

The image features a background with a light gray and white marbled pattern, resembling natural stone or marble. The veins are irregular and flow across the frame. In the lower right area, the text "La Vista" is written in a black, serif font. A thin, solid black horizontal line is positioned directly beneath the text.

La Vista

TAPAS Plates to share

PATATAS BRAVAS* | NGA

Served with pesto sauce, salsa brava, garlic aioli & fresh herbs 15.50 +CHORIZO 17.50

COUNTRY SOURDOUGH | D.F / V

Served with roast capsicum walnut hummus, green herb labneh & balsamic olive oil 16.50

“PIZZA” FOCACCIA BREAD | V

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

EMPANADAS

stuffed with beef & pork served with Pipirrana sauce, lemon 19.50

ALBONDIGAS | NGA / D.F*

Meatballs served on tomato sauce, tossed with pesto salad greens & parmesan, Spanish sofrito sauce 18.50

RISOTTO & BEEF

BRISKET ARANCINI

Creamy feta, gherkins, truffle mayonnaise, Manchego cheese & parsley oil 17.50

QUESO CON EMBUTIDO*

Antipasto platter with prosciutto, salami, chorizo, Manchego cheese, olives & foccacia with green herb labneh 26.50

MEDITERRANEAN

FRIED CHICKEN | NGA / D.F

Served with sweet & sour Piquant sauce 20.50

BATTERED FRIED EGGPLANT*

V / VEGAN / NGA

Served with romaine lettuce, mango sauce OR hot sauce 15.50

CHICKEN LIVER PÂTÉ*

With bacon & masala wine, burnt butter, onion jam & brioche bread 20.50

PRAWN & FISH DUMPLINGS

Served with chilli, ginger butter sauce & smoked sour cream, coriander 20.50

VITELLO TONNATO BRUSCHETTA*

Roasted beef & tuna sauce, Romaine lettuce, tomato, cucumber, capers, basil, balsamic glaze & parsley oil 20.50

PORK BELLY BITES*

Cured pork belly, maple, sherry & hickory sauce with brioche bread and garlic butter 20.50

TAPA PLATO* Selection of appetizers, homemade dips with foccacia for two 83

MARISCOS PLATO* Selection of fresh seafood, homemade dips with foccacia for two 98

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.

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

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.

FIRST COURSE

Entradas

SEAFOOD CHOWDER

With prawns, fish, calamari, scallops & mussels bound in creamy saffron sauce with garlic bread

ENTREE 22.50 MAIN 32.50

PRAWN GAMBAS* | NGA

Served with chilli ginger butter, confit garlic, onion, capsicum, fresh chilli, cherry tom, fresh herbs & lime

ENTREE 25.50 MAIN 35.50

SCALLOPS MORNAY

Baked in a creamy sauce, Manchego cheese, served with focaccia 27.50

SPICED CALAMARI PANFRIED IN PESTO | NGA

Orange Kumara purée, crème fraîche, squid ink mayo & green salad

ENTREE 27.50 MAIN 36.50

EGGPLANT SALAD | VGN / NGA

With crushed macadamia, roast capsicum walnut hummus & mango mustard almond sauce

22.50 ADD ROASTED BEEF +\$10

PORK RIBS | NGA

Marinated in mediterranean spices, grilled with La Vista barbecue sauce, smoked sour cream, fried shallots & fresh herbs 29.50

MOROCCAN CHICKEN SALAD* | NGA

Avocado, orange, roasted almond, fresh greens, Moroccan chicken strips with almond dressing

29.50

MAINS

Plato principal

FRESH MARKET FISH

Chef’s creation of the day

MARKET PRICE

PAELLA DEL OCEANO* | D.F / NGA

Prawns, clams, calamari, mussels, scallops, fish & chorizo, with saffron Valencian rice & toasted foccacia \$39.50

TRUFFLE GREEN PEA CREAMY RISOTTO | V

With mushrooms & seasonal veges. Vegan option available

\$38.50 | ADD BEEF BRISKET +\$10

RIB-EYE STEAK | NGA / DF*

250g steak served with potato gratin, black garlic & parsnip purée, mushroom sauce & gremolata \$48.50

BEEF WELLINGTON

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

\$50.50

SLOW COOKED LAMB SHANK | NGA / DF*

With tomato & chickpea ragout, pan-seared potato gnocchi & caramelised cabbage \$44.50

PROSCIUTTO WRAPPED PORK TENDERLOIN * | NGA

With spinach ricotta cheese, broccolini, green herb labneh, adjika & thyme jus \$43.50

DUCK BREAST

Smoked & slow-cooked, comes with pumpkin purée, spinach, feta cream & blueberry sauce \$39.50

VENISON OSSOBUCO | NGA / D.F*

Tomato & redcurrant sauce, mashed potato, capsicum pickle salsa & stacked potato \$44.50

PASTA OF THE DAY

Chicken & mushroom & sundried tomatoes or Seafood or Vegetarian choice with creamy or tomato base \$36

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

Green beans and broccoli 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

Truffle Fries with parmesan served with garlic aioli | NGA / D.F* 13.50