

Vista's

AT THE FEATHER HILL

2025 **MENU**

Welcome to Vista's Restaurant

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

Five 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 block contains 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 signatures are fluid and cursive. A thin horizontal line with a small circle at the left end is positioned above the signatures.

BREAKFAST

Served from 07:30-11:30

EARLY BIRD	R85
2 Eggs, 2 Rashers of Bacon, Homemade Chips, Toast.	
VISTA'S BREKKIE	R145
2 Eggs, 2 Rashers of Bacon, Grilled Tomato, Toast, Cheese Griller, Baked Beans, Mushrooms, Marmalade.	
APPLE CRUMBLE YOGHURT BOWL V N	R95
Greek Yoghurt, Spiced Apple Granola, Apple Compote, Candied Walnuts.	
PAIN PERDU V	R125
Homemade Milk Bread, Lotus Biscoff, Coffee Ice Cream, Spiced Peaches.	
BILTONG & PHUTU SHAKSHUKA	R130
Beef Biltong, Phutu Pap, 2 Poached Eggs, Shakshuka Sauce.	
PISTACHIO CROFFLE V N	R150
Croissant Waffle, Pistachio Cream, Pistachio, Strawberries, Icing Sugar Dust.	
BENEDICT ON THE HILL	R105
English Muffin, 2 Poached Eggs, Bacon, Rocket, Hollandaise.	
SALMON SMASH P	R145
Homemade Sourdough, Zesty Avocado, Smoked Salmon, Heirloom Tomato, Feta.	
ALL-IN-ONE OMELETTE	R125
Three Egg Omelette, Cheese, Bacon, Cheese Griller, Tomato, Onion, Mushrooms, Fries, Toast.	
SHREDDED LAMB OMELETTE	R135
Three Egg Omelette, Cheese, Shredded Lamb, Hummus, Harissa, Carrot, Toast.	
BILTONG & PEPPADEW OMELETTE	R110
Three Egg Omelette, Whipped Feta, Biltong Powder, Peppadew, Salt & Vinegar Simba Chips, Toast.	

BREAKFAST ADD ON'S

HALLOUMI	R45
FETA	R30
CHEDDAR CHEESE	R25
AVOCADO	R30
BALSAMIC MUSHROOMS	R40
HOMEMADE CHIPS	R30
CHEESE GRILLER	R35
BACON	R35
GRILLED CHICKEN	R30
BEEF STRIPS	R65
SALMON	R65

HOT BEVERAGES

TEA Ask your service ambassador about our available flavours.	R30
AMERICANO REGULAR	R32
AMERICANO LARGE	R35
CHAI LATTE	R48
DARK BELGIUM HOT CHOCOLATE	R60
WHITE BELGIUM HOT CHOCOLATE	R65
CAPPUCCINO REGULAR With cream	R38 +R5
CAPPUCCINO LARGE With cream	R48 +R5
ROOIBOS CAPPUCCINO REGULAR	R35
ROOIBOS CAPPUCCINO LARGE	R40
ROOIBOS LATTE	R45
AMARENA BLACK TEA	R55
CAFFÈ LATTE	R45
FLAT WHITE	R40
ESPRESSO	R23
DOUBLE ESPRESSO	R27
CORTADO	R27
MACCHIATO	R45
CAFFÈ MOCHA	R48
IRISH COFFEE	R55
ADD FLAVOURED SYRUPS: Hazelnut Salted Caramel Vanilla	+R10

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

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

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

LUNCH

Served from 12:00 - 17:00

BEEF BURGER

200g Wagyu Patty, Rocket, Tomato, Crispy Onion, Bacon Jam, Baconnaise, Toasted Bun.

R195

CHICKEN BURGER

Southern Fried Chicken, Lettuce, Tomato, Red Onion, Chipotle Queso, Toasted Bun.

R165

300G AGED RUMP

300g Aged Rump Steak, Aatchar Butter, Aatchar Oil, Rocket, Parmesan Fries.

R235

CHORIZO GNOCCHI

Chorizo, Red Wine Onions, Sweet Potato Gnocchi, Chevré, Sundried Tomato.

R190

FENNEL & CITRUS SALAD

Basil, Lemon & Vanilla Sorbet, Marinated Fennel, Toasted Hazelnuts, Basil Oil, Zesty Yoghurt.

R155

FRESH MUSSEL POT

Cucumber, Lime Gel, Toasted Sourdough, White Wine, Gorgonzola, Green Peas, Cream.

R205

SOUTH-AFRICAN ANTIPASTO PLATTER

Olives, Peppadew, Hummus, Sundried Tomato, Camembert, Cream Cheese with Sweet Chilli, Homemade Sourdough, Crackers, Gypsy Ham, Biltong, Preserved Fig.

FOR ONE: R230

FOR TWO: R450

FOR FOUR: R600

SOMETHING SWEET

Served from 12:00 - 17:00

FRESHLY BAKED PASTRY TABLE:

Ask your service ambassador for our available flavours.

BAKED CHEESECAKE:

R65

GOURMET BROWNIE:

R45

CAKE OF THE DAY:

R55

VISTA'S ARTISANAL ICE CREAM:

Served with Shortbread Crumble and Crushed Wafer.

ONE SCOOP:

R35

TWO SCOOPS:

R65

FLAVOURS

Vanilla Ice Cream | Chocolate Ice Cream | Coffee Ice Cream | Malva Pudding Ice Cream |
Blackberry Sorbet | Liquorice & Sesame Seed Ice Cream | Raspberry Sorbet

A LA CARTE

Served from 12:00 - 22:00

STARTERS

PERI PERI CHICKEN LIVERS	R95
Crumbed Chicken Livers, Peri Peri Sauce, Garlic, Buttered Ciabatta, Pearl Onion.	
PATAGONIA CALAMARI P	R130
Crispy Calamari, Harissa Lemon Butter Sauce, Whipped Feta.	
MISO CARROT SOUP VG	R90
Heirloom Carrot, Miso, Caramel, Melba Toast.	
BEEF TARTARE	R150
Raw Egg Yolk, Beef Fillet, Cornichon, Capers, Parmesan, Dijon.	
CHEVRÉ CRISPY CRAB	R140
Frozen Chevré Mousse, Fennel, Dill Oil, Crispy Crab.	

MAINS

FILLET N	R305
250g Fillet, Hazelnut Pesto, Spinach Mornay, Fondant Potato, Truffle, Perigourdine.	
CUT OF THE WEEK	SQ
With Hazelnut Pesto, Spinach Mornay, Fondant Potato, Truffle, Perigourdine.	
LAMB SHANK	R345
450g Braised Lamb Shank, Tomato, Danish Potato, Pearl Onion.	
PORK BELLY ROLL	R205
Crispy Pork Belly Roll, Ouma Mosterd, Cranberry, Mashed Potato, Fine Beans, Cranberry Velouté.	
MAURITIAN SEA BASS P	R250
250g Sea Bass, Lemongrass Risotto, Pink Peppercorn, Beurre Noisette, Salt Espuma, Broccoli, Chives.	
BLESBOK FILLET	R365
250g Blesbok Fillet, Biltong Butter, Parmesan Polenta, Heirloom Carrots, Chasseur Sauce.	
DIJON PAPPARDELLE	R185
Homemade Pappardelle Pasta, Chicken Fillet, Dijon Cream, Green Peas, Sundried Tomato.	
MUSHROOM & BUTTERNUT V	R210
Butternut Tart, Thyme, Baby Spinach, Medley of Mushrooms, Miso, Honey.	
DUCK	R295
Duck Leg Croquette, Duck Breast, Horseradish, Chevré, Cous Cous, Roasted Peppers, Beetroot.	

DESSERTS

CRÈME BRÛLÉE N	R110
Apricot Crème Brûlée, Malva Pudding Ice Cream, Macadamia Brittle, Rooibos Tuille.	
SHADES OF PURPLE	R120
Blueberry Frozen Mousse, Blackberry Sorbet, White Chocolate, Lavender Coral Sponge.	
CHOCOLATE ALL SORTS N	R125
Liquorice, Dark Chocolate, Salted Caramel, Sesame Seed Praline, Liquorice and Sesame Seed Ice Cream, Orange.	
VEGAN DESSERT VG	R105
Date Cake, Raspberry Gel, Chocolate, Candied Walnut, Raspberry Sorbet.	
VISTA'S CHEESE PLATE N	R145
Homemade Crackers, A Variety of South African Cheese, Honey Candied Nuts, Preserved Fig, Preserved Ginger, Dried Fruits.	

ARTISANAL DRINKS

ICED COFFEE	R60
FLAVORED ICED COFFEE Vanilla Hazel Nut Salted Caramel	R70
DOM PEDRO LIQUEUR'S Frangelico Amarula Kahlua	R70
DOM PEDRO WHISKEY Jameson J&B Bains	R80

SMOOTHIES

PINEAPPLE & STRAWBERRY SMOOTHIE	R60
MIXED BERRY SMOOTHIE	R55
SUNSHINE DAYDREAM Strawberries, Peaches, Yoghurt, Honey, Milk.	R65

OUR COCKTAIL SELECTION

MOJITO Tequila, Lemon Juice, Triple Sec, Simple syrup.	R85
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.	R125
LONG ISLAND ICED TEA Gordons Gin, Bacardi Rum, Smirnoff Vodka, Olmeca Tequila, Triple Sec, Simple Syrup, Lemon Juice, Coke.	R125
MAI TAI Bacardi Rum, Red Heart Rum, Captain Morgan Dark Rum, Triple Sec, Orange Juice, Pineapple Juice.	R100
CITRUS SUNRISE Orange Juice, Lemon Juice, Cointreau, Cruz Vodka, Simple Syrup.	R80
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
ORANGE SPRITZER Orange Syrup, Soda Water.	R65
CHEEKY FABBRI Amarena Cherries, Lemon Juice, Simple Syrup, Mint.	R75
LITCHI BERRY CRUSH Lemon Juice, Simple Syrup, Muddled Litchi & Blueberries, Soda Water.	R90

SIGNATURE COCKTAILS

CHEEKY FABBRI

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

R100

TROPICAL DAIQUIRI

Bacardi Rum, Lemon Juice, Simple Syrup, Pina Colada Syrup, Mango Syrup, Passion Fruit, Coconut Cream

R95

SPICY PINEAPPLE MARGARITA

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

R90

SPICY APPLE PUNCH

Apple Juice, Apple Sours, Smirnoff Tamarind, Lemon Juice, Simple Syrup.

R65

ESPRESSO MARTINI

Absolute Vodka, Kahlua, Espresso Shot, Simple Syrup.

R80

CHERRY BLOSSOM

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

R90

GOLD RUSH

Bains Whisky, Honey, Lemon Juice, Egg White.

R80

WATERMELON GIN BULL

Fresh Lemon, Tanquary Gin, Watermelon Cordial, Watermelon Red Bull.

R100

VISTA'S OLD FASHIONED

Jack Daniels Whiskey, Bitters, Orange Zest.

R100

RISKY WHISKEY

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

R110

BRANDY PUNCH

KWV 5yrs, Simple Syrup, Lemon Juice, Lemonade, Ginger Ale, Bitters.

R95

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Bon Appétit