

*Vista's*

AT THE FEATHER HILL

**SEPTEMBER 26 - JANUARY 27**

### ***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.

We believe that some of the finest flavours are the ones we already know. Our aim is to bring you the familiar tastes of home, taking the ordinary and making it extraordinary. In a contemporary setting, our food is elegant and refined, yet rooted in the flavours, memories, and traditions that are unmistakably South African.

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 journey with you. We hope that every dish brings a little something familiar to the table, presented in a way that leaves a lasting memory.

Kos is op die tafel, smaaklike ete!

***Hanno & Danelle Barnard***

The block contains 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 06:00 - 11:30



|                                                                                                                      |                   |             |
|----------------------------------------------------------------------------------------------------------------------|-------------------|-------------|
| <b>EARLY BIRD</b>                                                                                                    |                   | <b>R110</b> |
| Eggs, Bacon, Sourdough, Homemade Chips.                                                                              |                   |             |
| <b>VISTA'S BREKKIE</b>                                                                                               |                   | <b>R185</b> |
| Eggs, Bacon, Sourdough, Grilled Tomato, Baked Beans, Boerewors.                                                      |                   |             |
| <b>YOGHURT BOWL</b>                                                                                                  | <b>V</b> <b>N</b> | <b>R125</b> |
| Greek Yoghurt, Homemade Baklava Granola, Banana, Figs, Dates, Rose Honey.                                            |                   |             |
| <b>FRENCH TOAST</b>                                                                                                  | <b>V</b> <b>N</b> | <b>R145</b> |
| Banana Bread French Toast, Poached Rhubarb, Peanut Brittle, White Chocolate Cream.                                   |                   |             |
| <b>PEACH MELBA CROFFLE</b>                                                                                           | <b>V</b>          | <b>R150</b> |
| Croissant Waffle, Peach Compote, Biscoff Cream, Raspberry Coulis, Shortbread.                                        |                   |             |
| <b>BOERIE OMELETTE</b>                                                                                               |                   | <b>R160</b> |
| 3 Egg Omelette, Chutney, Crispy Onion Rings, Boerewors, Chakalaka, Jalapeño, Feta, Sourdough.                        |                   |             |
| <b>HUMMUS TOAST</b>                                                                                                  | <b>VG</b>         | <b>R120</b> |
| Sourdough Toast, Hummus, Lemon, Mint, Courgette, Tomato, Rocket, Pickled Red Onion.                                  |                   |             |
| <b>CHICKEN SANDO</b>                                                                                                 |                   | <b>R115</b> |
| Shredded Chicken, Cajun, Focaccia, Parmesan, Tomato, Caesar Dressing, Sunny Side Egg.                                |                   |             |
| <b>SCONE BENEDICT</b>                                                                                                |                   | <b>R135</b> |
| Scones, Strawberry & Thyme Compote, Crispy Bacon, Poached Eggs, Hollandaise.                                         |                   |             |
| <b>CHICKEN WAFFLE</b>                                                                                                |                   | <b>R150</b> |
| Savoury Waffle, Pickled Gherkins, Buttermilk Fried Chicken, Sriracha Mayonnaise, Bacon, Scrambled Eggs, Hot Honey.   |                   |             |
| <b>SKAAPBOUD EGGS</b>                                                                                                |                   | <b>R165</b> |
| Greek Yoghurt, Slow Roasted Skaapboud, Sourdough Toast, Crispy Potato Skins, Chive Oil, Poached Eggs.                |                   |             |
| <b>AVO CROAST</b>                                                                                                    | <b>V</b> <b>*</b> | <b>R140</b> |
| Toasted Croissant, Avocado, Pickled Cucumber, Pumpkin Seed Pesto, Feta, Cocktail Tomato, Poached Egg, Pumpkin Seeds. |                   |             |

## BREAKFAST ADD-ONS



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

## A LA CARTE

Served from 12:00 - 21:30

### STARTERS

|                                                                                                 |             |
|-------------------------------------------------------------------------------------------------|-------------|
| <b>SKAAPBOUD ARANCINI</b>                                                                       | <b>R165</b> |
| Risotto, Skaapboud, Chakalaka, Paprika Oil, Dressed Rocket.                                     |             |
| <b>CAULIFLOWER GNOCCHI SOUP</b> <b>V</b>                                                        | <b>R110</b> |
| Creamy Cauliflower Soup, Crispy Spinach, Gnocchi, Feta, Pumpkin Seed Pesto.                     |             |
| <b>CALAMARI</b> <b>P</b>                                                                        | <b>R145</b> |
| Crispy Calamari, Preserved Lemon Sauce, Peppadew Cream, Cucumber Salsa.                         |             |
| <b>BEEF TATAKI</b> <b>GF</b>                                                                    | <b>R160</b> |
| Seared Fillet, Bovril Aioli, Spring Onion, Worcestershire Sauce, Candied Lemon Peel, Coriander. |             |
| <b>CHICKEN PÂTÉ</b>                                                                             | <b>R105</b> |
| Sourdough, Garlic, Paté Mousse, Bacon & Onion Jam, Hot Honey, Crispy Spinach.                   |             |
| <b>ROASTED CAULIFLOWER</b> <b>VG</b> <b>N</b> <b>GF</b>                                         | <b>R140</b> |
| Roasted Cauliflower Purée, Confit Fennel, Harissa Oil, Artichoke, Crispy Carrot, Walnuts.       |             |

### MAINS

Served from 12:00 - 21:30

|                                                                                                                              |             |
|------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>CHICKEN BURGER</b> <b>N</b>                                                                                               | <b>R165</b> |
| Buttermilk Fried Chicken, Sesame Seed Bun, Coleslaw, Feta, Harissa Oil.                                                      |             |
| <b>WAGYU BURGER</b>                                                                                                          | <b>R205</b> |
| 200g Wagyu Patty, Toasted Bun, Bacon & Onion Jam, Cheddar, Tomato, Rocket, Bovril Aioli.                                     |             |
| <b>GEELBEK</b> <b>P</b> <b>N</b> <b>GF</b>                                                                                   | <b>R300</b> |
| 230g Geelbek Fillet, Almond Crumbs, Green Bean Mash, Marinated Fennel, Leek & Parsley Cream.                                 |             |
| <b>MUSHROOM RISOTTO</b> <b>V</b> <b>GF</b>                                                                                   | <b>R235</b> |
| Medley of Mushrooms, Parmesan, Chive Oil, Mushroom Broth.                                                                    |             |
| <b>PORCHETTA</b>                                                                                                             | <b>R250</b> |
| Pork Belly Roll, Spicy Butternut, Mielie Soufflé, Charred Carrot, Wholegrain Mustard Velouté.                                |             |
| <b>PRAWN PASTA</b> <b>P</b> <b>N</b>                                                                                         | <b>R255</b> |
| Garlic Butter Prawns, Penne Pasta, Green Peas, Parsley Pesto, Preserved Lemon Cream.                                         |             |
| <b>COURGETTES</b> <b>VG</b> <b>GF</b>                                                                                        | <b>R175</b> |
| Fire Roasted Courgettes, Cucumber Salsa, Quinoa, Artichoke, Roasted Cauliflower Purée.                                       |             |
| <b>STONE FRUIT SALAD</b> <b>V</b> <b>*</b> <b>N</b> <b>GF</b>                                                                | <b>R195</b> |
| Grilled Peaches, Pickled Cucumber, Avocado, Rocket, Pickled Red Onion, Goats Cheese, Tomato, Almonds, Lemon Aromat Dressing. |             |

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

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

|                                                                                                                                                   |             |
|---------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>LAMB RUMP</b> <b>GF</b>                                                                                                                        | <b>R340</b> |
| 300g Lamb Rump, Burnt Onion Purée, Peppered New Potato, Green Beans, Gooseberry & Amarula Sauce.                                                  |             |
| <b>CHUTNEY CHICKEN PAPPARDELLE</b>                                                                                                                | <b>R205</b> |
| Deboned Chicken Thighs, Pearl Onion, Chickpeas, Parmesan, Rocket, Pappardelle Pasta, Chutney & Mayonnaise Sauce.                                  |             |
| <b>CHICKEN ROULADE</b> <b>GF</b>                                                                                                                  | <b>R225</b> |
| Rolled Chicken, Peppadew & Feta Stuffing, Spinach Polenta, Butternut Fondant, Honey, Lemon Velouté.                                               |             |
| <b>LEG OF VENISON</b> <b>GF</b>                                                                                                                   | <b>R330</b> |
| <i>enquire with your service ambassador about the venison of the day.</i><br>Sliced Venison Leg, Mashed Sweet Potato, Broccoli Stems, Coffee Jus. |             |
| <b>FILLET</b>                                                                                                                                     | <b>R350</b> |
| 250g Beef Fillet, Yorkshire Pudding, Spinach Purée, Roasted Peppers, Confit Tomato, Sauce Tomat.                                                  |             |
| <b>SIRLOIN ON THE BONE</b>                                                                                                                        | <b>R450</b> |
| 400g Sirloin on the Bone, Café de Paris Butter, Roasted Spring Onion, Shoestring Fries, Garlic Butter Broccoli Stems, Red Wine Jus.               |             |

## DESSERTS

|                                                                                                                  |             |
|------------------------------------------------------------------------------------------------------------------|-------------|
| <b>CHOCOLATE</b> <b>N</b>                                                                                        | <b>R110</b> |
| Chocolate Almond Torte, Rooibos Cremeux, Chocolate Soil, Honeycomb, Rooibos Tuile, Cashew and Caramel Ice Cream. |             |
| <b>CRÈME BRÛLÉE</b> <b>N</b>                                                                                     | <b>R120</b> |
| Hertzoggie Crème Brûlée, Coconut Clusters, Gooseberry, Apricot, Almond Croissant Ice Cream.                      |             |
| <b>RHUBARB</b>                                                                                                   | <b>R115</b> |
| Poached Rhubarb, Brown Sugar Meringue, Cremora, Shortbread, Peach Frozen Yoghurt.                                |             |
| <b>VEGAN DESSERT</b> <b>VG</b> <b>GF</b>                                                                         | <b>R125</b> |
| Coconut and Citrus Sago, Melon, Olive Oil, Chocolate Mousse, Toasted Coconut, Sea Salt.                          |             |
| <b>VISTA'S CHEESE PLATE</b> <b>N</b>                                                                             | <b>R195</b> |
| South African Cheeses, Homemade Crackers, Homemade Jam, Candied Nuts.                                            |             |
| <b>VISTA'S ICE CREAM BAR</b>                                                                                     |             |
| Homemade Artisanal Ice Cream Served with Sugar Wafer Cone Crumble.                                               |             |
| One Scoop                                                                                                        | <b>R40</b>  |
| Two Scoops                                                                                                       | <b>R65</b>  |

*Flavours: Almond Croissant Ice Cream, Peach Frozen Yoghurt, Caramel and Cashew Ice Cream, 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

|                                                           |     |
|-----------------------------------------------------------|-----|
| <b>TEA</b>                                                | R30 |
| Ask your service ambassador about our available flavours. |     |

|                   |     |
|-------------------|-----|
| <b>CHAI LATTE</b> | R48 |
|-------------------|-----|

|                                          |     |
|------------------------------------------|-----|
| <b>DIRTY CHAI LATTE</b>                  | R60 |
| Chai Tea with a single shot of Espresso. |     |

|                           |     |
|---------------------------|-----|
| <b>ROOIBOS CAPPUCCINO</b> | R40 |
|---------------------------|-----|

|                      |     |
|----------------------|-----|
| <b>ROOIBOS LATTE</b> | R45 |
|----------------------|-----|

|                                   |     |
|-----------------------------------|-----|
| <b>BELGIAN DARK HOT CHOCOLATE</b> | R60 |
|-----------------------------------|-----|

|                            |     |
|----------------------------|-----|
| <b>WHITE HOT CHOCOLATE</b> | R53 |
|----------------------------|-----|

|                                              |     |
|----------------------------------------------|-----|
| <b>WHITE MOCHA</b>                           | R60 |
| White Hot Chocolate with a shot of Espresso. |     |

|                           |     |
|---------------------------|-----|
| <b>CAPPUCCINO REGULAR</b> | R38 |
| With Cream                | +R5 |

|                         |     |
|-------------------------|-----|
| <b>CAPPUCCINO LARGE</b> | R48 |
| With Cream              | +R5 |

|                    |     |
|--------------------|-----|
| <b>CAFFÈ LATTE</b> | R45 |
|--------------------|-----|

|                   |     |
|-------------------|-----|
| <b>FLAT WHITE</b> | R40 |
|-------------------|-----|

|                  |     |
|------------------|-----|
| <b>AMERICANO</b> | R35 |
|------------------|-----|

|                 |     |
|-----------------|-----|
| <b>ESPRESSO</b> | R23 |
|-----------------|-----|

|                        |     |
|------------------------|-----|
| <b>DOUBLE ESPRESSO</b> | R27 |
|------------------------|-----|

|                |     |
|----------------|-----|
| <b>CORTADO</b> | R32 |
|----------------|-----|

|                    |     |
|--------------------|-----|
| <b>CAFFÈ MOCHA</b> | R60 |
|--------------------|-----|

|                     |     |
|---------------------|-----|
| <b>IRISH COFFEE</b> | R80 |
| Jameson             |     |

## 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

### BERRY BULL

Red Bull, Mixed Berry, Simple Syrup, Roses Lime Cordial.

R90

### ELDERFLOWER SPRITZ

Elderflower Syrup, Lemon Juice, Sparkling Water, Mint.

R75

### FYNBOS COOLER

Rooibos Tea, Fynbos Syrup, Sparkling Water.

R80

## OUR SIGNATURE MILKSHAKES

### NUTELLA AND OREO

N

R90

### CHOCOLATE

R60

### STRAWBERRY

R60

### VANILLA

R60

### CARAMEL SHORTBREAD

R85

## SMOOTHIES

### PEANUT BUTTER, BANANA

N

R85

### MANGO, MIXED BERRY

R80

### GREENS, AVOCADO, COCONUT

VG

R100

## 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

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### BERRY DAIQUIRI

Bacardi Rum, Lemon Juice, Simple Syrup, Mixed Berries, Mint.

R115

### LONG ISLAND ICED TEA

Gordons Gin, Bacardi Rum, Smirnoff Vodka, Olmeca Tequila, Peddlers Triple Sec, Simple Syrup, Lemon Juice, Coke.

R135

### MIMOSA

Cranberry | Orange.

R65

### VISTA'S OLD FASHIONED

Monkey Shoulder Whiskey, Bitters, Orange Zest.

R100

### RISKY WHISKEY

Jack Daniel's Honey, Disaronno, Lemon Juice, Simple Syrup, Peddlers Triple Sec.

R160

### APEROL MARGARITA

Tequila, Aperol, Lime Juice, Fresh Strawberries, Simple Syrup, Egg White.

R85

### CRUSHED BOTANICALS

Inverroche Amber, African Fynbos, Simple Syrup, Cranberry Juice.

R115

### PREMIUM SIDECAR

Klipdrift Premium, Cointreau, Lemon Juice, Vanilla Syrup, Lime Cordial, Cocoa Bitters.

R120

### SOUTHERN HURRICANE

Southern Comfort, Peddlers Strawberry Liqueur, Grenadine, Cranberry, Orange Juice.

R95

### BLUSH MARTINI

Mirari Pink Damask Gin, Lemon Juice, Sugar Syrup, Grenadine, Egg White.

R155

### THE FAMOUS JACK

Jack Daniel's, Honey Syrup, Lemon, Egg White, Orange Bitters, Togarashi Spice.

R110

### TROPICAL PASSIONFRUIT

PO10C, Passionfruit Cordial, Ardbeg 10, Cointreau, Indian Tonic.

R180

### COCKTAIL OF THE WEEK

*Ask your service ambassador for the cocktail of the week.*

SQ

*Smaaklike ete!*