

The background is a light-colored marbled paper with soft, wavy patterns in shades of grey and white. A faint, sketch-like illustration of a woman's profile is visible on the left side, facing right. The text 'La Vista' is centered on the right side of the page, with a thin horizontal line underneath the word 'Vista'.

La Vista

TAPAS

Plates to share

PATATAS BRAVAS*

Chunky potato with pesto & tomato sauce
NGA/V **14.50** ADD CHORIZO **16.50**

ARTISAN, SMOKED RYE SOURDOUGH BREAD

Served with beetroot 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 **15.50**

SMOKED FISH CAKES

Sardines Mayo, bell pepper walnut sauce,
Marinated onion and red chilli threads
17.50

QUESO CON EMBUTIDO*

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

MEDITERRANEAN FRIED CHICKEN

Served with sweet & sour Piquant sauce NGA
19.50

BROCCOLI POPCORN

Served with cilantro & bell pepper walnut
hummus
NGA/V/D.F **14.50**

GRILLED SCALLOPS

With chimichurri sauce & polenta
20.50

HALLOUMI CHIPS

Served with green herb mayo NGA
20.50

TAPA PLATO*

Selection of appetizers, homemade dips with
focaccia FOR TWO **79**

MARISCOS PLATO*

Selection of fresh seafood, homemade dips
with foccacia FOR TWO **89**

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. But do note, while we do our best to avoid cross-contamination, foods are prepared in a kitchen where gluten, dairy and other allergens are prepared.

*** INDICATES NO GLUTEN ADDED
OR DAIRY FREE OPTIONS AVAILABLE ON REQUEST**

FIRST COURSE

Entradas

SEAFOOD CHOWDER

With prawns, fish, calamari, scallops & mussels bound
in creamy saffron sauce with garlic bread
ENTREE **21.50** MAIN **30.50**

PRAWNS GAMBAS*

Cooked in Sobrasada butter
& served with toasted foccacia
24.50

SPICED CALAMARI IN PESTO

Orange Kumara purée & crème fraîche,
squid ink mayo & watercress
25.50

CRISPY EGGPLANT SALAD

With seasonal greens & a mango mustard almond
dressing with macadamia & bell pepper hummus V
20.50 Add Halloumi cheese +\$7

LAMB RIBS MEDITERRANEAN

With fresh herb yoghurt, plum sauce,
gremolata & pomegranate
27.50

MOROCCAN CHICKEN SALAD*

Avocado, orange, roasted almond, fresh greens,
Moroccan chicken strips with almond dressing NGA
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 & toasted foccacia D/F
36.50

TRUFFLE GREEN PEA CREAMY RISOTTO

& seasonal veges.
Vegan option available. V
36.50

EYE FILLET

220g served with confit potato, black garlic parsnip purée,
broccolini and with a thyme jus NGA
45.50

BEEF WELLINGTON*

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

SOUS VIDE DUCK BREAST JUNIPER BERRIES

Ricotta cake, asparagus, plum sauce & creamy daikon purée
43.50

PORK FILLET WRAPPED IN BACON

Confit potato, black pudding, apple cider cinnamon jus
43.50

PISTACHIO CRUSTED LAMB RACK*

with honey glazed baby carrots, polenta cake, romesco sauce & a thyme jus D.F/NGA
44.50

LAMB SHANK*

with kumara purée, braised red cabbage, edamame bean salsa & demiglaze NGA
43.50

PASTA OF THE DAY

Chicken & mushroom & sundried tomatoes or seafood or vegetarian choice
with creamy or tomato base
33

SIDES

French Fries with Dijon aioli & tomato sauce NGA/D.F	11.50
Kumara Chips with Dijon aioli & tomato sauce NGA/D.F	11.50
Seasonal vegetables with parmesan and roasted almonds NGA/D.F*	12.50
Homemade garlic potatoes with Dijon aioli NGA/D.F	12.50
Mixed leaf salad with olives & feta NGA/D.F*	12.50
Polenta truffle chips & chilli yoghurt	13.50