

Vista Mare

BAR & DINING

SNACKS


Sydney Rock oysters^a : Half dozen • 45 | Dozen • 86
Freshly shucked with a traditional mignonette dressing
Add 2g caviar 13 ea

ARS Italica Oscietra Caviar
• 10g 80 • 25g 160 • 50g 315
Caviar, crostini, mascarpone, chives, egg

Basket of Sardinian flatbread and focaccia • 16

Marinated olives with Parmigiano Reggiano • 16


Fried pizza dough *panzerotti* filled with smoked mozzarella
and tomato 2 pieces • 16

 House cured king salmonⁱ on warm brioche with
sour cream, pink pepper and fennel pollen 2 pieces • 18

Olasagasti Cantabrian anchoviesⁱ and ricotta
on warm brioche 2 pieces • 18


SMALL PLATES

Marinated and grilled red peppers, zesty green dressing,
pickled eschalot and Pantelleria capers • 17

 Tuna crudo^a, crushed heirloom tomato dressing, dill
and Taggiasca olives • 33


Flash fried southern calamari^a with lemon mayonnaise • 31


Culaccia premium prosciutto • 32

 Chicken liver parfait with kumquat and orange compote,
served with warm ciabatta • 28

ALL DAY MENU from 11am - 10pm

LARGE PLATES

 Gianmarco's vegetarian lasagna *al pesto* • 37

 Linguine with spanner crab^a, cherry tomato and basil • 46

Grilled fish of the day^a, tomato and chardonnay vinaigrette
and confit cherry tomato • MP

Beef sirloin tagliata with bone marrow butter and madeira jus,
served with french fries • 48

SANDWICHES

Comté cheese and truffle sourdough toastie • 32

Yamba prawn roll^a, cos lettuce,
cocktail sauce and Amalfi lemon • 36


 Classic club sandwich, chicken, egg, lettuce and bacon • 32

 Grass fed O'Connor beef burger, bacon, aged cheddar cheese,
pickles, beef jus and horseradish mayonnaise • 36

SIDES

Seasonal market greens • 18 Green leaf salad • 18 French fries • 17

SALAD & SOUP


 Rocket salad with fennel, citrus,
buffalo feta and almonds • 26

Chicken salad, butter lettuce, tabbouleh,
barley and buttermilk dressing • 30

Cherry tomato soup, Amalfi lemon, sour cream and
aromatic herbs served with warm ciabatta • 28

DESSERT

Strawberry and vanilla custard tart with burnt meringue • 20

 Valrhona dark chocolate mousse,
salted caramel and chocolate chips • 22

Buffalo fior di latte gelato with kumquat and honey tuille • 18

Selection of three artisanal cheeses
served with lavosh and rye crackers,
nuts, pickled and dried fruits and fruit preserve • 39

Signature Dishes

*Seafood origins: (a) Australia, (i) Import, (m) Mixed
Should you have any special dietary requirements or allergies, please
inform your waiter. We will endeavour to accommodate your dietary
needs, however due to the potential of trace allergens, we cannot guarantee
completely allergy-free dining experiences.*

*Please note a 1.15% surcharge applies for all credit card transactions.
A 10% surcharge applies on Saturdays.
A 15% surcharge applies on Sundays and Public Holidays.
An additional service fee of 10% applies to bookings of 10 people or more.*



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