Vista Friday Might

FRIDAY NIGHT DINNER FROM 6PM BOOKINGS # 5444 5800 EX.2

SMALL-SHARE

GARLIC PIZZA BREAD \$10

TOPPED WITH CONFIT GARLIC & FETA

PANINI BREAD \$13

BASIL PESTO, SEMI DRIED TOMATOES & ROAST CAPSICUM

TOGARASHI SQUID GF \$14

WAKAME, LIME & KEWPIE MAYONNAISE

FLATHEAD TACO (2) \$15

SLAW & PERVUVIAN DRESSING

PORK TACO (2) \$15

SLAW & PERVUVIAN DRESSING

FALAFEL TACO V VE (2) \$15

SLAW & PERVUVIAN DRESSING

PRAWN & AVOCADO STACK GF \$19.50

LOCAL KING PRAWN AND AVOCADO STACK, NOOSA TOMATOES, ROCKET - THOUSAND ISL DRESSING

OYSTERS KILPATRICK 1/2 DOZ \$22

OYSTERS TOPPED WITH BACON & WORCESTERSHIRE SAUCE

CRISPY DUCK SPRING ROLLS (4) \$16

ASIAN BBQ SAUCE

MEDIUM

PEPPERONI & MOZZARELLA PIZZA \$16

TOPPED WITH PEPPERONI & MOZZARELLA CHEESE (PLATE SIZE)

VEGETARIAN PIZZA V \$17

NAPOLI SAUCE TOPPED WITH ROAST PUMPKIN, CAPSICUM, FETA CHEESE, PINE NUTS & PESTO (PLATE SIZE)

MEDIUM - LARGE

MIDDLE EASTERN CHICKEN SALAD GF \$ 26

MARINATED CHICKEN, QUINOA ROAST CAULIFLOWER, BROCCOLINI & CORIANDER SALAD - POMEGRANATE BALSAMIC DRESSING

MIDDLE EASTERN FALAFEL SALAD GF/VE \$22

THE SAME SALAD AS ABOVE WITH VEGAN FALAFEL

VEGE MEZZE PLATE GF */V \$22

FALAFEL AND HALOUMI WITH GREEK SALAD, TZATZIKI & DUKKA

MEDIUM - LARGE

MEZZE PLATE GF* \$25

LAMB KOFTA & FALAFEL SERVED WITH GREEK SALAD, TZATZIKI, HUMMUS AND DUKKA

CHAR GRILLED RIB FILLET 250G GF \$38

COOKED TO ORDER - KIPLER & SHALLOT CRUSHED POTATO, WITH GREENS & PINK PEPPERCORN JUS - CAFE DE PARIS BUTTER

SOUTH AMERICAN PORK BELLY GF & DF \$29

SLOW COOKED 12HR PORK BELLY - JASMINE RICE, STEAMED GREENS WITH PERVUVIAN TOMATO SAUCE

NORTH QLD BARRAMUNDI GF \$34

GRILLED BARRAMUNDI WITH JASMINE RICE, STEAMED GREENS AND MISO BUTTER SAUCE

CHICKEN PICCATA \$28

CHICKEN BREAST BATTERED & PAN FIRED - AGLIO OLIO PASTA RATATOUILLE - CAPER LEMON BUTTER SAUCE

SEAFOOD PLATE \$32

SCALLOPS MORNAY (2) BATTERED FLATHEAD, CRUMBED WHITING, TOGARASHI SQUID, GRILLED KING PRAWN SKEWER, SALAD, CHIPS -TARTARE SAUCE

LAMB RUMP GF \$34

SWEET POTATO MASH, STEAMED GREENS & RED CURRANT JUS

DESSERT \$10

TRIO OF GELATO FLAVOURS

FIG & ALMOND, COCONUT, VANILLA BEAN

PROFITEROLES

CREME PASTRY FILLED - CHOCOLATE DRIZZLE & BERRIES

STICKYDATE PUDDING

BUTTERSCOTCH SAUCE & VANILLA ICE CREAM

GINGER CREME BRULEE GF*

MEDLEY OF FRUIT & BISCOTTI

LEMON CURD TART

TOPPED WITH ITALIAN MERINGUE - MANGO SORBET

AFFOGATO \$14

ESPRESSO, FRANGELICO SHOT WITH VANILLA ICE CREAM

KIDS MENU \$12 WITH CHIPS & SALAD

CHICKEN NUGGETS

CHEESEBURGER

MINUTE STEAK & SIDE OF GRAVY

BATTERED FLATHEAD

INCLUDES ICE CREAM WITH TOPPING # CHOCOLATE, STRAWBERRY OR CARAMEL

COFFEE MENU SIDES GRAND MILANO BEANS \$4 SIDE OF CHIPS & AIOLI CUP SIZE # CHINO / FLAT WHITE / LATTE \$4.20 **BOWL** OF CHIPS & AIOLI \$9 MUG SIZE # CHINO / FLAT WHITE / LATTE / MOCHA \$5.20 \$7 **SIDE** SWEET POTATO FRIES, SWEET HOT CHOC \$4.70 CHAI LATTE \$4.90 CHILLI & SOUR CREAM GF LONG BLACK CUP \$3.40 LONG BLACK MUG \$4.70 **BOWL SWEET POTATO FRIES,** \$12 ESPRESSO \$3.20 / TEA SELECTION \$4.20 SWEET CHILLI & SOUR CREAM GF SPECIALTY MILK # SOY / ALMOND / LACTOSE FREE .50 SIDE OF GREEK SALAD GF \$8 VANILLA SYRUP, EXTRA SHOT .50 SIDE OF STEAMED VEGE GF \$8 ICED LATTE \$5.50 / ICED COFFEE \$5.80

Please note: while we aim to cater for dietary requests our kitchen is operated in an open style concept so please consider this when ordering.

<u>GF</u> gluten free, <u>GF</u>* gluten free on request, <u>DF</u> dairy free, <u>V</u> vegetarian <u>VE Vegan</u>

Please place your order at the Bistro counter