

# LA VIGNA

w i n t e r   m e n u

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*Jean-Pierre Lenferna de la Motte*

## STARTERS

Cape Tomato and Fish Soup	70
line fish, mussels, dill, toasted herb and pecorino croutes	
Seared Norwegian Salmon Starter	95
fennel bulb, tomato and radicchio salad, olive oil, garlic croutons and lemon emulsion	
Main Course Portion	165
Parmesan & Herb Gnocchi Starter	75
mushrooms, garlic cream	
Main Course Portion	105
Pork Cheek Croquettes	80
lentil ragout, celeriac puree and pancetta crisps	
Roasted Bone Marrow	75
herb and brioche crumb, toasted olive focaccia spring onion, caper and parsley salsa	
Smoked Aubergine Melanzane (V)	95
mozzarella cheese, tomato, herbs and parmesan wafers	

## MAIN COURSES

Grilled Linefish ~ sustainably and locally sourced bulgar wheat and quinoa tabbouleh, roast marinated brinjal zucchini and chermoula foam	175
Pulled Lamb Shank ~ free range laingsburg lamb homemade ravioli filled with truffled cream jus, pea puree charred baby vegetables	185
Braised Beef Short Ribs pearl barley risotto, crumbed veal sweet breads soffritto vegetables and cape mustard emulsion	165
Free Range Baby Chicken ~ cooked two ways pan grilled rosemary gnocchi and jus gras	155
Grilled Steaks	
400 g Club Steak ~ aged Beef Sirloin on the bone	180
Venison Loin Steak potato and turnip mash, crispy Yorkshire puddings, brown pan gravy	185
Slow Roasted Pork Belly cooked in garlic, thyme, rosemary and oregano milk bath roast parsnip and apple puree, hassle back potatoes and baby carrots	165

## SIDES AND SAUCES

Parmesan and Spring Onion Mash; Sweet Potato Fries; Potato Fries	30
La Vigna Seasonal Salad; Bulghar Wheat and Tabouleh Salad	30
Mushroom Sauce; Guacamole; Green Peppercorn Sauce; Gorgonzola Cream Sauce	35
Fried Egg	10

## GOURMET DELI

La Vigna Gourmet Salad	95
our seasonal salad served with roasted garlic emulsion teriyaki beef strips or cajun chicken strips or grilled halloumi	
100% Cape Wagyu Beef Burger	145
bacon, guacamole, cheddar cheese, smoky BBQ sauce and fries	
Bunny Chow	115
home baked bread filled with mild Karoo lamb curry, tomato sambal raita and carrot atchar	
Classic Scotch Egg	95
served with fries and caper mayonnaise	
Panko Crumbed Fish Goujons	95
served with fries, lemon wedges and tartare sauce	
Crispy Potato Skins	75
with bacon bits, sour cream and guacamole	
Chef's Cheese Platter	95
fairview brie, cumin boerenkaas, creamy gorgonzola and aged gouda roast BBQ nuts, lavash crackers and homemade chutneys	

## PIZZA

Designer La Vigna Pizza	155
chorizo sausage, manchego cheese, smoky roast peppers	
Margherita ~ napolitana sauce, mozzarella, oregano	80
Add Toppings:	
Italian Salami; Anchovies, Bacon, Chicken	25
Mushrooms; Olives; Feta; Peppers;	15
Peppadew; Rocket; Pineapple	15
Banana; Garlic; Chilli	10

## DESSERTS

Chocolate and Cranberry Bread and Butter Pudding with brandy anglaise and berry compote	65
Homemade Caramel Doughnuts with vanilla ice cream and hazelnut praline	70
Greek Baklava in Honey Syrup with chai infused double yoghurt and spiced nut streusel	70
Chocolate Marquise with white chocolate macaroons and coffee ice cream	75
Red Wine Poached Pear with frangipane tart and vanilla mascarpone cream	65
Chef's Cheese Platter fairview brie, cumin boerenkaas, creamy gorgonzola and aged gouda roast BBQ nuts, lavash crackers and homemade chutneys	95

## KIDS CORNER

Soup of the Day with Toast Soldiers	45
Mac and Cheese	50
Grilled Chicken Kebab	55
Kids Margherita Pizza add ham, pineapple or chicken	50 10
Crumbed Fish Goujons served with fries and tomato sauce	55
Ice Cream and Chocolate Sauce	45
Doughnuts with Caramel Filling	50

# BEVERAGES

## NON-ALCOHOLIC BEVERAGES

250ml Still or sparkling bottled water	50ml 16   750ml 29
Orange, apple, red grape, fruit cocktail fruit juice	16
200ml Soda water, tonic water, lemonade, ginger ale	19
300ml Coca cola, fanta orange	20
330ml Coca cola zero, crème soda, dry lemon	22
Rock shandy, lipton iced tea – peach, lemon or green tea	24
330ml Appletiser, red grapetiser	30
Iced frappes, milk shakes – coffee, chocolate, strawberry or vanilla	32
Coffee, ceylon tea, green tea, herbal teas, espresso, caffè macchiato	18
Cappuccino, café latte, red 'rooibos' cappuccino	22
Café mocha, hot chocolate	26

## ALCOHOLIC BEVERAGES

Castle lager, hansa pilsner	25
Black label	26
Castle light, amstel	28
Windhoek lager, windhoek light	29
Heineken, windhoek draught (bottle)	32
Castle draught, hansa draught	300ml 24   500ml 38
Hunters dry, smirnoff spin	30
Savannah light, dry and dark	33
Mainstay cane, smirnoff vodka, gordons gin	12
Klipdrift and richelieu brandy, amarula cream	15
Southern comfort, spiced gold	16
Bacardi, red heart and captain morgan rum	18
Bells, J&B and famous grouse whisky	20

*A full range of spirits and liqueurs are available on request.*

## WINE LIST *Vintages subject to availability*

### MÉTHODE CAP CLASSIQUE

Van Loveren Pappilon Brut NV	glass 36   144
a light, dry and fruity blend of mainly colombar with sauvignon blanc	
Van Loveren Pappilon Demi-Sec NV	glass 36   144
semi-sweet with floral fruit tones from white muscadel	
Longridge Méthode Cap Classique Brut NV	340
lingering and vibrant mousse with caramelised apple and toasted almond tones	
Pongrácz Méthode Cap Classique NV	330
delicate yeasty tones, black fruit flavours and a lingering finish	
Simonsig Kaapse Vonkel Brut 2014	325
floral and citrus chardonnay balanced with red berry flavours of pinot noir	
Pappilon – Alcohol Free Sparkling White	98
sparkling grape juice pressed from muscadel grapes	

### SAUVIGNON BLANC

Yonder Hill Y-Sauvignon Blanc 2016	glass 32   128
a fruity yet crisp, easy drinking sauvignon blanc	
Niel Joubert Sauvignon Blanc 2016	145
lively and crisp with fruit filled flavours	
Durbanville Hills Sauvignon Blanc 2016	155
concentrated flavours of green apple and tropical fruit	
La Motte Sauvignon Blanc 2015	195
balanced fruit, grass and mineral flavours	

## CHARDONNAY

Anura Chardonnay 2016	glass 35   140
citrus and paw paw flavours with hints of honey and spice	
Fleur Du Cap Chardonnay 2015	165
lightly wooded and fruit driven with tropical fruit flavours	
Uitkyk Chardonnay 2014	250
pineapple and vanilla flavours with aromas of butterscotch and caramel	
Constantia Uitsig Chardonnay 2014	265
unwooded with citrus flavours and a subtle nutty finish	

## CHENIN BLANC

Kleine Zalze Bush Vines Chenin Blanc 2016	glass 33   132
crisp and clean with juicy guava, pineapple and peach on the nose and palate	
Blaauwklippen Chenin Blanc 2014	115
a medium to full-bodied, easy drinking chenin with gooseberry and apple tones	

## WHITE WINE VARIETALS and BLENDS

Balance Best Blend Sauvignon Blanc Semillon 2015	glass 28   112
delicious vibrant tropical flavours	
Nederberg Stein 2016	glass 30   120
semi-sweet with crisp ripe fruit flavours	
Neethlingshof Gewürztraminer 2015	165
off-dry, with a spicy and floral character and traces of turkish delight	
Haute Cabriere Chardonnay Pinot Noir 2015	245
just off-dry with character from pinot noir	

## ROSÉ

- Backsberg Rosé 2015 glass 30 | 120  
an easy drinking semi-sweet rosé with energetic berry flavours
- False Bay Rosé 2016 135  
an elegant and delicate dry blend of cinsault and mourvèdre  
with a hint of spice

## CABERNET SAUVIGNON

- Somerbosch Cabernet Sauvignon 2013 glass 36 | 144  
age smoothed tannins and red berry fruit flavours are offset  
by smoky aromas
- Porcupine Ridge Cabernet Sauvignon 2014 155  
medium-bodied with ripe dark fruit flavours
- Kleine Zalze Cellar Selection Cabernet Sauvignon 2015 175  
layered blackberry, liquorice and chocolate flavours
- Tokara Cabernet Sauvignon 2013 280  
rich plum in colour with toasted cedar and mint on the nose

## MERLOT

- Somerbosch Merlot 2014 glass 36 | 144  
juicy ripe plum and stewed fruit flavours
- Peacock Wild Ferment Merlot 2014 175  
medium-bodied with lush mocha and berry flavours and soft tannins
- Kleine Zalze Cellar Selection Merlot 2015 175  
medium-bodied with the elegance of a cabernet yet lighter
- De Waal Merlot 2013 235  
rich and full-bodied with ripe berry flavours



## SHIRAZ

Balance Winemakers Selection Shiraz 2015	128
soft, smooth and easy drinking	
First Sighting Shiraz 2013	225
generous spicy flavours with a creamy finish	
Kleine Zalze Vineyard Selection Shiraz 2012	285
lush mulberry fruit flavours balanced with integrated tannins and spice on the nose	

## PINOT NOIR

Kleine Zalze Vineyard Selection Pinot Noir 2011	255
wooded forest notes meet spice and ripe berry flavours	

## RED WINE BLENDS

Allée Bleue Starlette Rouge 2014	glass 32   128
a soft and smooth, fruit driven blend of cabernet sauvignon, merlot and shiraz	
Alto Rouge 2013	225
a full-bodied blend of cabernet franc, shiraz, merlot and cabernet	
La Motte Millennium 2013	235
shiraz is added to this bordeaux style blend for a beautifully balanced wine	
Vergenoegd Runner Duck Red 2013	185
ripe fruit flavours from touriga nacional, cabernet franc, malbec and tinta barocca	

## PINOTAGE

Niel Joubert Pinotage 2013	175
ripe plum on the nose with a light earthiness and dry finish	
Signatures of Doolhof Pinotage 2013	280
smoky black fruit with mint and spice flavours	