

VISTA BISTRO

(SUBJECT TO CHANGE)

FRIDAY NIGHT WINTER MENU FROM 6PM BOOKINGS 5444 5800 EX.2

SMALL - SHARE

GARLIC CHEESE PANINI (4)	\$14
CRISPY DUCK SPRING ROLLS (4)	\$19
HONEY SESAME SAUCE	
TOGARASHI SQUID <u>GF</u>	\$16
WAKAME, LIME & KEWIE MAYO	
VIETNAMESE CHICKEN TACO (2) <u>GF/DF</u>	\$18
RED THAI PORK BELLY TACO (2) <u>GF/DF</u>	\$18
GRILLED AUSSIE PRAWN TACO (2) <u>GF/DF</u>	\$18
FALAFEL TACO <u>V</u> (2)	\$16
{ TACO'S SERVED WITH SLAW & PERUVIAN DRESSING }	
(WE USE LA TORTILLERIA AUTHENTIC BRAND TACO'S MADE WITH 2 INGREDIENTS CORN & SEA SALT / GLUTEN FREE)	

PIZZA & SALADS

MARGHERITA PIZZA <u>V</u> (GF* BY REQUEST)	\$20
NAPOLI, BABY BOCCOCINI, NOOSA TOMATOES & BASIL DRIZZLED WITH PESTO (PLATE SIZE)	
CARNI MEATLOVER'S PIZZA (GF* BY REQUEST)	\$25
NAPOLI SAUCE, SALAMI, BACON, HAM, MOZZARELLA & BBQ CHIPTOLE SAUCE (PLATE SIZE)	
GLUTEN FREE PIZZA BASE EX. \$3	
CHICKEN SATAY PIZZA	\$25
GRILLED CHICKEN & SATAY SAUCE, CHEESE BLEND, CORIANDER, TOPPED WITH PEANUTS & YOGHURT RAITA (PLATE SIZE)	
CAESAR SALAD	\$20
OPTION TO ADD GRILLED CHICKEN	\$7
COS LETTUCE, CRISPY BACON, PARMESAN, CROUTONS, POACHED EGG & HOUSE DRESSING	
HEADLAND SALAD <u>V/VE/GF/DF</u>	\$20
OPTION TO ADD GRILLED CHICKEN	\$7
HARISSA ROASTED KUMERA, RICE PILAF, KALE, HOUSE PICKLES, CHARRED CORN & RED PEPPERS	

DESSERT \$10

CHOCOLATE PISTACHIO BROWNIE <u>GF</u>
CHOC GANACHE & ICE CREAM
CLASSIC CREME BRULEE <u>GF</u>
BERRY COMPOTE
APPLE BAKEWELL TART <u>GF</u>
TART WITH GIN CUSTARD & FIG & ALMOND GELATO
VISTA'S STICKY DATE PUDDING
BUTTERSCOTCH SAUCE & VANILLA ICE CREAM
TRIO OF MALENY GELATO <u>GF</u>
LET US SURPRISE YOU WITH 3 FLAVOUR COMBO

AFFOGATO \$16
ESPRESSO, FRANGELICO <u>OR</u> COFFEE LIQUER & ICE CREAM

PLEASE PLACE YOUR ORDER AT THE BISTRO
GOLF & SOCIAL MEMBERSHIP WELCOME

MAIN

THAI RED CURRY PORK BELLY <u>GF/DF</u>	\$36
PORK BELLY CURRY WITH STEAMED RICE & ASIAN GREENS	
BATTERED FLATHEAD	\$28
FLATHEAD, GREEK SALAD, CHIPS & TARTARE SAUCE	
PRAWN AGILO E OLIO	\$32
GRILLED AUSTRALIAN BANANA PRAWNS, NOOSA RED TOMATOES, SPAGHETTI & SPINACH	
SEAFOOD PLATE	\$39
HERVEY BAY SCALLOPS MORNAY (2) BATTERED FLATHEAD, CRUMBED WHITING, TOGARASHI SQUID, GRILLED AUSSIE BANANA PRAWN SKEWER - GREEK SALAD, CHIPS & TARTARE SAUCE	
CHAR RIB FILLET 250G (COOKED TO ORDER)	\$47
RIB FILLET, POTATO ROSTI & STEAMED GREENS	
CHOICE OF PEPPERCORN JUS / MUSHROOM SAUCE <u>OR</u> GRAVY	
BEEF NACHOS <u>GF</u>	\$28
MEXICAN BEEF, CORN CHIPS, CHEESE BLEND, CHARRED CORN, SOUR CREAM, AVO & TOMATO SALSA	

FRIDAY NIGHT SPECIAL (SAMPLE)

FILET MIGNON (COOKED TO ORDER) <u>GF</u>	\$55
MIGNON STEAK WITH MASH & GREENS, AUSTRALIAN BANANA PRAWN SKEWER, HOLLANDAISE SAUCE & JUS	
SOUP - RED THAI SWEET POTATO SOUP	\$14
<u>GF/DF</u> (BY REQUEST) BREAD ROLL	

SIDES

SIDE CHIPS - AIOLI	\$5
BOWL CHIPS - AIOLI	\$10
GREEK <u>OR</u> GARDEN SALAD <u>V/GF</u>	\$8
STEAMED GREENS <u>V/GF</u>	\$8
SIDE SWEET POTATO WEDGES	\$7
BOWL SWEET POTOTO WEDGES	\$12
(SOUR CREAM & SWEET CHILLI)	.
*ALL CHIPS ARE GF / NOT SUITABLE COELIAC	

KIDS MENU \$12

- CHICKEN NUGGETS & CHIPS & SALAD
- BATTERED FLATHEAD CHIPS & SALAD
- CHEESEBURGER CHIPS & SALAD
- HAM & CHEESE PIZZA

INCLUDES DUO OF GELATO (CHOCLATE & BUBBLEGUM GF OR VANILLA ICE CREAM & TOPPING

COFFEE MENU

CUP - CHINO, FLAT WHITE, LATTE , CHAI LATTE	\$4.70
MUG - CHINO, FLAT WHITE, LATTE, MOCHA, CHAI LATTE	\$5.70
HOT CHOC MUG	\$5
LONG BLACK CUP	\$4.20 / LONG BLACK MUG \$5.20
ESPRESSO	\$3.50 / TEA SELECTION \$4.50
SPECIALTY MILK SOY, ALMOND, LACTOSE FREE	.60

Note: while we aim to cater for dietary requests our kitchen is operated in an open style concept so please consider this when ordering.
GF gluten free, GF* on request, Dairy free, V vegetarian VE Vegan / Please Note: if Coeliac notify staff when ordering.