

**La Vista**  

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## TAPAS

Plates to share

### **PATATAS BRAVAS\***

Chunky potato with pesto & tomato sauce  
G.F/V **14.50** ADD CHORIZO **16.50**

### **ARTISAN, SMOKED RYE SOURDOUGH BREAD**

Served with cilantro & lime hummus,  
harissa butter and balsamic olive oil. D.F/V  
**16.50**

### **"PIZZA" FOCACCIA**

Garlic or pesto or tomato sauce on the base,  
semi-dried tomatoes, olives & basil and  
cheese on top **16.50**

### **EMPANADAS**

with spiced beef & Pipirrana sauce **19.50**

### **ALBONDIGAS**

Ground beef balls in Sofrito sauce D/F **14.50**

### **CRAB & PRAWN ARANCINI**

Served with carrot purée & parmesan.  
G.F/D.F **17.50**

### **QUESO CON EMBUTIDO\***

antipasto platter with prosciutto, salami,  
chorizo, Manchego cheese, olives & baguette  
with harissa butter **25.50**

### **MEDITERRANEAN FRIED CHICKEN**

Served with sweet & sour Piquant sauce. G.F  
**19.50**

### **BROCCOLI POPCORN**

Served with cilantro & lime hummus.  
G.F/V/D.F **14.50**

### **BACON WRAPPED BOCCONCINI ROLL**

Served with apricot fluid gel. G.F  
**15.50**

### **HALLOUMI CHIPS**

Served with chilli yoghurt  
**20.50**

### **TAPA PLATO\***

Selection of appetizers, homemade dips with  
baguette **FOR TWO 77**

### **MARISCOS PLATO\***

Selection of fresh seafood, homemade dips  
with baguette **FOR TWO 85**

## Hola!

As they say in Spain. Our menu starts with tapas,  
which was thought to have evolved simply from a  
hunk of bread that was placed over a glass to keep  
the flies out. As the tradition evolved they became  
humble bite size appetisers and snacks with each  
region developing their own specialty. Today they  
are shared among friends to encourage conversation  
with drinks before dinner.

At La Vista all our tapas are prepared freshly to order.  
Traditionally tapas are served in a steady flow and  
not necessarily all at exactly the same time. To keep  
an interesting fare, we offer a mix of traditional and  
contemporary dishes.

Please let our friendly staff know if you have any  
allergies or dietary conditions

\*INDICATES GLUTEN OR DAIRY FREE ON REQUEST

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## FIRST COURSE

Entradas

### **SEAFOOD CHOWDER**

With prawns, fish, calamari, scallops & mussels bound  
in creamy saffron sauce with garlic bread  
**ENTREE 20.50 MAIN 30.50**

### **PRAWNS GAMBAS**

Cooked in Sobrasada butter  
& served with toasted focaccia  
**24.50**

### **ROASTED CAULIFLOWER**

with coconut cream, herbs, spicy almonds and sun-  
dried tomatoes & cous-cous D.F/VGN  
**19.50**

Add Halloumi cheese or marinated salmon +\$7

### **MEDITERRANEAN CURLY CALAMARI**

Served with pea tartare & green salad. G.F/D.F  
**24.50**

### **GREEK STYLE PORK RIBS**

Served with carrot tzatziki sauce & fried shallot G.F  
**24.50**

### **MOROCCAN CHICKEN SALAD\***

Avocado, orange, roasted almond, fresh greens,  
Moroccan chicken strips with almond dressing G.F  
**27.50**

## MAINS

Plato principal

### **FRESH MARKET FISH**

Chef's creation of the day  
**MARKET PRICE**

### **PAELLA DEL OCEANO\***

Prawns, clams, calamari, mussels, scallops, fish & chorizo  
with saffron Valencian rice D/F  
**35.50**

### **PAELLA VEGETERIAN\***

Mushrooms, grilled vegetables, cherry tomatoes & peas  
with saffron Valencian rice D/F  
**31.50**

### **EYE FILLET**

220g served with truffle flat mushroom, black garlic parsnip puree.  
green beans and with a thyme jus G.F  
**45.50**

### **BEEF WELLINGTON**

wrapped with prosciutto & wholegrain mustard, served with  
black garlic parsnip puree, garlic crisp & thyme jus  
**48.50**

### **DUCK LEG**

Confit cinnamon & maple glaze, green beans, kumara purée & orange sauce G.F/D.F  
**42.50**

### **TWICE COOKED PORK BELLY**

with apple puree, orange kumara fondant, adjika, green beans & a thyme jus G.F/D.F  
**42.50**

### **HERB CRUSTED LAMB RACK**

with honey glazed baby carrots, slow cooked shallot, romesco, cous-cous & a thyme jus G.F/D.F  
**44.50**

### **BRAISED LAMB SHANK**

with demi-glace, truffle kumara puree, zucchini, pickled red onion & a thyme jus G.F  
**43.50**

### **PASTA OF THE DAY**

Chicken & mushroom & sundried tomatoes or seafood or vegetarian choice  
with creamy or tomato base  
**31**

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## SIDES

French Fries with Dijon aioli & tomato sauce G.F/D.F	11.50
Kumara Chips with Dijon aioli & tomato sauce G.F/D.F	11.50
Seasonal vegetables with parmesan and roasted almonds G.F	12.50
Homemade garlic potatoes with Dijon aioli G.F/D.F	12.50
Mixed leaf salad with olives & feta G.F/D.F	12.50

\*DF or GF available on request