

Vista's

AT THE FEATHER HILL

2025

SUMMER MENU

***Welcome to Vista's at
The Feather Hill***

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

Five years ago, our journey began — rooted in a shared love for food, for each other, and for creating something truly special. Today, Vista's is a celebration of refined dining, inspired by the richness of our surroundings and the warmth of genuine connection.

Our menu blends innovation with authenticity, showcasing seasonal ingredients and South African flair — each dish thoughtfully crafted to delight the senses and spark moments of togetherness.

Thank you for sharing this experience with us.

Kos is op die tafel en smaaklike ete.

Hanno & Danelle Barnard

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

BREAKFAST

Served from 07:30-11:30

EARLY BIRD

Back Bacon, Eggs, Toasted Ciabatta.

R95

VISTA'S BREKKIE

Back Bacon, Boerewors, Eggs, Toasted Sourdough, Grilled Tomato, Chips.

R150

ROOSTERKOEK BENEDICT

Roosterkoek, Sliced Fillet, Poached Eggs, Hollandaise.

R145

DORITO OMELETTE

Crispy Bacon, Pienk Sous, Sweet Chilli Dorito, Feta, Crispy Onion Rings.


R135

CHICKEN LIVER OMELETTE

Crispy Peri Peri Chicken Livers, Baby Spinach, Jalapeño.

R115

THE SCRAMBLE

Scrambled Eggs, Herbed Labneh, Monkey Gland,  Avocado, Savoury Mince.

R105

BREKKIE BUN

Southern Fried Chicken, Chilli Crisp Mayo, Tomato, Rocket, Eggs.

R130

SUNFLOWER RYE

Toasted Rye Bread, Baked Tomato, Sunflower Pesto, Rocket.

add boiled eggs R 20

R105

BREAKFAST BOWL

Greek Yoghurt, Homemade Muesli, Honey, Chia Seeds, Tropical Fruit.

R100

CREMORA TART FRENCH TOAST

Milk Bread French Toast, Tennis Biscuit, Condensed Milk, Strawberries.

R110

BREAKFAST ADD ONS

BEEF

R65

BOEREWORS

R35

CHEESEGRILLER

R35

BACON

R35

CHICKEN

R30

SALMON

R65

BALSAMIC MUSHROOM

R40

CHIPS

R30

AVO

R30

FETA

R30

CHEDDAR

R25

HALLOUMI

R40

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
CAFFÈ LATTE	R45
FLAT WHITE	R40
AMERICANO	R32
ESPRESSO	R23
DOUBLE ESPRESSO	R27
CORTADO	R32
MACCHIATO	R32
CAFFÈ MOCHA	R48
IRISH COFFEE Jameson.	R70
ADD FLAVOURED SYRUPS: Hazelnut Salted Caramel Vanilla. (Add to any drink).	+R10
ALTERNATIVE MILK: Soy Oat Almond . (Add to any drink).	+R11

V VEGETARIAN **VG** VEGETARIAN **P** PESCATARIAN

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

A LA CARTE

STARTERS

TRUFFLE TRINCHADO

R135

Beef Fillet, Creamy Trinchado, Shimeji Mushrooms, Rosemary Focaccia.

ARTICHOKE V

R125

Grilled Artichoke, Micro Greens, Tomato, Goats Cheese, Edible Flowers, Pickled Red Onion, Caesar Yoghurt, Crouton.

FRIED CALAMARI P

R130

Calamari, Pickled Ginger Aioli, Jalapeño, Lime, Coconut Cream, Chives.

QUAIL

R180

Panfried Quail, Lavender, Maple, Peas, Pink Peppercorn, Tuille, Smoke.

LAMB KIDNEY

R105

Lamb Kidney, Rosemary Crumb, Dill, Polenta, Onion, Herbed Yoghurt.

SNAILS

R105

Panko, Snails, Parmesan, Pearl Onion, Mustard Seed, Sourdough Crouté.

FRESH OYSTERS (4/6/9)

R40 EACH

- Tabasco, Mignonette, Lemon Cheek.
- Lemon Sriracha Granita.

MAINS

WAGYU BURGER

R195

200g Beef Wagyu Burger, Prego Sauce, Crispy Onion, Rocket, Tomato, Pickles, Chips.

CHICKEN BURGER

R165

Southern Fried Chicken Burger, Caesar Dressing, Iceberg Lettuce, Chilli Crisp, Parmesan, Chips.

CHICKEN ROULADE

R225

Cranberry, Labneh, Chicken Roulade, Jalapeño, Pineapple Pureé, Pumpkin Fritter, Pearl Onion, Capsicum.

BEEF FILLET

R360

250g Beef Fillet, Cherry, Thyme, Bordelaise, Bone Marrow, Garlic Butter Sourdough, Baby Carrot, Black Mushroom.

BEEF SIRLOIN

R285

300g Beef Sirloin, Chakalaka Cream, Crispy Onion, Potato Croquette, Butternut, Whipped Feta.

LAMB RUMP

R295

250g Lamb Rump, Figs, Rosemary Dauphinoise, Leeks, Onion Reduction.

RATATOUILLE TART VG

R200

Vegan Tart, Baby Marrow, Tomato, Spicy Coconut Tomato Soup, Basil Gel.

DUCK N

R265

Duck Breast, Sweet Potato Bake, Almond, Textures of Spinach, Green Peppercorn, Demi-Glace.

IMPALA LOIN N	R330
250g Impala Loin, Rooibos Fondant, Monkey Gland, Pearl Onion, Sunflower Pesto, Baby Spinach.	
PORK RIBS	R315
600g BBQ Pork Ribs, Shoestring Fries, Tenderstem Broccoli.	
BEETROOT RISOTTO V	R190
Artichoke Hearts, Beetroot, Risotto Rice, Lemon, Parmesan.	
KABELJOU P	R240
230g Kabeljou, Lemon Maldon Gel, Rice Cake, Lemon Butter Cream, Peas.	
STRAWBERRY PROSCIUTTO N	R200
Broccoli, Strawberry, Toasted Almonds, Avocado, Peppadew Olives, Parmesan, Crispy Prosciutto, Ginger Lemongrass Dressing.	
CHICKEN MUSHROOM PASTA	R190
Caramelised Onion, Chicken Breast, Giant Shell Pasta, Mushroom Cream, Sundried Tomato, Baby Spinach, Parmesan.	

DESSERTS

BAKED ALASKA POPSCICLE	R130
Rooibos Cake, Passionfruit Ice Cream, Toasted Coconut, Flambeéd with Amarula.	
PEPPERMINT CRISP CRÈME BRÛLÉE	R120
<i>Caramel Crème Brûlée, Dulce de Leche, Peppermint Crisp Ice Cream, Chocolate.</i>	
SOURDOUGH N	R115
Sourdough Gelato, Honey Butter Sourdough, Peaches, Candied Nuts, Koeksister.	
VEGAN DESSERT VG N	R125
Vegan Brownie, Vegan Nutty Mousse, Berry Sorbet, Almonds, Berries.	
VISTA'S CHEESE PLATE N	R195
Selection of Cheeses, Candied Nuts, Homemade Seeded Crackers, Sourdough Crackers, Caramelised Onions, Fig.	
ARTISANAL ICE CREAM BAR:	
ONE SCOOP:	R40
TWO SCOOPS:	R65
FLAVOURS	
Chocolate, Vanilla, Strawberry, Peppermint Crisp, Sourdough Gelato, Berry Sorbet.	

ARTISANAL DRINKS

ICED COFFEE Coffee served over ice topped with milk.	R50
SALTED CARAMEL ICED COFFEE	R55
COFFEE FRAPPÉ Coffee blended with ice, milk and sugar syrup.	R50
CARAMEL CREAM FRAPPÉ	R65
CHOCOLATE COFFEE FRAPPÉ	R65
AFFOGATO 2 Scoops of Vanilla Ice Cream with 1 shot of Espresso.	R50
PISTACHIO AFFOGATO ^N 2 Scoops of Vanilla Ice Cream with 1 shot of Espresso and Pistachio Paste.	R100
DOM PEDRO Frangelico Amarula Kahlua Jameson.	R70

OUR SIGNATURE MILKSHAKES

WHITE CHOCOLATE AND OREO	R85
LOTUS BISCOFF	R85
CHOCOLATE	R60
CARAMEL POPCORN	R75
STRAWBERRY	R60
VANILLA	R60

SMOOTHIES

PEANUT BUTTER, BANANA	R60
STRAWBERRY, PEACH & OATS	R65
MANGO LASSI	R60

SOMETHING SWEET

Served from 07:00 - 17:00

PASTRY TABLE
Ask your service ambassador about our available flavours.

CAKE OF THE DAY	R65
GOURMET BROWNIES	R45
BAKED CHEESECAKE	R75

OUR COCKTAIL SELECTION

STRAWBERRY DAIQUIRI Bacardi Rum, Lemon Juice, Simple Syrup, Strawberries, Mint.	R105
CALIFORNIA ICED TEA Gordons Gin, Bacardi Rum, Smirnoff Vodka, Olmeca Tequila, Blue Curacao, Lemon Juice, Lemonade.	R120
LONG ISLAND ICED TEA Gordons Gin, Bacardi Rum, Smirnoff Vodka, Olmeca Tequila, Triple Sec, Lemon Juice, Coke.	R125
MIMOSA Cranberry Orange.	R65
CHEEKY FABBRI Bacardi Rum, Lemon Juice, Simple Syrup, Amarena Cherries, Mint, Cherry Kirsch.	R115
VISTA'S OLD FASHIONED Jack Daniels Whiskey, Bitters, Orange Zest.	R100
RISKY WHISKEY Jack Daniels Honey, Disaronno, Lemon Juice, Simple Syrup, Triple Sec.	R115
APEROL SPRITZ Prosecco, Aperol, Sparkling Water.	R100
SPICY PINEAPPLE MARGARITA ^N Chilli Infused Jose Cuervo Gold, Triple Sec, Pina Colada, Lemon Juice, Honey, Togarashi.	R95
COCKTAIL OF THE WEEK	SQ
KEGTAILS:	
SEX ON THE BEACH	R75
PASSIONFRUIT AND MANGO MOJITO	R75
MARGARITA	R85
BOMBAY GIN & STRAWBERRY TONIC	R75

MOCKTAILS

STRAWBERRY BASIL LEMONADE Muddled Strawberry, Basil Leaves, Lemon Juice, Simple Syrup, Sparkling Water	R80
GRAPEFRUIT PALOMA SPRITZER Grapefruit Paloma, Sparkling Water	R75
LITCHI BERRY CRUSH Muddled Litchi, Blueberries, Lemon Juice, Simple Syrup, Sparkling Water	R75
STRAWBERRY DAIQUIRI Strawberries, Lemon Juice, Simple Syrup, Mint	R80