

**La Vista**  

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## 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 tomato sauce 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 saffron Moscatel 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*

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## FIRST COURSE

entradas

### *SEAFOOD CHOWDER*

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

**18.50**

### *PRAWNS\**

lemon, garlic butter, smoked paprika, coriander,  
pimentos, Turkish bread *D/F*

**22.50**

### *CAPRESE SALAD\**

burrata cheese, heirloom cherry tomatoes, basil pesto,  
rocket & pear drizzled with olive oil & balsamic v, *G/F*

**24.50**

### *MEDITERRANEAN CURLY CALAMARI*

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

**22.50**

### *SLOW COOKED CAJUN*

#### *SPICED CHICKEN BREAST*

curried eggplant in sesame, baby cos, caper tomato  
salsa tart, coriander & lime hummus *G.F/D.F*

**25.50** \**VEGAN 18.50*

### *MOROCCAN CHICKEN SALAD\**

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

**25.50**

## 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**

### *APRICOT & BBQ ANGUS BEEF BRISKET*

served with homemade corn bread with garlic butter, broccolini & gherkins

**38.50**

### *BACON WRAPPED FILET MIGNON*

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

**36.50**

### *RACK OF LAMB*

Moroccan cous cous, green pea truffle puree, green beans wrapped in prosciutto & rich red wine sauce

**39.50**

### *DUCK BREAST*

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

**36.50**

### *SPANISH PORK CHEEKS*

braised in pedro ximenez tomatillo jus & smoked crown pumpkin puree,  
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**

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## 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**

Corn Bread with Garlic Butter **7.50**

\*DF or GF available on request