

VISTA@HEADLAND

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

SMALL - SHARE

BRUSCHETTA ~ CHAR GRILLED TURKISH BREAD	\$15
NOOSA REDS, FETA & PICKLED RED ONION	
CRISPY DUCK SPRING ROLLS (4)	\$19.5
UMANI HONEY SAUCE	
TOGARASHI SQUID GF	\$16
WAKAME, LIME & KEWIE MAYONNAISE	
STICKY SESAME PORK BELLY TACO (2) DF	\$18
GRILLED AUSSIE BANANA PRAWN TACO (2) GF/DF	\$18
VIETNAMESE FRIED CHICKEN TACO (2) DF	\$18
FALAFEL TACO (2) V	\$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)	
PANINI BREAD (4)	\$15
GARLIC & KIMCHI PANINI BREAD	

BURGERS / SANDWICH

AGED BEEF BURGER	\$27
BEEF PATTIE, BACON, CHEESE, LETTUCE, TOMATO PICKLE & AJVAR RELISH ON POTATO BUN ~ CHIPS	
VIETNAMESE FRIED CHICKEN BURGER	\$27
FRIED CHICKEN, HOUSE SLAW, PERUVIAN MAYO ON POTATO BUN ~ CHIPS	
HOUSE MADE VEGETARIAN BURGER	\$25
VEGGIE PATTIE, ASIAN FLAVOURS, HOUSE SLAW PERUVIAN MAYO & CHIPS	
CLASSIC TOASTED CUBANO	\$19.5
SLOW ROASTED PORK SHOULDER, HAM, DILL PICKLES, SWISS CHEESE & CHIPS	
STEAK SANDWICH ON TURKISH BUN	\$28
120G CHAR GRILLED RIB FILLET, CARAMELISED ONION, CHEDDAR, AJVAR RELISH & CHIPS	
*GLUTEN FREE BURGER BUNS EX \$3	

PIZZA

(ALL PIZZAS ARE PLATE SIZE / GLUTEN FREE BASE EX \$3)

FUNGHI PIZZA V	\$24
NAPOLI, SAUCE, SPINACH, MIXED MUSHROOMS, ONION & THYME, TRUFFLE & GOATS CHEESE	
CARNI MEATLOVER'S PIZZA	\$25
NAPOLI SAUCE, SALAMI, BACON, HAM, MOZZARELLA CHEESE & BBQ CHIPTOLE SAUCE	
MOROCCAN LAMB PIZZA	\$26
MARINATED SLOW ROASTED LAMB SHOULDER, ROAST SWEET POTATO, FETA & MOZZARELLA CHEESE, SPINACH, SPANISH ONION & TZATZIKI	

SALADS

CAESAR SALAD	\$20
OPTION TO ADD GRILLED CHICKEN	\$7
COS LETTUCE, CRISPY BACON, PARMESAN, CROUTONS, POACHED EGG & HOUSE DRESSING	
HARVEST SALAD	\$21
VE/GF (VEGAN BY REQUEST)	\$7
OPTION TO ADD GRILLED CHICKEN	
CHARRED ASPARAGUS, DUTCH CARROT & FENNEL SALAD WITH FETA, WALNUTS, POMEGRANATE & CHERRY TOMATOES	

SUMMER LUNCH MENU
BISTRO OPEN DAILY 10AM - 2.30PM
BOOKINGS 5444 - 5800 EX. 2

NOTE:
MAINS MENU SUBJECT TO CHANGE

STICKY SESAME PORK BELLY DF	\$36
PORK BELLY BRAISED IN CHINESE MASTERSTOCK JASMINE RICE & STEAMED GREENS	
BATTERED FLATHEAD	\$28
FLATHEAD, GREEK SALAD, CHIPS & TARTARE SAUCE	
TASMANIAN SALMON GF/DF	\$39
GRILLED TASI SALMON WITH GINGER & SOY, SOBA NOODLES, GREENS & PONZU SAUCE	
DUCK A L' ORANGE GF (D/FREE BY REQUEST)	\$36
CONFIT DUCK LEG. POTATO BAKE, STEAMED GREENS & GRAND MARNIER SAUCE	
CHAR GRILLED RIB FILLET GF 250G	\$47
RIB FILLET STEAK, DUCK FAT ROAST POTATOES & STEAMED GREENS CHOICE OF PEPPERCORN JUS / MUSHROOM SAUCE OR GRAVY	
MINUTE STEAK 120G GF	\$32
120G RIB FILLET, DUCK FAT ROAST POTATOES & GREENS OR GREEK SALAD & CHIPS, CHOICE OF PERPPERCORN JUS / MUSHROOM SAUCE OR GRAVY	

STEAKS COOKED TO ORDER

SIDES

SIDE CHIPS - AIOLI	\$5
BOWL CHIPS - AIOLI	\$10
GREEK OR GARDEN SALAD V/GF	\$8
STEAMED GREENS V/GF	\$8
SIDE SWEET POTATO WEDGES	\$7
BOWL SWEET POTOTO WEDGES	\$12
(SOUR CREAM & SWEET CHILLI) GRAVY	\$1.5
EXTRA SAUCES. BBQ,TOMATO, AIOLI,	.50

*ALL CHIPS ARE GF / NOT SUITABLE COELIAC

KIDS \$12

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

INCLUDES VANILLA ICE CREAM WITH CHOC, STRAWBERRY
OR CARAMEL TOPPING

COFFEE

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	
VANILLA, CARAMEL SYRUP .50	
ICED LATTE \$5.90 / ICED COFFEE \$6.10	

SEE OUR WHITEBOARD FOR LUNCH SPECIALS
& DESSERT MENU

VISTA@HEADLAND

SMALL - SHARE

BRUSCHETTA ON CHAR GRILLED TURKISH BREAD	\$15
NOOSA REDS, FETA, PICKLED RED ONION	
CRISPY DUCK SPRING ROLLS (4)	\$19.5
UMANI HONEY 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)	
PANINI BREAD (4)	\$15
GARLIC & KIMCHI PANINI BREAD	

PIZZA & SALADS

FUNGI PIZZA <u>V</u>	\$24
NAPOLI, SAUCE, SPINACH, MIXED MUSHROOMS, ONION & THYME, TRUFFLE & GOATS CHEESE	
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	\$20
OPTION TO ADD GRILLED CHICKEN	\$7
COS LETTUCE, CRISPY BACON, PARMESAN, CROUTONS, POACHED EGG & HOUSE DRESSING	
HARVEST SALAD	\$21
<u>VE/GF</u> (VEGAN BY REQUEST)	
OPTION TO ADD GRILLED CHICKEN	\$7
CHARRED ASPARAGUS, DUTCH CARROT & FENNEL SALAD WITH FETA, WALNUTS, POMEGRANATE & CHERRY TOMATOES	

DESSERT \$12

CHOCOLATE PISTACHIO BROWNIE <u>GF</u>
GANACHE & BERRY GELATO
TRIO OF MALENY GELATO
THREE DELICIOUS FLAVOURS OF GELATO
LEMON CURD TART <u>GF</u>
TART TOPPED WITH ITALIAN MERINGUE & SORBET
STICKYDATE PUDDING
STICKYDATE, VANILLA ICE CREAM, BUTTERSCOTCH
CHOCOLATE CHEESE CAKE
BELGIAN CHOCOLATE, CREAM, BERRIES
AFFOGATO \$16
ESPRESSO, FRANGELICO <u>OR</u> COFFEE LIQUER & ICE CREAM

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

**NOTE:
MAINS MENU SUBJECT TO CHANGE**

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	
TASMANIAN SALMON <u>DF</u>	\$39
GRILLED TASI SALMON WITH GINGER & SOY, SOBA NOODLES, GREENS & PONZU SAUCE	
CHAR RIB FILLET 250G <u>GF</u> (COOKED TO ORDER)	\$47
RIB FILLET, DUCK FAT ROAST POTATOES & STEAMED GREENS CHOICE OF PEPPERCORN JUS / MUSHROOM SAUCE <u>OR</u> GRAVY	
DUCK A L' ORANGE <u>GF</u> (D/FREE BY REQUEST)	\$36
CONFIT DUCK LEG WITH POTATO BAKE, STEAMED GREENS, GRAND MARNIER SAUCE	

FRIDAY NIGHT SPECIAL

MOOLOOLABA PRAWN COCKTAIL <u>GF</u>	\$19.5
CLASSIC PRAWN COCKTAIL, THOUSAND ISLAND DRESSING	
SLOW ROAST LAMB SHOULDER <u>GF DF</u>	\$32
HERB & GARLIC ROAST LAMB SHOULDER, ROAST ROOT VEGETABLES, GREENS, JUS WITH MINT SAUCE	

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 POTATO WEDGES	\$12
(SOUR CREAM & SWEET CHILLI)	.

*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)

INCLUDES VANILLA ICE CREAM WITH CHOC, STRAWBERRY OR CARAMEL 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

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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, DF* Dairy Free on request,
V vegetarian VE Vegan / Please Note: if Coeliac notify staff when ordering.