

VISTA BISTRO

SMALL - SHARE

GARLIC CHEESE PANINI (4)	\$14
BRUSCHETTA ON CHAR GRILLED TURKISH BREAD	\$15
NOOSA REDS, FETA, PICKLED RED ONION	
CRISPY DUCK SPRING ROLLS (4)	\$19
XO SAUCE	
TOGARASHI SQUID <u>GF</u>	\$16
WAKAME, LIME & KEWIE MAYO	
VIETNAMESE FRIED CHICKEN TACO (2) <u>DF</u>	\$18
STICKY SESAME PORK BELLY TACO (2) <u>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 & DAIRY FREE)	

PIZZA & SALADS

MARGHERITA PIZZA <u>V</u>	\$20
NAPOLI, BABY BOCCOCINI, NOOSA TOMATOES & BASIL DRIZZLED WITH PESTO	
CARNI MEATLOVER'S PIZZA	\$25
NAPOLI SAUCE, SALAMI, BACON, HAM, MOZZARELLA & BBQ CHIPTOLE SAUCE	
MOROCCAN LAMB PIZZA	\$26
MARINATED SLOW ROASTED LAMB SHOULDER, ROAST SWEET POTATO, FETA & MOZZARELLA CHEESE, SPINACH, SPANISH ONION & TZATZIKI	
(ALL PIZZAS ARE PLATE SIZE / GLUTEN FREE BASE EX \$3)	
CAESAR SALAD	
OPTION TO ADD GRILLED CHICKEN	\$20
COS LETTUCE, CRISPY BACON, PARMESAN, CROUTONS, POACHED EGG & HOUSE DRESSING	\$7
HEADLAND SALAD <u>V/VE/GF/DF</u>	\$20
OPTION TO ADD GRILLED CHICKEN	\$7
HARISSA ROASTED PUMPKIN, RICE PILAF, KALE, HOUSE PICKLES, CHARRED CORN & RED PEPPERS	

DESSERT \$10

LEMON BAKED CHEESECAKE
BERRY COMPOTE & CHANTILLY CREAM
CHOCOLATE PISTACHIO BROWNIE GF
CHOC GANACHE, ICE CREAM & BERRIES
VISTA'S STICKY DATE PUDDING
BUTTERSCOTCH SAUCE & VANILLA ICE CREAM
TRIO OF MALENY GELATO GF
LET US SURPRISE YOU WITH A 3 FLAVOUR COMBO

*AFFOGATO \$16

ESPRESSO, FRANGELICO OR COFFEE LIQUER & ICE CREAM

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

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

MAINS

STICKY SESAME PORK BELLY <u>DF</u>	\$36
PORK BELLY BRAISED IN CHINESE MASTERSTOCK, JASMINE RICE & STEAMED GREENS	
BATTERED FLATHEAD	\$28
FLATHEAD, GREEK SALAD, CHIPS & TARTARE SAUCE	
PRAWN AGILO E OLIO	\$32
GRILLED AUSTRALIAN BANANA PRAWNS, NOOSA RED TOMATOES, SPAGHETTI & SPINACH	
NORTH QUEENSLAND BARRAMUNDI <u>GF/DF</u>	\$36
GRILLED BARRAMUNDI ~ WARM FENNEL, SICILIAN OLIVES & POTATO SALAD & TOMATO SUGO	
CHAR RIB FILLET 250G (COOKED TO ORDER)	\$47
RIB FILLET, POTATO ROSTI & STEAMED GREENS	
CHOICE OF PEPPERCORN JUS / MUSHROOM SAUCE <u>OR</u> GRAVY	
DUCK A L' ORANGE <u>GF/DF</u>	\$35
CONFIT DUCK LEG WITH POTATO ROSTI, STEAMED GREENS, GRAND MARNIER SAUCE	

FRIDAY NIGHT SPECIAL

PRAWN & AVOCADO STACK GF (ENTREE SIZE) \$19.5
MOOLOOLABA KING PRAWNS ~ THOUSAND ISLAND DRESSING

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 COELIAC	

KIDS MENU \$12

- CHICKEN NUGGETS & CHIPS & SALAD
- BATTERED FLATHEAD CHIPS & SALAD
- CHEESEBURGER CHIPS & SALAD
- HAM & CHEESE PIZZA (GF BASE AVAILABLE)

IINCLUDES VANILLA ICE CREAM & TOPPING OR
BUBBLEGUM GELATO & TOPPING (GF NO 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.