



L A V I G N A

## Lunch Menu

### STARTERS

#### WARM GARDEN SALAD

butternut, puree, baby beets, baby carrots, thyme, chickpeas, rocket & citrus dressing 75

#### CEASAR SALAD

cos lettuce, parmesan, bacon, garlic croutons, ceasar dressing, soft boiled egg 90

#### FERYAL'S SALAD

mixed baby leaves, wild rocket, rosa tomatoes, sliced red onions, cucumber, green vegetables, lemon 80

#### SALAD ENHANCEMENT

cajun blackened chicken 55  
crispy fried patagonian baby squid 65  
butter poached mussels (5) 60

#### KAROO LAMB SPRING ROLL

caramelized apple, mint jelly, onion petals, pickled mustard seeds 95

### LIGHT MEALS

#### FREE RANGE CHICKEN FILLET

sweet potato rosti, sage jus, salsa of baby marrow, tomato, olives spring onion 165

#### LINE CAUGHT HAKE & CHIPS

deep fried in a beer batter, fries, tartar sauce, mashed peas 165

#### TAGLIATA OF CHALMAR BEEF STEAK

chilli cheese croquettes, rocket salad, dried tomato sauce vinaigrette 195

#### WEST COAST BLACK MUSSEL FETTUCINE

white wine poached mussels, garlic veloute, topped with crispy capers 145

#### GRILLED FREE RANGE CHICKEN BURGER

sesame bun, pickles, cajun aioli, cheddar, slaw, fries 120

#### BEEF & BACON BURGER

100% beef, sesame bun, cheddar, barbeque mayo, pickles, slaw, fries 145

#### VEGAN LENTIL BURGER

sesame bun, vegan mozzarella, pickles, slaw, tomatoes, fries 95

### DESSERTS

#### CAKE OF THE DAY 65

#### MALVA PUDDING

served with warm vanilla custard and rooibos stewed fruit 65

#### LOCAL CHEESE SELECTION

spiced nuts, preserved figs, melba, fruit chutney 155