

Friday Night a la carte menu

BREADS

herb, garlic & parmesan panini bread 8.

grilled ciabatta (tomoto, spanish onion & basil 8.

pizza bread with rosemary, olive oil & balsamic drizzle 8.

ENTREE

COFFIN BAY OYSTERS NATURAL (GF) 1/2 dozen Coffin Bay oysters served with zesty lime & chili salsa 13.

OYSTERS KILPATRICK
1/2 dozen Coffin Bay oysters served with
Worcestershire sauce & bacon 15.

PRAWN & SCALLOP RISOTTO (GF)
Mooloolaba prawn and scallop risotto on
rocket with Noosa tomatoes 12.50

PANKO CRUMBED CALAMARI tender panko crumbed calamari served with lime aioli 10.50

CHICKEN SATAY SKEWERS (GF) chicken satay skewers served with jasmine rice 11.80

CRUMBED LAMBS BRAINS crumbed lambs brains, crispy pancetta, mint pea puree 11.50

FIELD MUSHROOM (V GF) field mushroom filled with wilted baby spinach, roast pumpkin, goats cheese, pine nuts served on buckwheat risotto 11.

SIDES

GREENS 6.
GARDEN SALAD 6.
BEER BATTERED CHIPS & AIOLI 6.
SWEET POTATO CHPS 6.

MAINS

PAN SEARED DUCK BREAST (GF)
pan seared duck breast served with braised
potatoes, steamed Asian greens & teriyaki
sauce 27.

BRAISED PORK BELLY (GF) braised pork belly served with ginger sweet potato puree, asian greens & sesame soy sauce 26.50

BEER BATTERED FLATHEAD beer battered flathead, chips, salad & tartare sauce 18.

PRIME T-BONE STEAK
350g T-Bone with your choice of mushroom,
pepper or diane sauce, served with mash &
greens OR chips & salad 28.50

LOCAL SNAPPER FILLET local snapper fillets topped with avocado & crab hollandaise, served with sweet potato chips & Greek salad 29.50

PRIME FILLET MIGNON prime fillet mignon with jus & garlic cream sauce, topped with a prawn skewer, served with mash & broccolini 30.

ALGERIAN SPICED LAMB SHOULDER slow roasted Algerian spiced lamb shoulder on braised Greek potatoes with lentils served with & cumin spiced yogurt 26.

MEDITERRANEAN VEGETABLE RISOTTO (V GF) risotto with Mediterranean vegetables, pesto & baby spinach 18.

CHEF'S SPECIALS check the whiteboard for our Chef's Specials

Thank you for choosing to dine at Vista @ Headland We appreciate your support and look forward to your return



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KIDS MENU

all kids meals include ice-cream and topping

beer battered fish & chips 10.

crumbed chicken thigh strips & chips 10.

spaghetti bolognese 10.

grilled barramundi on mash with greens 10.

100g steak with chips & salad or mash, peas & gravy 10.

mini cheeseburger with tomato, lettuce & chips 10.

HOUSE MADE DESSERTS

STICKY DATE PUDDING

warm date pudding drowning is sticky butterscotch sauce served with ice cream 7.

ORANGE ALMOND CAKE (GF)
moist orange and almond cake with citrus drizzle
and cream 7.

PEAR & ALMOND TART pear and almond tart served with cream 7.

CHOCOLATE CREME BRULEE (GF) smooth creme brulee with fresh berries 7.

BANANA SNICKERS WAFFLE CUP snickers ganache over banana and cream, drizzled with chocolate and served in a waffle cup 7.

AFFOGATO espresso coffee & frangelico poured over a scoop of ice cream 8.50

HOT BEVERAGES

Grande Milano Italian coffee beans cup 3.50 & mug 4.50 hot chocolate 4.5 selection of teas 3.20

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