



LUNCH 7 DAYS A WEEK 11AM-2PM
COFFEE AND CAKE FROM 10AM
PHONE: 5444 5800 Ex. 2

BREADS

Toasted sour dough bruschetta topped with Noosa tomatoes, sicilian olives & basil 10. (V)

Garlic, herb & cheese panini bread 10. (V)

LUNCH MENU

BLAT

crispy bacon, lettuce, mayo, avocado & tomato on toasted Turkish 10.80.

SMASHED AVOCADO

smashed avocado on toasted sour dough with rocket, crumbled feta, chilli jam & toasted seeds 12. (V)

STEAK SANDWICH

120g char grilled rib fillet, onion, cheese, tomato relish on Turkish bun with chips 16.

GOURMET STEAK SANDWICH

120g char grilled rib fillet, onion, cheese, tomato relish with bacon, fried egg, salad & chips on open style Turkish bun 20.

NACHOS

Chilli con carne nachos with guacamole, sour cream & sliced jalapenos 15.

TOASTED TURKEY SANDWICH ON SOURDOUGH BREAD

turkey, brie, red onion and cranberry on toasted sourdough 12.

CHEFS DAILY SPECIALS

See the whiteboard for daily specials.

LUNCH MENU

KOREAN FRIED CHICKEN

fried chicken, steamed jasmine rice, kimchi, greens with Korean chilli sauce 19.50

RIB FILLET STEAK *

200g rib fillet with your choice of mushroom, pepper or diane sauce served with mash & greens or chips and salad 25.

PRIME T-BONE STEAK *

350g T-Bone with your choice of mushroom, pepper or diane sauce, served with mash & greens or chips and salad 29.00

CRUMBED LOCAL WHITING

local herb crumbed whiting served with Greek salad, chips & tartare sauce 17.

GRILLED SWORDFISH (GF)

char grilled fish topped with Mediterranean salsa on rocket, kipler potatoes, drizzled with white anchovy tapenade 25.

SEAFOOD PLATE

Local Harvey bay scallops mornay, crumbed whiting, calamari, beer battered flathead, grilled prawn skewer with chips, salad & tartare sauce 26.

(GF) gluten free

(*) gluten free by request

(V) vegetarian

(GF/V) gluten free & vegetarian

PLEASE TURN OVER.....

Please place your order at the restaurant counter and collect your buzzer

lunch menu

SALADS

NOURISH BOWL (GF/V)
roast butternut pumpkin, organic quinoa, salad leaves, halloumi, toasted seeds, puy lentil falafel with beetroot hummus, honey poppy seed dressing 18.

THAI BEEF SALAD (GF)
120g grilled prime rib fillet strips on rice noodle salad, Noosa tomatoes, snow pea tendrils, bean shoots, cucumber, roasted cashews with lime coriander dressing 20.

MOOLOOLABA KING PRAWN SALAD (GF)
Local king prawns with salad leaves, mango, cucumber, spanish onion, Noosa tomatoes & Nam Jim dressing 24.

EXTRAS: aioli, sour cream, gravy 1.50

BAR SNACK

Bowl of beer battered chips 5.50.
Hot Snack Plate: includes chips, spring rolls dim sims, calamari & kabana sausage 10.
Side of beer battered chips 2.20.
Sweet potato wedges sour cream & sweet chili 12.

SMOOTHIES

SUMMER FRUIT: includes acai, apple juice base & selection of fruits 9.
GREEN GODDESS: includes kale, spinach, banana, almond butter, medjool dates, maca, with a coconut water base 9.

KIDS MENU \$10.

All kids meals include ice-cream and topping {under 10 years of age}

Crispy battered fish with chips & salad.
Spaghetti Bolognese with tasty cheese.
120g steak on mash, peas and gravy or chips & salad.
Crumbed chicken tenderloins, chips & salad.

DESSERT DEAL

Check our whiteboard for our house made dessert options 6.

Coffee {cup} and dessert deal only 9.50.

Gluten free options available

COFFEE AND TEA

Grande Milano Italian Coffee Beans

Cup 3.70 & Mug 4.70

short black 3

Cup: flat white / chino / small latte / 3.70

Mug: flat white / large latte / long black / chai latte 4.70

Iced latte 5. / iced coffee with scoop of ice-cream 5.5

hot chocolate 4.5

Selection of teas including english b/fast, bushells, green, peppermint 3.50

Milk: soy, almond or lactose free extra 50.

vanilla syrup 50.

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

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