamy Mash & Vegetable Jus 38 *

Triple Cooked Truffle Parmesan Fries 40 *

Pea, Parmesan, Parsley & Rocket Salad 38 *

DESSERTS

Crème Brulee, Ginger Shortbread, Berry Compote 68 *

Chocolate Lava Cake, Salted Caramel, Vanilla Ice Cream 68 *

Passion Fruit, White Chocolate Cheesecake, Orange Sorbet 68 *

Sticky Toffee, Salted Caramel, Amarula Custard 68 *

White Chocolate Lava Cake, Lavender Ice Cream, Honeycomb 68 *

*PAIR ANY OF THE ABOVE WITH A
SWEET SIPPER FROM OUR
AFTER-DINNER DRINKS MENU....*

The fine print: In the LBV kitchen, seeds & nuts are present & used during food production. Prices include VAT. Prices are subject to change without notice. Symbols: - * Vegetarian. Variations to dishes may lead to time delays. Not responsible for food asked for well done. Variations may carry addition charges. All menu items subject to availability. Regret no American Express cards or cheques accepted. Service fee not included – tables of 8 guests or more carry a standard 12,5 % service charge.