Vista's

AT THE FEATHER HILL

Welcome to Vista's at The Feather Hill

An intimate culinary experience where contemporary elegance meets the soul of local flavour.

Six years ago, Vista's was born from a shared passion for food, hospitality, and the belief that dining should be both meaningful and memorable. What began as a dream has grown into a destination defined by craftsmanship, connection, and a deep respect for our surroundings.

Our cuisine is guided by seasonality and sense of place, blending innovation with authenticity and showcasing the richness of South African produce. Each dish is thoughtfully composed to honour flavour, technique, and the joy of sharing a table.

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

Kos is op die tafel en smaaklike ete.

Hanno & Danelle Barnard

FEBRUARY - JUNE
2026

BREAKFAST

Served from 06:30 - 11:30

EARLY BIRD — **R100**
Bacon, Eggs, Chips and Toasted Ciabatta.

CHIA BREAKFAST BOWL (V) (N) — **R120**
Coconut Lemon Chia Pudding, Greek Yoghurt, Passionfruit, Homemade Granola, Flaked Almonds, Mango.

STRAWBERRY MATCHA FRENCH TOAST (V) — **R140**
French Toast, Matcha and Banana Cremeux, Caramelised Banana, Roasted Strawberry, Matcha Crumble.

MIELIE BROOD BENEDICT — **R145**
Mielie Brood, Poached Eggs, Hollandaise, Biltong.

VISTA'S BREKKIE — **R155**
Eggs, Bacon, Boerewors, Baked Beans, Grilled Tomato, Crumbed Mushrooms, Toasted Sourdough.

FLATBREAD VETKOEK — **R130**
Flatbread Vetkoek, Crispy Chorizo, Poached Eggs, Pickled Chilli Hollandaise, Baby Spinach, Marinated Feta.

SMOKED SALMON BAGEL (N) — **R170**
Butter Toasted Bagel, Seeds, Smashed Avocado, Smoked Salmon, Labneh, Tomato, Poached Eggs.

GRILLED HALLOUMI STACK (V) (N) — **R125**
Grilled Halloumi, Basil Pesto Mayo, Crispy Beans, Toasted Sourdough, Sautéed Mushrooms.

VEGAN QUINOA BOWL (VG) — **R115**
Mixed Quinoa, Edamame Beans, Beetroot Hummus, Sweet Potato Crisps, Avocado.
Add Poached Eggs R30 (V)

BOERIE OMELETTE — **R140**
Boerewors, Chakalaka, Creamed Spinach, Eggs, Feta & Toasted Ciabatta.

BREAKFAST ADD-ONS

HALLOUMI	**R40**
AVO	**R30**
MUSHROOMS	**R40**
HOMEMADE CHIPS	**R30**
BACON	**R35**
CHICKEN	**R35**
CHEDDAR	**R25**
BEEF STRIPS	**R65**
FETA	**R35**
SALMON	**R65**
CHEESE GRILLER	**R35**

(V) VEGETARIAN (VG) VEGAN (P) PESCATARIAN

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

PASTRY TABLE

Served from 06:30 - 17:00

Ask your service ambassador for the available flavours

Cake of the Day	**R65**
Cheesecake	**R75**
Brownies	**R45**

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.	**R52**
ROOIBOS CAPPUCCINO	**R38**
ROOIBOS LATTE	**R45**
BELGIUM DARK HOT CHOCOLATE	**R55**
WHITE HOT CHOCOLATE	**R48**
WHITE MOCHA White Hot Chocolate with a shot of espresso.	**R53**
CAPPUCCINO REGULAR With Cream	**R35** +R5
CAPPUCCINO LARGE With Cream	**R45** +R5
CAFFÉ LATTE	**R45**
FLAT WHITE	**R40**
AMERICANO	**R32**
ESPRESSO	**R23**
DOUBLE ESPRESSO	**R27**
CORTADO	**R32**
CAFFÉ MOCHA	**R48**
IRISH COFFEE Jameson	**R70**
ADD FLAVOURED SYRUPS Hazelnut | Salted Caramel | Vanilla.	+R10
ALTERNATIVE MILK Soy | Oat | Almond.	+R11

A LA CARTE

Served from 12:00 - 21:30

STARTERS

MINESTRONE CONSOMMÉ (VG) — **R115**
Confit Potato, Carrot, Mustard Seeds, Sourdough, Vegetable Consommé.

BUTTERNUT GNOCCHI (V) — **R120**
Homemade Butternut Gnocchi, Preserved Figs, Crispy Pumpkin Seeds, Goats Cheese, Balsamic.

PRAWN AND CHORIZO VETKOEK — **R135**
Chorizo, Prawn, Crispy Leeks, Vetkoek, Mango, Lime, Harissa Salsa.

RED MEAT DUO (N) — **R165**
Beef Tartare, Springbok Carpaccio, Brioche Toast, Cured Egg Yolk, Onion Marmalade, Romesco Sauce.

PORK BELLY — **R120**
Crispy Pork Belly, Apricot Gel, Asian Slaw, Soy Ginger Dressing.

GLAZED DUCK — **R135**
Duck Breast, Coconut and Ginger Glaze, Savoury Churro, Red Curry Sauce.

OYSTERS (4/6/9) — **R40** *EACH*
Angel Hair Chilli, Pickled Ginger, Mignonette, Lemon

MAINS

GRILLED CHICKEN SALAD — **R155**
Grilled Chicken Breast, Quinoa, Bulgar Wheat, Feta, Avocado, Cucumber Ribbons, Red Cabbage, Micro Greens, Homemade Kombucha Dressing.

BAKED TOMATO (VG) — **R180**
Fire Roasted Tomato, Strawberry & Watermelon Gel, Shaved Fennel, Pickled Radish, Edamame Beans, Vinaigrette.

BOBOTIE CANNELLONI — **R190**
Bobotie Cannelloni Pasta, Peach Salsa, Puffed Rice, Fine Beans, Béchamel.

RIB-EYE OFF THE BONE — **R350**
300g Herb Crusted Rib-Eye, Sweet Potato, Deep-Fried Pap, Tomato Salsa, Three Bean Demi.

KALAHARI FREE RANGE BEEF FILLET — **R365**
250g Fillet, Fig and Gorgonzola Ravioli, Honeyed Carrots, Potato Fondant, Black Pepper and Blue Cheese Sauce.

RED WINE OXTAIL 600G — **R385**
Red Wine Braised Oxtail, Slap Pap, Pearl Onions, Edamame Beans.

PORK NECK — **R250**
Pork Neck, Horseradish Mash, Snap Peas, Baby Onion, Cranberry Jus.

(V) VEGETARIAN (VG) VEGAN (P) PESCATARIAN

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

WAGYU BEEF BURGER **R200**
Toasted Bun, 200g Wagyu Patty, Cheese, Bacon, Red Wine Onions, Rocket, Tomato, Cajun Aioli.

CHICKEN BURGER **R165**
Toasted Bun, Grilled Chicken Breast, Lettuce, Tomato, Crispy Onion, Crispy Feta, Harissa Mayo.

CHICKEN SUPREME **R195**
Chicken Breast, Parsnip Pureé, Pickled Mustard Seeds, Mushrooms, Green Peas, Crispy Potato, Bovril Jus.

CATCH OF THE DAY (N) **R375**
Plate Size Catch of the Day, Stuffed Calamari, Creamed Spinach, Quinoa, Bulgur Wheat, Romesco Sauce.

SPRINGBOK SHANK **R275**
Braised Springbok Shank, Baby Potato, Mushroom Duxelle, Beetroot Hummus, Onion, Springbok & Rooibos Velouté.

CONFIT DUCK LEG (N) **R250**
Confit Duck Leg, Lasagna Pasta, Almonds, Brioche, Red Wine Onions, Cherry Ragout.

LAMB CHOPS (N) **R315**
300g Lamb Chops, Parsley Aioli, Dukkah, Potato Salad, Baby Vegetables, Sauce Diane.

CAULIFLOWER STEAK (V) **R170**
Cauliflower Steak, Roasted Cauliflower Pureé, Crispy Capers & Lentil Basmati Rice, Fennel, Curried Yoghurt.

DESSERTS

'KOFFIE EN BESKUIT' **R120**
Coffee Crème Brûlée, Buttermilk Sultana Rusk, Burnt Caramel Cream, Chocolate Coffee Bean, Kahlua Ice Cream.

WILD HONEY (N) **R105**
White Chocolate and Lemon, Honeycomb, Orange Coral Sponge, Pistachio, Lemon Gel, Honey and Sea Salt Ice Cream.

RHUBARB **R135**
Rhubarb, Speculoos Biscuit, Edible Flower Jelly, Meringue, Strawberry, Ruby Chocolate Ice Cream.

VEGAN DESSERT (N) (VG) **R125**
Lime Coconut Panna Cotta, Macadamia Crumble, Mint Moss, Cucumber and Matcha Sorbet.

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: Kahlua Ice Cream, Honey and Sea Salt Ice Cream, Ruby Chocolate Ice Cream, Cucumber and Matcha Sorbet, Vanilla Ice Cream, Chocolate Ice Cream

CHEF'S TASTING MENU

Served from 12:00 - 21:30

Without Wine Pairing **R750**
With Wine Pairing **R1000**
**Vegetarian option available*
**Kindly note that this tasting menu experience is designed to unfold over approximately three hours.*

BREAD COURSE

AMUSE BOUCHE
Red Meat Duo
Beef Tartare, Springbok Carpaccio, Brioche Toast, Cured Egg Yolk, Onion Marmalade.

STARTER
Delaire Graff Coastal Cuvee Sauvignon Blanc

Glazed Duck
Duck Breast, Red Curry Sauce, Savoury Churro, Coconut and Ginger Glaze.

PALATE CLEANSER

MAIN
Leopards Leap Culinaria Pinot Noir

Kalahari Free Range Beef Fillet
250g Fillet, Fig and Gorgonzola Ravioli, Honeyed Carrots, Potato Fondant,
Black Pepper and Blue Cheese Sauce.

Chicken Supreme
Chicken Breast, Parsnip Pureé, Pickled Mustard Seeds, Mushrooms, Green Peas,
Crispy Potato, Bovril Jus.

Springbok Shank
Braised Springbok Shank, Baby Potato, Mushroom Duxelle, Beetroot Hummus,
Onion, Springbok & Rooibos Velouté.

DESSERT
Thelema Vin De Hel

Rhubarb, Speculoos, Meringue, Ruby Chocolate, Strawberry

MIGNARDISE
Take Me Home Macaron

Smaaklike ete!

ARTISANAL DRINKS

ICED COFFEE — **R50**
Coffee served over Ice topped with Milk.

SALTED CARAMEL ICED COFFEE — **R55**

COFFEE FRAPPE — **R50**
Coffee blended with Ice, Milk and Sugar Syrup.

CHOCOLATE COFFEE FRAPPE — **R65**

AFFOGATO — **R50**
2 Scoops of Vanilla Ice Cream with 1 shot of Espresso.

DOM PEDRO — **R70**
Frangelico | Amarula | Kahlua | Jameson.

ESPRESSO SUNSET — **R55**
Orange Juice, Sugar Syrup, Espresso.

ESPRESSO MATCHA OAT MILK LATTE — **R85**
Espresso Shot, Matcha, Oat Milk.

OUR SIGNATURE MILKSHAKES

WHITE CHOCOLATE AND OREO — **R85**

CHOCOLATE — **R60**

STRAWBERRY — **R60**

VANILLA — **R60**

ROMANY CREAM PEPPERMINT CRISP — **R75**

LEMON MERINGUE — **R85**

SMOOTHIES

PEANUT BUTTER, BANANA (N) — **R60**

STRAWBERRY, PEACH & OATS — **R65**

GUAVA BURST — **R70**

OUR COCKTAIL SELECTION

STRAWBERRY DAIQUIRI — **R105**
Bacardi Rum, Lemon Juice, Simple Syrup, Strawberries, Mint.

LONG ISLAND ICED TEA — **R125**
Gordon's Gin, Bacardi Rum, Smirnoff Vodka, Olmeca Tequila, Triple Sec, Simple Syrup, Lemon Juice, Coke.

MIMOSA — **R65**
Cranberry | Orange.

VISTA'S OLD FASHIONED — **R100**
Jack Daniel's Whiskey, Bitters, Orange Zest.

RISKY WHISKEY — **R115**
Jack Daniel's Honey, Disaronno, Lemon Juice, Simple Syrup, Triple Sec.

APEROL SPRITZ — **R100**
Prosecco, Aperol, Sparkling Water.

NEGRONI — **R90**
Cape Fynbos, Gin, Campari, Sweet Vermouth

CINNAMON NECTAR — **R95**
Johnnie Walker Red, Honey Syrup, Lemon Juice, Cinnamon

SHERBERT SMACK — **R105**
Smirnoff Spicy Tamarind. Lemon Juice, Vanilla Syrup, Cranberry Juice

GIN SOUR — **R100**
Amarula Gin, Triple Sec, Lemon Juice, Simple Syrup

COCKTAIL OF THE WEEK — **SQ**

KEGTAILS:

SEX ON THE BEACH — **R75**
PASSIONFRUIT AND MANGO MOJITO — **R75**
MARGARITA — **R85**
BOMBAY GIN AND STRAWBERRY TONIC — **R75**

MOCKTAILS

STRAWBERRY BASIL LEMONADE — **R80**
Muddled Strawberry, Basil Leaves, Lemon Juice, Simple Syrup, Sparkling Water.

GRAPEFRUIT PALOMA SPRITZER — **R75**
Grapefruit Paloma, Sparkling Water.

LITCHI BERRY CRUSH — **R75**
Muddled Litchi, Blueberries, Lemon Juice, Simple Syrup, Sparkling Water.

ELDERFLOWER SPRITZ — **R75**
Elderflower Syrup, Lemon Juice, Sparkling Water, Mint.

FYNBOS COOLER — **R80**
Rooibos Tea, Fynbos Syrup, Sparkling Water.