

Vista's

AT THE FEATHER HILL

2025

WINTERMENU

Welcome to Vista's

Restaurant at The Feather Hill, where every meal is a celebration of love, life, and the endless possibilities.

Four years ago, our story began with a shared dream and a commitment to excellence. As partners in both life and gastronomy, we embarked on a remarkable adventure, igniting flames of creativity and innovation in the culinary world.

Our vision is simple, to create moments of connection, joy, and culinary delight. With each passing day, we have been humbled and inspired by the unwavering support of our loyal patrons.

Our team has embraced every challenge, celebrated every triumph, and poured our hearts into every dish that graces your table. Our journey has been one of continuous growth.

Today, we invite you to join us on this extraordinary voyage—a celebration of flavour, tradition, and innovation. From our kitchen to your plate, each dish is a labour of love, meticulously crafted to tantalize the senses and leave a lasting impression.

It is our greatest honour to share our culinary vision with you.

Kos is op die tafel en smaaklike ete.

Hanno & Danelle Barnard

The image shows two handwritten signatures in black ink. The signature on the left is 'Hanno' and the one on the right is 'Danelle'. They are written in a cursive, flowing style. The signatures are enclosed in a thin black rectangular border.

BREAKFAST

Served from 07:30-11:30

EARLY BIRD	R85
Two Eggs, Two Rashers of Bacon, Homemade Chips, Ciabatta. <i>Add Boerewors R35 or Add Cheesegriller R35</i>	
VISTA'S BREKKIE	R150
Two Eggs, Two Rashers of Bacon, Homemade Sourdough, Boerewors, Tomato and Mushroom Smoor, Potato Hashbrown.	
BENEDICT ON THE HILL	R85
Homemade Sourdough, Two Poached Eggs, Avocado, Wilted Spinach, Hollandaise. <i>Add Bacon R35 or Halloumi R40</i>	
ALL-IN-ONE OMELETTE	R130
Three Egg Omelette, Bacon, Cheese Griller, Tomato, Onion, Mushroom and Chips Served With Toasted Ciabatta.	
SAVOURY MINCE OMELETTE	R120
Three Egg Omelette, Savoury Mince, Parmesan, Blistered Tomato, Ciabatta.	
PORK BELLY OMELETTE 	R125
Pork Belly Cubes, Chilli Crisp, Dynamite Sauce, Avocado, Feta, Ciabatta.	
MUTOGO AND BOEREWORS	R100
Slap Pap, Sliced Boerewors, Cheddar Cheese, Onion Rings, Brown Onion Sauce.	
ZUCCHINI HUMMUS BOWL 	R115
Zucchini Hummus, Tomato Chickpeas, Sourdough, Avocado.	
MAPLE AND PECAN FLAPJACKS 	R95
Vanilla Bean Flapjack, Mascarpone, Pecan Nuts, Lotus Biscoff Crumble, Maple Syrup, Strawberries.	
FRENCH TOAST 	R105
Sourdough French Toast, Mixed Spice Crumble, Poached Pear, Dried Apricot, Salted Caramel, Custard.	
HEARTY CHOCOLATE OATS  	R95
Chocolate Oats, Chia Seeds, Banana, Blueberries, Homemade Chocolate Granola, Cocoa Nibs, Walnuts.	
FRUIT BOWL 	R60
Greek Yoghurt, Seasonal Fresh Fruits, Berry Coulis.	

BREAKFAST ADD ON'S

BACON	R35
CHICKEN	R25
SALMON	R65
BALSAMIC MUSHROOM	R40
CHIPS	R30
FETA	R22
CHEDDAR	R20
AVO	R30
HALLOUMI	R40
BEEF	R65
BOEREWORS	R35
CHEESEGRILLER	R35

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 Johnnie Walker Red	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** PISCATARIAN

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

LUNCH

Served from 12:00 - 17:00

WAGYU BEEF BURGER

200g Wagyu Patty, Black Pepper Mushroom Sauce, Rocket, Truffle Whipped feta, Homemade Fries.

R180

CHICKEN BURGER

Grilled Chicken Breast, Veri Peri Mayonnaise, Tomato, Iceberg Lettuce, Mango Chutney, Homemade Fries.

R150

FLAT IRON STEAK N

300g Beef Flat Iron Steak, Cross Cut Potato Chips, Broccoli Almondine, Bacon and Garlic Herb Butter.

R230

BUTTER CHICKEN RIGATONI

Creamy Butter Chicken, Rigatoni Pasta, Butter Beans, Green Beans.

R175

BEER BATTERED COD P

Stella Beer Battered Cod, Green Vegetables, Coconut Rice, Chipotle Mayonnaise, Dill.

R250

SHAVED BRUSSEL SPROUT SALAD V

Shaved Brussels Sprouts, Sweet Potato, Maple Syrup, Quinoa, Cranberries, Goat's Cheese and Sunflower Seed Salad, Maple Mustard Dressing.

R135

CHARCUTERIE BOARD N

A Variety of South African Cheeses, Crackers, Cold Meats, Candied Nuts, Fresh Fruits, Homemade Jam, Peppadew Stuffed Olives, Biltong.

FOR TWO: R425

FOR FOUR: R650

SOMETHING SWEET

Served from 12:00 - 17:00

PASTRY TABLE:

Ask your service ambassador for the available flavours.

CAKE OF THE DAY:

R65

GOURMET BROWNIES:

R45

BAKED CHEESECAKE:

R75

ARTISANAL ICE CREAM BAR:

ONE SCOOP:

TWO SCOOPS:

R35

R65

FLAVOURS

Vanilla, Chocolate, Rum and Raisin, Amarula, Brown Butter, Vegan Coconut.

A LA CARTE






STARTERS



POTATO SOUP	R110
Raclette Cheese, Cream, Garlic Ciabatta, Slap Haakskeen.	
TEMPURA FISH 	R115
Rock Cod, Spinach Puree, Crispy Spinach, Dynamite Sauce.	
TOMATO HORSERADISH CEVICHE 	R95
Sliced Tomato, Naartjie, Horseradish, Celery, Blossom Salsa.	
DUCK KATAIFI	R125
Shredded Duck, Buttered Kataifi, Pea Cream, Zucchini, Peas.	
BEEF FILLET CARPACCIO	R145
Carpaccio, Eggplant Mousse, Rocket, Parmesan, Crispy Capers, Ciabatta.	

MAINS



BILTONG FILLET	R325
300g Fillet, Peppadew and Pink Peppercorn Cream, Mielie Brood, Biltong, Corn, Coriander Spice.	
LEG QUARTER 	R205
Macadamia, Dried Fruit, Stuffed Leg Quarter, Cabbage Cous Cous, Macadamia, Chimichurri, Bokchoy and Orange Segments.	
SALMON  	R340
250 g Norwegian Salmon, Honey, Sriracha Brussel Sprouts, Wild Rice, Peanuts, Peanut Cream.	
PORK TOMAHAWK	R265
400g Pork Tomahawk, White Pepper, Green Bean Mash, Black Pepper Mushroom Sauce, Green Vegetables, Flambeed with Klipdrift.	
LAMB FLATTIE	R225
Deboned Leg of Lamb, Tenderstem Broccoli, Chive Emulsion, Crushed Potato, Rosemary and Pomegranate Jus, Pearl Onion.	
OXTAIL FOR YOU	R350
450g Braised Red Wine Oxtail, Dombolo, Soetwortels, Tomato and Spinach, Crispy Mushroom.	
OXTAIL TO SHARE	R650
900g Braised Red Wine Oxtail, Dombolo, Soetwortels, Tomato and Spinach, Crispy Mushroom.	
CAPE MALAY NOODLE 	R175
Zucchini Noodles, Cape Malay Cream, Asparagus, Peas, Roasted Peppers, Cocktail Tomato, Whipped Feta.	
TIGER PRAWN PASTA 	R255
Chipotle Butter Prawns, Textures of Coconut, Pasta Sheets, Rocket, Pickled Vegetables and Jalapeno.	
OSTRICH NECK	R235
Braised Ostrich Neck, Ostrich Flank, Parsnips, Puff Pastry Ring, Braising Liquid, Heirloom Carrots.	

DESSERTS

RUM AND RAISIN

R105

Banana Bread and Butter Pudding, Rum and Raisin Ice Cream, Orange Custard, Guava.

CHOCOLATE FONDANT

N

R130

Please allow 20 min to prepare.

Hazelnut Filled Dark Chocolate Fondant, Toasted Hazelnut Crumb, Amarula Ice Cream, Whipped Espresso Cremeux, Cocoa Nib, Passionfruit Curd.

CRÈME BRÛLÉE

R110

Citrus Infused Crème Brulee, Brown Butter Ice Cream, Gooseberries, Naartjies.

VEGAN DESSERT

N VG

R110

Poached Pear, Miso Cake, Dark Chocolate, Sesame Brittle, Fabbri Cherries, Coconut Ice Cream.

VISTA'S CHEESE PLATE

N

R145

A Selection of South African Cheeses, Honeycomb, Candied Nuts, Homemade Jam, Fruit and Nut Crackers.

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.

CARAMEL CREAM FRAPPÉ

R65

CHOCOLATE COFFEE FRAPPÉ

R65

AFFOGATO

R50

2 Scoops of Vanilla Ice Cream with 1 shot of Espresso.

PISTACHIO AFFOGATO

N

R100

2 Scoops of Vanilla Ice Cream with 1 shot of Espresso and Pistachio Paste.

DOM PEDRO

R70

Frangelico | Amarula | Kahlua

MILKSHAKE

R60

Ask your service ambassador about our available flavours

SPECIALTY MILKSHAKES

R85

White Chocolate and Oreo.
Shortbread And Tennis Biscuit.
Lotus Biscoff
Espresso Chocolate

SMOOTHIES

BANANA, PEACH & OATS

R60

MIXED BERRY

R60

STRAWBERRY & PEACH.

R65

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, Triple Sec, Simple Syrup, Lemon Juice, Lemonade.	R120
LONG ISLAND ICED TEA Gordons Gin, Bacardi Rum, Smirnoff Vodka, Olmeca Tequila, Triple Sec, Simple Syrup, Lemon Juice, Coke.	R125
DRY OR SWEET MARTINI Hendricks Gin, Dry Vermouth/Sweet Vermouth, Bitters	R100
APEROL SPRITZ Prosecco, Aperol, Soda Water	R105
MIMOSA Orange or Cranberry.	R65

MIMOSA SPECIAL
4 MIMOSA'S FOR R230.00

NON-ALCOHOLIC COCKTAILS

STRAWBERRY DAIQUIRI Strawberries, Lemon Juice, Simple Syrup, Mint.	R75
CHEEKY FABRI Amarena Cherries, Lemon Juice, Simple Syrup, Mint.	R75
LITCHI BERRY CRUSH Lemon Juice, Simple Syrup, Muddled Litchi & Blueberries, Soda Water.	R90
MANGO SPRITZER Mango, Simple Syrup, Lemon Juice, Mango Puree, Soda Water.	R55

HOT COCKTAILS

GLÜWEIN Mulled Red Wine with Aromatic Spices and Citrus.	R65
SNOW ESCAPE KWV 10 Years, Frangelico, Chai Latte.	R105

SIGNATURE COCKTAILS

CHEECKY FABRI

Bacardi Rum, Lemon Juice, Simple Syrup, Amarena Cherries, Mint.

R115

SPICY PINEAPPLE MARGARITA

Captain Morgan Dark Rum, Chilli Infused Jose Cuervo Gold, Triple Sec, Lemon Juice, Honey.

R95

ESPRESSO MARTINI

Absolute Vodka, Kahlua, Espresso Shot, Simple Syrup.

R95

CHERRY BLOSSOM

Gordons Gin, Cherry Kirsch, Lemon Juice, Soda Water, Amarena Cherries, Mint.

R100

FRENCH SEVENTY VIBE

Amarula Gin, Lemon Juice, Simple Syrup, Annabelle Blanche.

R75

RISKY WHISKEY

Disaronno, Jack Daniels Honey, Lemon Juice, Simple Syrup, Triple Sec.

R115

VISTA'S OLD FASHIONED

Jack Daniels Whiskey, Bitters, Orange Zest.

R100

RED BULL MOJITO

Red Bull, Bacardi White Rum, Mint, Simple Syrup, Fresh Lime.

R95

CRANBERRY FIZZ

Cruz Vodka, Cranberry Juice, Lime Juice, Simple Syrup, Soda Water.

R100

WHISKEY CRÈME BRÛLÉE

Johnnie Walker Blonde, Melktertjies, Amarula, Sugar

R105

VISTA'S PUNCH

Captain Morgan Dark Rum, Grenadine, Angostura Bitters, Lemonade, Fresh Lime.

R95

**PLEASE NOTE THAT A 10% SERVICE FEE WILL BE ADDED TO YOUR
BILL FOR PARTIES OF FIVE & MORE**

Bon Appétit