

# L A V I G N A

*"Knowledge is knowing a tomato is a fruit. Wisdom is not putting it in a fruit salad." – Anonymous*

*In designing this menu for La Vigna, we have taken our guests' firm favourites, tweaked them with our collective experience and enhanced them with an innovative twist in our aim to offer the best quality and value possible in an inviting and stylish setting.*

*Bon Appétit*

## SOUPS

### SOUP OF THE DAY 45

Please enquire with your waitron as to the freshly made soup of the day

### ROASTED BUTTERNUT ORANGE & GINGER SOUP 45

Warning: Georges' secret ingredients include smoky ham and a splash of white wine, therefore we regret our butternut soup is not suitable for vegetarians

## STARTERS

### BLUE CHEESE MUSSELS 50

New Zealand half shell mussels in a white wine and blue cheese cream. Served with toasted garlic bread

### MELANZANE 45

Aubergine and courgettes baked in a thick sun-ripened tomato sauce, with a hint of anchovy, fresh basil and mozzarella cheese

### VENISON CARPACCIO 55

Home-cured and topped with freshly ground pepper, extra-virgin olive oil and parmesan cheese shavings

### FLASH-FRIED CALAMARI TUBES 48

Marinated until tender, tossed in a roasted pepper sauce and served on julienne peppers with fresh rocket

### PANKO CRUMBED PRAWNS 54

Presented on peanut vegetable salad, drizzled with wasabi and ginger aioli and served with sweet chilli relish and soy dipping sauces

### BEEF KOFTA 45

Fragrant Middle Eastern style meatballs, skewered and served on a spicy roasted pepper puree with dehydrated and vegetable atchar dipping sauces

### TRIO OF SPRING ROLLS 42

A prawn, a duck and a vegetable spring roll served with plum, Hoisin and sweet soy dipping sauces

*\* vegetarian option available on request*

**BROCCOLI & GOATS  
CHEESE FLORETS (v) 40**

Baked in a cumin, chickpea and nut crust and served on caramelised onions with a sprinkle of pine nuts

**SALADS**

**LA VIGNA SALAD (v) 33 STARTER 45 MAIN**

Julienne corn, mange tout, peppers, tomato, cucumber and onions tossed with crunchy lettuce and chefs' honey mustard dressing

**CAPRESE (v) 45**

Oven-dried tomatoes, buffalo mozzarella and fresh rocket, drizzled with basil pesto, extra-virgin olive oil and balsamic reduction

**GRILLED CHICKEN  
CAESAR SALAD 45 STARTER 60 MAIN**

\* Our famous favourite includes crispy bacon bits and croutons, boiled egg and an anchovy dressing

**OAK-SMOKED SALMON  
& AVOCADO PEAR STACK 65**

Layered with cream cheese, capers and fresh lemon

**ROASTED BUTTERNUT  
BEETROOT, ROCKET AND FETA SALAD (v) 35 STARTER 55 MAIN**

Tossed with red onions, roasted pumpkin seeds and a Dijon honey dressing

**TOMATO & GOATS CHEESE QUICHE (v) 55**

Served with your choice of

La Vigna Salad

or

Roasted Butternut, Beetroot, Rocket and Feta Salad

**GOURMET SANDWICHES**

**SLOW ROASTED PLUM TOMATO,  
BASIL & MOZZARELLA (v) 48**

Fresh or toasted on white or brown oval loaf with a side salad and shoe string fries

**TOASTED GYPSY HAM, CHEDDAR  
& SLOW ROASTED TOMATO 52**

With gherkins and homemade farm mustard on white or brown oval loaf with a side salad and shoe string fries

**SALAMI, GHERKIN & COTTAGE CHEESE 52**

Served open on freshly baked seed bread with iceberg lettuce and a side salad

**MEZZE PLATTER with Grilled Flat Breads**

Hummus (v)	12
Tzatziki (v)	10
Basil Pesto (v)	12
Dolmades (v)	22
Olive Tapenade (v)	10
Parma Ham	26

Deep-fried Crumbed Feta Cheese	22
Peppadew Cream Cheese Dip	13
Grilled Calamari Tubes	26
Marinated Mushrooms (v)	18

## **GOURMET BURGERS** side salad & shoe string fries

### **CLASSIC LA VIGNA BURGER** 78

200g of pure ground sirloin or a grilled chicken breast topped with brie cheese, bacon, slow-roasted tomato and caramelised onions \*add avocado pear 10

### **OSTRICH BURGER** 85

Drenched in a pink Madagascan pepper sauce

### **THREE CHEESE BURGER** 78

Our ground sirloin patty or a grilled chicken breast is gratinated with cheddar and feta cheese, then smothered in a creamy blue cheese sauce

### **CLUB SANDWICH** 62

Sirloin Steak or Grilled Chicken Breast

Served in a toasted corn bread pocket and topped with a fried egg, bacon, cheddar cheese, fresh tomato and sweet chilli mayonnaise

## **SEAFOOD & FISH**

### **TERIYAKI NORWEGIAN SALMON** 105

Seared and served on spring onion crushed new potatoes with a pickled ginger, bean sprout and coriander side salad

Mediterranean Vegetables (v)	22
Beef Kofta	26
Chicken Phyllo Rolls	18

### **SEAFOOD BOWL** 145

Pan-roasted line fish, grilled calamari tubes, garlic mussels and tiger prawns on savoury jasmine rice with lemon butter and tartare sauce

### **GRILLED TIGER PRAWNS** 155

On savoury jasmine rice and shoe string fries with lemon butter, tartare and garlic butter dipping sauces

### **BEER BATTERED HAKE & CHIPS** 65

With our house salad and tartare sauce

### **PAN-ROASTED LINE FISH** 95

On butternut risotto with a lime beurre blanc sauce

### **GRILLED EAST COAST SOLE** 105

Drizzled with caper butter and served on new potatoes with a side salad and tartare sauce

## **PASTA**

### **SMOKED SALMON TROUT** 85

Flaked into Napolitano angel hair pasta, with a splash of cream and parmesan shavings

### **BUTTERNUT PANZEROTTI (v)** 75

With julienne tomato, red onion and fresh rocket

in a light dill cream

**SPICY GREEN THAI CHICKEN & BROCCOLI TAGLIATELLE** 75

In a sun-dried tomato and Bulgarian yoghurt sauce

**PENNE ARRABBIATA (v)** 65

Flash-fried cherry tomatoes, olives, chilli and onions tossed in a spicy Napolitano sauce

**MEAT & POULTRY**

**BABY ROASTED CHICKEN** 85

Centrally deboned and served with caramelised pearl onions, roasted potatoes and a garlic cream sauce

**HONEY GLAZED DUCK BREAST** 115

Pan-roasted in Indonesian Kecap Manis and served on crunchy stir-fried vegetables with a sweet chilli sauce

**LAMB SHANK** 155

Patently braised in red wine and presented on garlic mashed potatoes with tempura green beans

**PAN-SEARED VENISON LOIN** 135

Served on butterbean mashed potatoes, mange tout and roasted pearl onions, with a red wine jus

**BUTCHERS BLOCK**

200g Fillet 135

250g Sirloin 95

300g Matured Rump 105

Pan-seared, drizzled with red wine jus and served with:

shoe string fries OR parsley buttered new potatoes seasonal vegetables OR creamed spinach

**SIDES ORDERS & SAUCES**

Shoe String Fries; Parsley Buttered New Potatoes Savoury Rice; Butternut Risotto; Creamed Spinach Buttered Seasonal Vegetables 20

Béarnaise; Pink Madagascan Pepper Creamy Blue Cheese; Mushroom Sauce 25

**DESSERTS**

**CHOCOLATE FONDANT** 45

With a decadent melted centre and vanilla ice cream

**TRIO OF DESSERTS** 55

Honeycomb Parfait, Chocolate Coated Turkish Delight and Banana Tarte Tatin

**MALVA PUDDING** 45

Served proudly South African with vanilla ice cream

**CRÈME BRULEE** 38

With a home-baked shortbread finger biscuit \* please enquire as to the flavour of the day

**HELENS' INFAMOUS CHEESECAKE** 35

Finished with fruit coulis and cream

**CHEESE BOARD** 65

## JUNIOR MENU

### SOUP OF THE DAY 25

Please enquire with your waitron  
as to the freshly made soup of the day  
Served with toast fingers

### JUNIOR BURGER 40

A pure ground sirloin patty or grilled chicken breast  
topped with lettuce, tomato and served with  
shoe string fries \* add cheddar cheese 5

### JUNIOR FISH & CHIPS 40

With garden peas and tartare sauce

### PENNE NAPOLITANA 40

Topped with grated cheddar cheese

### TOASTIES 32

Your choice of fillings, toasted on white or brown  
oval loaf and served with shoestring fries  
Cheese; Tomato; Ham; Chicken Mayonnaise

### FRESH FRUIT SALAD 30

with vanilla ice cream or fruit yoghurt

### WARM CHOCOLATE BROWNIE 30

with vanilla ice cream

### ICE CREAM 30

Crisp biscuits and preserves  
with warm chocolate sauce

## BEVERAGES

### COLD BEVERAGES

Orange, Apple, Mango, Fruit Cocktail Juice 14

Coca Cola, Coca Cola Light, Tab  
Lemonade, Dry Lemon, Ginger Ale  
Soda Water, Tonic Water 14

Appetiser, Red or White Grapetiser 19

250ml Still or Sparkling Water 12.50

750ml Still or Sparkling Water 24

### ICED FRAPPES 24

Cappuccino; Vanilla Cappuccino or Hazelnut

### MILKSHAKES 24

Coffee, Chocolate, Strawberry or Vanilla

### DOM PEDRO 35

Vanilla ice cream blended with your favourite liqueur

### HOT BEVERAGES

Ceylon, Green and Herbal Teas 12

Red Cappuccino (Rooibos) 16

Filter Coffee 12

Cappuccino; Café Latte 16

Espresso; Caffé Macchiato 12

Café Mocha; Hot Chocolate 18

Liqueur Coffee 35

\* All prices listed are VAT inclusive