

Vista's

AT THE FEATHER HILL

**JUNE - SEPTEMBER
2026**

Welcome to Vista's at The Feather Hill

Six years ago, Vista's was born from a shared passion for food, hospitality, and the belief that every meal should be both meaningful and memorable. What began as a dream has grown into a destination where craftsmanship, genuine service, and a love for bringing people together remain at the heart of everything we do.

Winter has a way of drawing people closer. Whether sharing stories over a glass of wine, enjoying a meal with family, or creating new memories with friends, we believe the finest moments are those spent around a table with the people who matter most.

Vista's is about people—the dedicated team who bring our vision to life and the guests who continue to inspire us every day. We are grateful for your presence and honoured to share this season, and this journey, with you.

Kos is op die tafel, smaaklike ete!

Hanno & Danelle Barnard



The image shows two handwritten signatures in black ink. The signature on the left is 'Hanno Barnard' and the signature on the right is 'Danelle Barnard'. Both are written in a cursive, flowing style.

BREAKFAST

Served from 06:30 - 11:30

EARLY BIRD Bacon, Eggs, Chips and Toasted Ciabatta.	R110
VISTA'S BREKKIE Eggs, Bacon, Boerewors, Baked Beans, Grilled Tomato, Toasted Sourdough.	R185
MIELIEBROOD & CHICKEN LIVERS Toasted Mieliebrood, Creamy Peri Peri Chicken Livers, Sour Cream, Chives, Onion Rings.	R160
BREKKIE BURGER Toasted Brioche Bun, 120g Wagyu Patty, Sunny Side Egg, Bacon, Cheese Sauce, Rocket, Caramelised Onions.	R180
MOSBOLLETJIE BENEDICT Mosbolletjie, Bacon, Poached Eggs, Watercress, Hollandaise.	R115
MUSHROOM BOWL VG Black Bean Spread, Mushrooms, Butter Beans, Avocado Rose*, Sourdough Bread.	R155
SHAKSHUKA & PHUTU PAP V Phutu Pap, Baked Bean Shakshuka, Poached Eggs, Feta Crumble.	R125
GRANOLA BOWL N V Chai Spiced Granola, Greek Yoghurt, Naartjie, Caramel Hazelnut, Apple Compote.	R125
TIRAMISU FRENCH TOAST V Japanese Milk Bread, Espresso Crème Anglaise, Coffee Crumble, Tiramisu Cream	R145
CARROT CAKE FRENCH TOAST N V Spiced Japanese Milk Bread, Cream Cheese Icing, Crunchy Granola, Pecan Nuts, Carrot	R135
BOEREWORS CROISSANT Croissant, Gratinated Cheese, Tomato, Boerewors, Maple Jalapeño Jam.	R155
BRISKET OMELETTE Slow Roasted Brisket, 3 Egg Omelette, Caramelised Onion, Feta, Charred Corn & Spring Onion, Toasted Ciabatta.	R160
POTATO CHICKEN WAFFLE Potato Waffle, Southern Fried Chicken, Mango Chilli Jam, Sunny Side Egg, Hollandaise.	R150

BREAKFAST ADD-ONS

HALLOUMI	R50	CHEDDAR	R25
AVO	R30	BEEF STRIPS	R65
BALSAMIC MUSHROOMS	R50	FETA	R30
HOMEMADE CHIPS	R30	SALMON	R80
BACON	R35	CHEESE GRILLER	R45
CHICKEN	R45	BOEREWORS	R55

A LA CARTE

Served from 12:00 - 21:30

STARTERS

- BUTTERNUT SOUP** **V** **R110**
Roasted Butternut, Pumpkin Fritter, Toasted Coconut, Cream, Homemade Focaccia.
- POTATO & LEEK** **VG** **R120**
Leek, Baby Potato, Spring Onion, Corn Ribs, Mushroom, Roasted Peppers.
- KERRIE BRISKET** **R135**
Panko Crumbs, Shredded Brisket, Cape Malay Aioli, Tomato Bredie.
- SEARED TUNA** **N P** **R150**
Tuna Carpaccio, Capers, Sumac, Red Onion, Tahini, Sesame Seed, Pickled Celery.
- CALAMARI** **P** **R135**
Crispy Calamari, Rice Chip, Harissa Tomato, Mango Chilli Jam, Grilled Lemon.
- SNAILS** **P** **R145**
Panko Crumbed Snails, Corn Custard, Parmesan, Charred Corn, Toasted Ciabatta.
- HALLOUMI** **V** **R125**
Grilled Halloumi, Mushroom, Butter Beans, Pea Cream, Cumin Honey, Watercress.

MAINS

- WAGYU BURGER** **R200**
200g Wagyu Patty, Cape Malay Aioli, Caramelised Onion, Egg, Rocket, Tomato, Homemade Chips.
- CHICKEN BURGER** **R185**
Grilled Chicken Breast, Maple Jalapeño Jam, Parmesan Crisp, Bacon, Lettuce, Tomato, Homemade Chips.
- KUDU** **R350**
250g Kudu Loin, Aatchar Risotto, Cumin Carrots, Tomato Bredie.
- CASHEW RIGATONI** **N** **R190**
Grilled Chicken, Cashew Curry Sauce, Rigatoni Pasta, Spinach, Cauliflower.
- LAMB SHANK** **R400**
450g Lamb Shank, White Wine, Carrot, Zucchini, Pearl Cous Cous, Minted Gremolata.
- PORK BELLY** **R235**
250g Pork Belly, Cumin Honey, Sweet Potato, Broccoli Stems, Mustard & Tarragon Sauce.
- TUNA** **P** **R355**
230g Tuna, Baked Potato, Sour Cream, Sautéed Greens, Pepper Pureé, Hollandaise.

V VEGETARIAN **VG** VEGAN **P** PISCATARIAN

N CONTAINS NUTS **GF** GLUTEN FREE ***** SUBJECT TO AVAILABILITY

T-BONE		R380
450g Beef T-Bone, Pumpkin Fritter, Dauphinoise Potato, Pearl Onion, Pea Pureé, Red Wine Sauce.		
DUCK LEG		R320
Confit Duck Leg, Creamy Polenta, Confit Apple, Cinnamon, Cauliflower, Duck Reduction.		
FILLET		R350
250g Beef Fillet, Butter Mash, Onion, Green Beans, Au Poivre Sauce. <i>Flambéed at the table.</i>		
TRUFFLE CHICKEN		R255
Panko Crumbed Chicken, Gnocchi, Parmesan, Watercress, Green Beans, Truffle, Cheese Sauce		
SALAD	N V	R170
Crumbed Cauliflower, Hummus, Pickled Celery, Tortilla Chips, Tomato, Grilled Zucchini, Tahini Dressing.		
ARTICHOKE	V	R220
Sundried Polenta, Confit Artichoke, Wilted Spinach, Onion Rings, Sauce Vierge.		
SWEET POTATO	VG	R190
Roasted Sweet Potato, Pearl Cous Cous, Grilled Leeks, Tomato, Olive Marinade, Avocado*, Gremolata.		

DESSERTS

CRÈME BRÛLÉE		R120
Caramel, Butter, Cinnamon, Apple Compote, Oat Crumble, Miso, Ginger Biscuit Ice Cream.		
FONDANT		R130
Cappuccino, Chocolate Fondant, Preserved Naartjie, Feuilletine, Coconut Ice Cream.		
PUMPKIN SPICE	N	R115
Pumpkin Tart, Pumpkin Mousse, Citrus, Hazelnut Crumble, Meringue, Orange & Mixed Spice Ice Cream.		
VEGAN DESSERT	N VG	R125
Olive Oil Chocolate Mousse, Sea Salt, Guava, Caramel Hazelnuts.		
CHEESE PLATE	N	R195
Locally Produced Cheese, Homemade Crackers, Homemade Jam, Candied Nuts.		
VISTA'S ICE CREAM BAR		
Homemade Artisanal Ice Cream Served with Sugar Wafer Cone Crumble.		
One Scoop		R40
Two Scoops		R65

Flavours: Coconut, Miso & Ginger Biscuit, Orange & Mixed Spice, Vanilla, Chocolate, Strawberry



PASTRY TABLE

Served from 06:30 - 17:00

Ask your service ambassador for the available flavours

Cake of the Day	R70
Cheesecake	R80
Brownies	R50

HOT BEVERAGES

TEA Ask your service ambassador about our available flavours.	R30
CHAI LATTE	R48
DIRTY CHAI LATTE Chai Tea with a single shot of espresso.	R60
ROOIBOS CAPPUCCINO	R40
ROOIBOS LATTE	R45
BELGIUM DARK HOT CHOCOLATE	R60
WHITE HOT CHOCOLATE	R53
WHITE MOCHA White Hot Chocolate with a shot of espresso.	R60
CAPPUCCINO REGULAR With Cream	R38 +R5
CAPPUCCINO LARGE With Cream	R48 +R5
CAFFÉ LATTE	R45
FLAT WHITE	R40
AMERICANO	R35
ESPRESSO	R23
DOUBLE ESPRESSO	R27
CORTADO	R32
CAFFÉ MOCHA	R60
IRISH COFFEE Jameson	R80

HOT BEVERAGES ADD-ONS

HAZELNUT FLAVOURED SYRUP	R10	SOY MILK	R15
SALTED CARAMEL FLAVOURED SYRUP	R10	OAT MILK	R15
VANILLA FLAVOURED SYRUP	R10	ALMOND MILK	R15
HONEY SPOON	R15		

MOCKTAILS

STRAWBERRY BASIL LEMONADE Muddled Strawberry, Basil Leaves, Lemon Juice, Simple Syrup, Sparkling Water.	R80
LITCHI BERRY CRUSH Muddled Litchi, Blueberries, Lemon Juice, Simple Syrup, Sparkling Water.	R75
ELDERFLOWER SPRITZ Elderflower Syrup, Lemon Juice, Sparkling Water, Mint.	R75
FYNBOS COOLER Rooibos Tea, Fynbos Syrup, Sparkling Water.	R80

OUR SIGNATURE MILKSHAKES

WHITE CHOCOLATE AND OREO	R85
CHOCOLATE	R60
STRAWBERRY	R60
VANILLA	R60
ROMANY CREAM PEPPERMINT CRISP	R90


SMOOTHIES

PEANUT BUTTER, BANANA 	R80
STRAWBERRY, PEACH & OATS	R70
GUAVA BURST	R70

ARTISANAL DRINKS

ICED COFFEE Coffee served over ice topped with milk.	R55
SALTED CARAMEL ICED COFFEE	R60
COFFEE FRAPPÉ Coffee blended with ice, milk and sugar syrup.	R60
CHOCOLATE COFFEE FRAPPÉ	R80
AFFOGATO 2 Scoops of Vanilla Ice Cream with 1 shot of Espresso.	R65
DOM PEDRO Frangelico Amarula Kahlua Jameson.	R80

OUR COCKTAIL SELECTION

STRAWBERRY DAIQUIRI Bacardi Rum, Lemon Juice, Simple Syrup, Strawberries, Mint.	R115
LONG ISLAND ICED TEA Gordons Gin, Bacardi Rum, Smirnoff Vodka, Olmeca Tequila, Peddlers Triple Sec, Simple Syrup, Lemon Juice, Coke.	R125
MIMOSA Cranberry Orange.	R65
VISTA'S OLD FASHIONED Jack Daniels Whiskey, Bitters, Orange Zest.	R100
RISKY WHISKEY Jack Daniels Honey, Disaronno, Lemon Juice, Simple Syrup, Peddlers Triple Sec.	R155
APEROL SPRITZ Prosecco, Aperol, Sparkling Water.	R100
NEGRONI Cape Fynbos Gin, Campari, Sweet Vermouth.	R105
CINNAMON NECTAR Johnnie Walker Red, Honey Syrup, Lemon Juice, Cinnamon.	R95
FYNBOS MARTINI Cape Fynbos Gin, Fynbos Syrup, Lime, Sweet Vermouth, Cocoa Bitters.	R120
BLUSH MARTINI Mirari Pink Damask Gin, Lemon Juice, Sugar Syrup, Grenadine, Egg White.	R155
COMFORT ZEST Tanqueray Sevilla, Southern Comfort, Peddlers Triple Sec, Orange Juice.	R85
THE FAMOUS JACK  Jack Daniels, Honey Syrup, Lemon, Egg White, Bitters, Togarashi Spice.	R100
COCKTAIL OF THE WEEK <i>Ask your service ambassador for the cocktail of the week.</i>	SQ

Smaaklike ete!