



Vista's

AT THE FEATHER HILL

A LA CARTE

STARTERS

KAROO SPRINGBOK CARPACCIO R95

TOASTED CORIANDER AIOLI, PICKLED RADISH, DEEP FRIED CAPERS AND ROCKET DRIZZLED WITH WILLOW CREEK OLIVE ESTATE BALSAMIC GLAZE.

SNAILS R84

PANKO FRIED SNAILS, ROQUEFORT CRUMBLE, ROASTED GARLIC CLOVES SERVED WITH CREAMY GARLIC SAUCE AND ESPUMA.

*ESPUMA - FOAM

GRILLED HALLOUMI R79

MIXED LEAF STRAWBERRY SALAD, GARLIC AND THYME CROUTONS, TOASTED SUNFLOWER SEEDS, POMEGRANATE JELLY DRIZZLED WITH WILLOW CREEK OLIVE ESTATE POMEGRANATE DRESSING.

MAINS

RJ'S OXTAIL (RED WINE BRAISED) R220

CREAMY SUNDRIED POLENTA SERVED WITH LOCO ELOTÉ

*LOCO ELOTÉ - CHILLI FLAKED MAYO ON A GRILLED CORN

CONFIT DUCK LEG R215

DAUPHINOISE POTATOES, EXOTIC MUSHROOMS ACCOMPANIED WITH CREAMED HORSERADISH.

*DAUPHINOISE - SLICES OF POTATO LAYERED WITH BUTTER, GARLIC AND THYME

CHALMAR FILLET STEAK (250G) R195

ROASTED ROOT VEGETABLES, TRIPLE COOKED ROSEMARY POTATO CHIPS TOPPED WITH A RICH BORDELAISE SAUCE.

*BORDELAISE SAUCE - BONE MARROW SAUCE

CHICKEN ROULADE R179

ROLLED CHICKEN BREAST STUFFED WITH BASIL AND CRISPY BACON ON A BED OF EASTERN COUS-COUS, PEARL ONIONS AND BUTTERNUT PURÉE.

CALAMARI (GRILLED OR FRIED) R189

SWEET POTATO MASH WITH A SAUTÉED BEANS, FENNEL AND SUGAR SNAP PEAS SERVED WITH A HARISSA LEMON BUTTER SAUCE.

DESSERTS

PAIRS WELL WITH OUR SIGNATURE VISTA'S BLEND COFFEE

MILKTART CRÈME BRULEE R75

ACCOMPANIED BY AN EDIBLE CINNAMON STICK AND EARL GREY ICE CREAM.

PEPPERMINT CRISP 2.0 R89

COCONUT AND CHOCOLATE TART CASE FILLED WITH PIPED CHOCOLATE CHEESECAKE A DULCE DE LECHE CENTRE TOPPED WITH CRYSTALIZED MINT LEAVES AND CHANTILLY CREAM.

*DULCE DE LECHE - HOME-COOKED CARAMEL TOFFEE

MULBERRY (MOERBEI) PANNA COTTA R80

ON ROASTED WHITE CHOCOLATE CRUMBLE TOPPED WITH FREEZE-DRIED RASPBERRIES, STRAWBERRY CRISP PEARLS, MOERBEI GEL AND A CRISP LAVENDER THYME MERINGUE.

