



L A V I G N A

Dinner Menu

APPETIZERS

SMOKED CAULIFLOWER (V)

poached egg, chive oil, roasted almonds, aubergine crisps 70

GOATS CHEESE AND CHIVE CROQUETTE

beetroot puree, compressed apple, beet legumes, dukkah 95

SMOKED OSTRICH CARPACCIO

red cabbage puree, pear chutney, parmesan shavings,
turnips, butternut 115

CURED FRESHWATER TROUT TARTAR

onion, pickles, radish, caper mayo, horseradish cream 145

MAIN COURSE

MALAY SPICED LAMB SHOULDER

braised lamb & lentil cabbage parcels, smoked eggplant puree,
crushed minted peas, cumin labneh 255

POTATO GNOCCHI (V)

roasted cauliflower, charred corn, sultana gel,
pickled shimejis, nasturtium 185

SUSTAINBLY CAUGHT LINE FISH

west coast black mussels, baby spinach, bok choy,
laksa sauce, potato cake 195

CHALMAR BEEF

braised mustard seeds, truffled onions, sweet potato fondant,
baby carrots, carrots puree, thyme jus 235

VENISON

butternut arancini's, spicy butternut puree, grilled pineapple,
cos lettuce vail, rosemary jus 245

DESSERTS

CHAI CRÈME BRÛLÉ

ginger cookies, brandy snaps, kumquat preserve, coffee gel 70

NAARTJIE FRANGIPAN TART

chocolate cremeux, burnt naartjie segments,
stracciatella ice cream 75

LIME & COCONUT POSSET (VG)

pineapple gel, meringue wafer, honeycomb sponge 75

LOCAL CHEESE

spiced nuts, preserved figs, melba, fruit chutney 145

SIDE DISHES

SIDE GARDEN SALAD 45

ROASTED BABY BEETS, WHIPPED FETA, ONION CRISPS 55

SKINNY FRIES 60

BROCCOLI TEMPURA, MISO MAYO 70

(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.