

# VISTA 18

DINE AROUND

3-Courses \$55

Friday, January 26 - Sunday, February 11

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## FIRST

### SMOKED TURKEY BLACK BEAN SOUP

corn tortilla crème, lime cilantro oil

### SPINACH + CRISPY QUINOA SALAD

charred halloumi, pickled butternut squash,  
champagne vinaigrette

### MUSHROOM + ARTICHOKE ON TOAST

truffle cream, bell pepper havarti, house  
focaccia

#### GOLDHILL SYRAH

6oz - \$13 / 9oz - \$20 / Bottle - \$60

#### HESTER CREEK OLD VINES PINOT BLANC

6oz - \$11 / 9oz - \$17 / Bottle - \$48

#### MISSION HILL CABERNET MERLOT

6oz - \$12 / 9oz - \$18 / Bottle - \$52

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## SECOND

### ORANGE SAFFRON GLAZED LING COD

chickpea quinoa cake, seasonal winter  
veggies

### SOUS VIDE PORKLOIN

black garlic polenta, calvados demi, seasonal  
winter veggies

### SURF + TURF ROULADE

angus ground chuck, fresh spinach,  
garlic wild prawn mousse, fingerling trio  
potage, roasted tomato demi

#### BURROWING OWL CHARDONNAY

6oz - \$13 / 9oz - \$20 / Bottle - \$60

#### MONTE CREEK 'LIVING LAND' RIESLING

6oz - \$12 / 9oz - \$18 / Bottle - \$52

#### SANDHILL CABERNET FRANC

6oz - \$12 / 9oz - \$18 / Bottle - \$52

#### HOYNE

Pilsner \$9

#### HOYNE

Por Favor \$9

#### HOYNE

Dark Matter \$9

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## THIRD

### PUMPKIN SPICE CHOCOLATE

### CHEESECAKE

molasses gingerbread crust

### CRANBERRY ORANGE PIE

shortcrust pastry,  
white chocolate mousse

### CARAMELIZED PEACH BREAD PUDDING

toasted marshmallow anglaise

#### UNSWORTH 'OVATION'

2oz - \$10

#### WILD GOOSE 'AUTUMN GOLD'

6oz - \$11 / 9oz - \$17 / Bottle - \$48

Authentic · Local · Elevated