

La Vista

TAPAS

plates to share

PAN RUSTICO (bread loaf)*

served with Cilantro & Lime Hummus, Olive Tapenade and Balsamic olive oil.

(D.F/V) **15.50**

"PIZZA" TURKISH

garlic or pesto or hummus on the base, semi-dried tomatoes, olives & basil and cheese on top **12.50**

PINCHITOS *

lamb kebabs, capsicum & pineapple with Ranchero sauce *G/F D/F* **20.50**

DUMPLINGS

lamb & ginger mince, served with spicy Ranchero Sauce *D.F* **19.50**

PATATAS BRAVAS*

chunky potato with pesto & tomato sauce *G/F* **12.50** *ADD CHORIZO 15.50*

COSTILLAS DE CERDO

Pork Ribs rubbed in Western spices, served with barbecued sauce & winter coleslaw. *D.F/G.F* **17.50**

ALBONDIGAS

ground lamb & beef balls in Sofrito sauce *D/F* **12.50**

CRAB PRAWN ARANCINI

served with Chipotle Mayo. *G.F/D.F* **16.50**

QUESO CON EMBUTIDO*

prosciutto, salami, chorizo, Manchego cheese, olive tapenade & Turkish bread **22.50**

MEDITERRANEAN FRIED CHICKEN

served with Chipotle Mayo. *G.F* **17.50**

BROCCOLI POPCORN

served with Cilantro & Lime Hummus. *G.F/V/D.F* **12.50**

DATE PALM*

wrapped in bacon served with pomegranate sauce *G/F* **12.50**

TAPA PLATO*

selection of appetizers, homemade dips with side Turkish bread **69**

MARISCOS PLATO*

selection of fresh seafood, homemade dips with side Turkish bread (*FOR TWO*) **69**

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*

FIRST COURSE

entradas

SEAFOOD CHOWDER

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

18.50

PRAWNS*

garlic, smoked paprika, coriander, pimentos, tomato sauce, Turkish bread *D/F*

22.50

CHICKEN LIVER PARFAIT

with cabbage & beetroot confit served on Rye bread

\$19.50

MEDITERRANEAN CURLY CALAMARI

served with Chipotle mayo. *G.F/D.F*

22.50

PECHUGA DE POLLO Chicken breast stuffed with goat cheese & spinach, eggplant curried in sesame, on Cilantro lime Hummus & Moscatel dressing *G.F, LOW*

CARB, VEGETARIAN OPTION AVAILABLE

24.50

MOROCCAN CHICKEN SALAD*

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

24.50

MAINS

plato principal

FRESH MARKET FISH

Chef's creation of the day

MARKET PRICE

PAELLA DEL OCEANO*

prawns, clams, calamari, mussels, scallops & chorizo *D/F*

33.50

PAELLA VEGETERIAN*

mushrooms, grilled vegetables, cherry tomatoes & peas *D/F*

29.50

180G DOUBLE WAGYU CHEESEBURGER*

Brioche Bun, winter coleslaw, Chipotle mayo, Barbecue sauce & Shoestring Fries

26.50

160G PARMIGIANA CHICKEN BURGER*

Brioche Bun, fancy lettuce, Camembert cheese, Apricot & Capsicum chutney, Shoestring Fries

26.50

BACON WRAPPED FILET MIGNON or **SCOTCH STEAK**

served with potato salsa con truffle, silverbeet & tomatillo jus *G/F*

36.50/34.50

RACK OF LAMB

caper creme fraiche, with pineapple, capsicum, cherry tomatoes sauteed basil, green beans wrapped in prosciutto & a rich red wine sauce *G.F*

38.50

DUCK BREAST

parmesan polenta, pickle blue cheese, broccolini, beetroot paint & plum sauce *G.F*

36.50

SPANISH PORK CHEEKS

braised in pedro ximenez tomatillo jus & smoked crown pumpkin puree, crisp goat cheese, fennel & kohlrabi, tamarillo sherry balsamic vinaigrette, pistachio powder *G.F*

34.50

PASTA OF THE DAY

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

28

SIDES

French Fries with aioli & tomato sauce 9.50

Kumara Chips with aioli & tomato sauce 9.50

Seasonal vegetable with parmesan and roasted almond 10.50

Mix leaves salad with feta & olives 9.50

Homemade garlic potatoes with aioli 9.50