

Vista

@HEADLAND

Friday Night
Menu
07) 5444 5800

BREADS

loaded herb, garlic, bacon and cheese on panini bread 8.50.

pizza bread with rosemary, olive oil and balsamic drizzle 8.50. (V)

ENTREE

OYSTERS NATURAL (GF)
1/2 doz oysters natural with zesty lime & ginger salsa 18.

OYSTERS BBQ
1/2 dozen Coffin Bay oysters kilpatrick pork belly bbq sauce 20.

PRAWN STACK (GF)
prawn stack with mango, avocado, toasted macadamias & black bean spaghetti 15.

SALT & PEPPER CALAMARI (GF)
flash fried salt and pepper calamari, lime aioli 12.

CHICKEN SATAY (GF)
chicken satay, jasmine rice with house made satay sauce 12.

FLATHEAD TACOS
flathead tacos (x2) with avocado, pickled red cabbage & chipotle mayo 12.

NACHOS
classic chilli con carne, corn chips & guacamole 14.

SIDES

Asian greens with sesame dressing 6.

Garden salad 6.

Crispy chips with aioli 6.

MAINS

GRILLED ATLANTIC SALMON (GF)
Salmon, braised potatoes, steamed asparagus with beetroot hummus & lemon caper beurre blanc 27.

FISH & CHIPS
crispy battered flathead fillets with salad, chips and tartare sauce 18.50.

PRAWN & CRAB LINGUINI
linguini pasta, prawns, crab, garlic, chilli, Noosa tomatoes, peas & fresh herbs 28.

PRIME T-BONE STEAK *
350g T-bone, choice of mushroom, pepper or Diane sauce served with mash & greens or chips & salad 30.

MOROCCAN LAMB SHOULDER
tender lamb shoulder, sweet potato mash, sugar snap peas & gremolata 25.

FILLET MIGNON *
prime fillet mignon on mash, asparagus, bernaise sauce, topped with grilled prawn skewer 34.

PUY LENTIL FALAFEL & GRILLED HALLOUMI (V & GF)
ancient grain salad, halloumi, roast pumpkin & beetroot hummus 18.50.

GF. gluten free

GF* gluten free on request

V. vegetarian

PLEASE TURN OVER.....

Friday Night Menu

KIDS MENU \$10

10 YEARS AND UNDER: includes ice-cream and topping

- crispy battered fish & chips
- 100g steak with mash, peas & gravy
- cheeseburger with tomato, lettuce & chips
- bolognese with pasta & cheese
- crumbed chicken tenderloins with chips & salad

HOUSE MADE DESSERTS

CHOCOLATE MOUSSE (GF) 7.
Belgian chocolate mousse with hazelnut vacherin and berries

STICKY DATE PUDDING 7.
sticky date pudding with butterscotch sauce & ice cream

ORANGE AND ALMOND CAKE (GF) 7.
served with orange segments and cream

COLIN JAMES GELATO 7.
trio of delicious gelato & sorbet flavours

CREME BRULEE (GF) 7.
classic creme brulee with berry compote & berries

AFFOGATO 9.
espresso coffee, frangelico & vanilla ice cream

HOT BEVERAGES

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

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