

THE STORY BEHIND THE FLAVOURS AT LAVIGNA



Welcome to a dining experience where the warmth of the Mediterranean meets the heart of South Africa. Our menu is a celebration of two rich culinary traditions—each with a story to tell, each with ingredients that have shaped cultures, communities, and kitchens for centuries.

South Africa, a land of incredible diversity, offers a palette of bold, vibrant flavours that tell stories of heritage, history, and tradition. From the smoky, spice-kissed braai to the sweet, aromatic warmth of Cape Malay curry, South African cuisine speaks of rich pasts and evolving futures. Ingredients like biltong, peri-peri, and the world-famous malva pudding are our pride, each bite holding a piece of our soul.

Mediterranean cuisine, known for its vibrant flavours, wholesome ingredients, and sun-drenched landscapes, brings an unparalleled sense of comfort and joy. Olive oil, fresh herbs, grilled seafood, and slow-cooked stews evoke the warmth of the Mediterranean shores, where food is not just sustenance—it's a celebration of life. With influences spanning from Spain to the Levant, the Mediterranean is as diverse as it is timeless.

In this fusion of worlds, we invite you to savour a menu that marries these two culinary traditions, creating new flavours while honouring the essence of both. From the slow-roasted lamb shoulder with harissa and minted yogurt to the biltong-inspired seafood stew, our dishes bring together Mediterranean finesse and the bold, earthy heart of South Africa.

Whether you're seeking a comforting winter stew or a fresh, vibrant salad, our menu is designed to nourish not only the body but also the soul. Each dish tells a story—of fire-roasted vegetables, of Mediterranean markets, of African spice markets, and of hearty meals shared around tables with family and friends.

Our hope is that every bite transports you—whether you're here to savour the fresh Mediterranean breeze or to indulge in the comforting flavours of a South African kitchen. So sit back, relax, and embark on a journey of taste, warmth, and connection.

Our Invitation

As the fire of the braai meets the warmth of Mediterranean ovens, we invite you to experience a new world of fusion flavours — an unforgettable culinary experience where two cultures come together on one plate. Let the flavours take you on a journey, where every dish is crafted with love, heritage, and a little bit of sunshine.



LAVIGNA

LUNCH MENU

STARTERS

ROASTED TOMATO & RED PEPPER SOUP (VG)	R95
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Slow-roasted tomato & red pepper soup finished with fragrant basil oil, served with warm toasted sourdough for comforting winter dipping

WARM WILD MUSHROOM SALAD (V)	R115
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Thyme-grilled portobello mushrooms, pickled shimejis, baby spinach and whipped feta cream finished with toasted sesame dressing

CHARRED BEETROOT & LOCAL BUFFALO MOZZARELLA (V)	R120
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Salad leaves, almond crumble, naartjies, cucumber ribbons, basil oil, balsamic gel

WHIPPED CHICKEN LIVER PÂTÉ	R125
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Silky chicken liver pâté served with toasted brioche, sweet onion marmalade and dill pickles

OVEN BAKED CHICKEN WALDORF	R125
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Baby Gem lettuce, blue cheese, granny smith apple, celery, walnut dressing

TOGARASHI FRIED PRAWNS	R145
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Pickled cabbage, toasted sesame seeds, radish, cucumber



STONE-BAKED FLATBREADS

Layered with Roasted Tomato Salsa, Peppers, Red Onion, Gherkins and Shaved Pecorino

GRILLED CHICKEN	R110
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PULLED BEEF	R125
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BUTTER POACHED PRAWN	R175
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BURGERS

100% BONSMARA BEEF	R165
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Sesame seeded bun, cheddar, BBQ aioli, slaw, pickles & rustic fries

CRISPY CHICKEN FILLET	R155
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Sesame seeded bun, mozzarella, cajun aioli, slaw, pickles & rustic fries

SPICED FALAFEL & LENTIL BURGER (VG)	R145
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Crispy falafel patty, smoked aubergine dip, slaw, pickles and sweet potato fries

LIGHT MEALS

Bold Flavours, Refined Presentation & Ethically Sourced Produce

KAROO LAMB SHANK	R330
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Slow cooked & infused with warming mediterranean spices, served with creamy mashed potatoes, pickled onion cups, rehydrated peaches, roasted butternut, gremolata, rosemary jus

CRISPY BATTERED FISH & CHIPS	R225
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Golden battered hake served with hand-cut rustic fries, minted mushy peas and house tartar sauce

BRAISED OXTAIL RAGOUT GNOCCHI	R235
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House-made potato gnocchi tossed in slow braised pulled oxtail, pickled shimeji mushrooms, cornichons, finished with pecorino shavings

GEM SQUASH & LEEK TORTELLINI (VG)	R185
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Hand-folded tortellini filled with roasted gem squash and feta, served with caramelised onion butter and crispy sage

HERB-ROASTED CHICKEN SUPREME	R230
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Tender chicken infused with herbs, served on a bed of creamy mushroom risotto, with roasted butternut and a thyme jus

SALDANHA BAY BLACK MUSSELS	R165
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Fresh black mussels simmered in rich smoky tomato sauce and served with toasted garlic bread



GRILLS

All Grills Served With Creamed Spinach, Roasted Brown Mushrooms, Onion Ketchup & Thyme Jus

250G BONSMARA BEEF SIRLOIN	R295
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250G BONSMARA BEEF RUMP	R285
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250G PORK BELLY	R265
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200G MARKET FISH OF THE DAY	R280
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SIDES

To Share or Enjoy Solo

SWEET POTATO FRIES	R55
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HAND CUT POTATO FRIES	R55
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SEASONAL VEG WITH GARLIC HERB DRESSING	R55
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GREEK SALAD, OLIVES, TOMATOES, FETA, CUCUMBER, RED ONION	R55
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SAUCES

MUSHROOM SAUCE	R35
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CREAMY PEPPER SAUCE	R35
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ARGENTINEAN CHIMICHURRI	R35
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CAPER & LEMON SAUCE	R35
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LAVIGNA

DINNER MENU

STARTERS

Small Plates Designed To Awaken The Palate

KAROO OSTRICH CARPACCIO R140

Thinly sliced free-range ostrich, apricot & cardamom puree, pickled piccalilli vegetables, pecorino crisp and peppery radish

SQUID "GREMOLATA" R155

Flash grilled baby squid & tentacles, crispy chorizo, caper & parsley salsa, served alongside squid ink aioli & skinny fries

SALT BAKED BEETROOT & FENNEL SALAD R115

Earthy roasted beetroot with charred naartjie, cucumber, lemon & chive goats cheese croquettes, balsamic gel

BOCCONCINI & TOMATO SALAD R115

Fresh & roasted cherry tomatoes, sourdough croutons, basil & tomato dressing

CHARRED AUBERGINE (VG) R105

Smoky, flame-kissed aubergine with vibrant chickpea tabbouleh, smooth hummus, and roasted sweet potato

PASTA & RISOTTO

Hand-Crafted Italian Staples With A Local Twist

SEAFOOD RISOTTO R290

Arborio rice slow cooked in saffron and seafood stock, topped with butter poached prawns, sustainable line fish, mussels and gremolata zest

BRAISED OXTAIL RAGOUT GNOCCHI R235

House-made potato gnocchi tossed in slow braised pulled oxtail, pickled shimeji mushrooms, cornichons, finished with parmesan shavings and dried cherry tomatoes

SPINACH & HOUSE MADE RICOTTA CANNELLONI (VG) R185

Baked in a creamy garlic & parsley sauce and topped with mozzarella, served with sundried tomato pesto

WILD MUSHROOM RISOTTO (V) R185

Creamy arborio rice folded with earthy wild mushrooms, topped with crispy kale, grilled zucchini ribbons, pecorino crisps, and fragrant truffled pesto



SOUPS

Comfort In A Bowl, Inspired By The Seasons

WEST COAST SEAFOOD BISQUE R125

Rich & creamy shellfish reduction, charred crostini with fennel cream

RUSTIC MINISTRONE (V) R95

A hearty homestyle Italian vegetable soup slowly simmered with herbs and seasonal vegetables, served alongside warm garlic & herb bruschetta

BUTTERNUT & COCONUT SOUP (VG) R85

Velvety soup lightly curried with coconut cream, finished with coriander gremolata and pani puri

MAIN COURSES

Bold Flavours, Refined Presentation & Ethically Sourced Produce

KAROO LAMB SHANK

R330

Slow cooked & infused with warming mediterranean spices, served with creamy mashed potatoes, pickled onion cups, rehydrated peaches, roasted butternut, gremolata, rosemary jus

MARKET FISH

R290

Panfried line fish served with smoked potato & caper chowder, tender stem broccoli, green peas, fennel chutney, saffron rouille

QUEEN PRAWNS (7)

R275

Butter basted prawns tossed in a fragrant coconut laksa sauce, served with warm garlic bruschetta

SALDANHA BAY BLACK MUSSELS

R165

Fresh black mussels simmered in a smoky catalan tomato sauce and served with toasted garlic bread



GRILLS

Served With Creamed Spinach Filled Brown Mushrooms, Onion Ketchup & Thyme Jus

250G BONSMARA BEEF SIRLOIN

R295

250G BONSMARA BEEF RUMP

R285

250G PORK BELLY

R265



SIDES

To Share Or Enjoy Solo

SWEET POTATO FRIES

R55

HAND CUT POTATO FRIES

R55

SEASONAL VEG WITH GARLIC HERB DRESSING

R55

GREEK SALAD, OLIVES, TOMATOES, FETA, CUCUMBER, RED ONION

R55

SAUCES

MUSHROOM SAUCE

R35

CREAMY PEPPER SAUCE

R35

ARGENTINEAN CHIMICHURRI

R35

CAPER & LEMON SAUCE

R35



DESSERTS

Light, Indulgent or Both

BITTER CHOCOLATE & ORANGE TART

R110

Silky dark chocolate ganache tart with caramelised orange, orange blossom cream, candied citrus peel and toasted almond praline

WARM CINNAMON APPLE CRUMBLE

R95

Slow-baked cinnamon apples beneath a golden buttery crumble topping, served warm with silky vanilla custard

VANILLA CRÈME BRÛLÉ

R100

Silky baked vanilla custard with a crisp brûléed sugar crust, served with toasted hazelnut biscotti and winter berry preserve

ROOIBOS MALVA PUDDING

R100

A rich South African classic infused with rooibos tea, served warm with butterscotch sauce, fig compote and melting vanilla bean ice cream

RED WINE & GINGER POACHED PEARS

R105

Slow-poached pears in spiced red wine syrup with mascarpone cream, toasted pecans, salted caramel ice cream and ginger snap crumble

WINELANDS CHEESE PLATTER FOR ONE

R165

Preserves, Fruit Chutney, Spiced Nuts