

L A V I G N A

LUNCH MENU

may be ordered from pool

SALMON TROUT TATAKI BOWL

miso mayo, citrus soy dressing, spring onion, kimchi,
raw spinach, pickled beets, sesame seeds **135**

PANZANELLA SALAD

baby roma tomatoes, kalamata olives, basil, red onion,
sourdough croutons, cucumber, sherry vinaigrette **80**

CAESAR SALAD

cajun blackened chicken, cos lettuce, parmesan, bacon, garlic croutons, caesar dressing, soft boiled egg **90**

SALAD ENHANCEMENTS

cajun blackened chicken **40**
charred patagonia baby squid **65**
butter poached tiger prawns **80**

BURGER

beef or chicken, cheddar cheese, brioche bun, barbeque mayo, pickles, rustic fries **125**

FIOR DE LATTE MOZZARELLA SANDWICH

seeded bread, plum tomato, basil pesto, rocket, fresh peach **95**

PRAWN FETTUCINE

black olives, garden herb pesto, green vegetables, tomatoes, capers **225**

LINE CAUGHT HAKE & CHIPS

deep fried in a beer batter, fries, tartar sauce, side salad **145**

PONZU MARINATED BEEF STEAK

honey & ginger slaw, baby potatoes, coriander dressing, miso **195**

SIDES

side garden salad **35**

roasted baby beets, whipped feta, onion crisps **35**

skinny fries **45**

broccoli tempura, miso mayo **35**

SOMETHING SWEET

CAKE OF THE DAY 60

AFFOGATO

vanilla gelato, espresso, dark chocolate shavings, hazelnut cookie **70**

ARTISANAL LOCAL CHEESE

spiced nuts, preserved figs, melba, fruit chutney **145**

(VG) VEGAN, (V) VEGETARIAN, (GF) GLUTEN FREE

Please indicate any dietary requirements to your waitron. Food is prepared in areas where nuts, dairy & soy products are used.