

WATER VISTA

BREAKFAST (TILL 11AM)

EGGS BENEDICT 24

2 x POACHED EGGS, BACON, SPINACH, SERVED ON SOURDOUGH,
TOPPED WITH CLASSIC HOLLANDAISE SAUCE

BREAKFAST QUESADILLA (VEG OPT) 24

GRILLED TORTILLA, BACON, SCRAMBLED EGG, CHEESE, AVOCADO,
PICO DE GALLO AND SMOKED CHIPOTLE AIOLI
VEG OPTION: MUSHROOMS \$2

SMASHED AVOCADO 23

SMASHED AVOCADO, NATIVE DUKKAH, GOATS CHEESE HERB OIL,
RADISH, TOASTED SOURDOUGH
ADD GRILLED HALLOUMI: \$3
ADD POACHED EGG \$3
ADD BACON \$5

CHILLI SCRAMBLED EGG 22

SCRAMBLED EGG COOKED IN BROWNED BUTTER, FRESH RICOTTA,
FERMENTED CHILLI, HERBS, CHERRY TOMATOES ON TOASTED
SOURDOUGH
ADD HASHBROWN \$3
ADD BACON \$5

B.L.A.T 19

BACON, LETTUCE, AVOCADO, FRESH TOMATO, AIOLI, SERVED ON
TURKISH
ADD FRIED EGG \$3
ADD HASHBROWN \$3
ADD GRILLED CHICKEN \$7

BACON & EGG ROLL 13

FRIED EGG, BACON, WITH CHOICE OF BBQ, TOMATO SAUCE,
TOMATO RELISH OR AIOLI, SERVED ON TURKISH
ADD HASH BROWN \$3
ADD FERMENTED CHILI JAM \$2
ADD CHEESE \$1
MAKE IT DELUXE - DOUBLE BACON, DOUBLE EGG \$19

MIXED GRANOLA 19

IN HOUSE HONEY GRANOLA, GREEK YOGURT, BERRY COMPOTE,
SEASONAL FRUIT, HONEY DRIZZLE

ACAI BOWL 19

TROPICAL BRAZIL ACAI, IN-HOUSE HONEY GRANOLA, SEASONAL
FRUITS, COCONUT FLAKES
ADD PEANUT BUTTER OR NUTELLA \$2

MUSHROOM DELIGHT 25

12-HOUR MUSHROOMS, ALMOND PUREE, KALE, PESTO, ROASTED
TOMATOES, SPANISH ONION, TOAST
ADD POACHED EGG \$3
ADD BACON \$5

**** PLEASE ORDER AT COUNTER USING
YOUR TABLE NUMBER**

LUNCH (FROM 11AM)

ROAST PUMPKIN SALAD (GF) (V) (VEG) 22

ROASTED PUMPKIN, WALNUTS, GOATS CHEESE,
MIXED LEAF, RADISH, FENNEL, IN-HOUSE DRESSING
ADD GRILLED CHICKEN \$7

FISH TACOS 24

3 x MINI TORTILLA WRAPS, BATTERED FISH, CHIPOTLE MAYO SLAW, PICO DE
GALLO, AVO, MIXED LEAF SERVED WITH LEMON

CHICKEN VISTA SANDWICH 19

GRILLED CHICKEN, JALAPENO SLAW, RUSSIAN HOUSE SAUCE,
SERVED ON BREAD OF THE DAY

SUPER BOWL (GF) (V) (VEG) 20

QUINOA, SWEET POTATO, KALE, AVOCADO, CAULIFLOWER, RAISIN,
MIXED NUTS, ALMOND GOODNESS, IN-HOUSE DRESSING SERVED WITH
LEMON
ADD GRILLED CHICKEN \$7

BOWL OF FRIES (GF) (V) (VEG) 9

SERVED WITH TOMATO SAUCE

SWEET POTATO FRIES (GF) (V) (VEG) 11

SERVED WITH AIOLI SAUCE

LITTLE MEALS

(UNDER 12YRS)

SCRAMBLED EGG ON TOAST & BACON 15

BATTERED FISH PIECE & CHIPS 16

SOMETHING SWEET

WATERFRONT WAFFLES 22

2X TOASTED BELGIUM WAFFLE, VANILLA ICE CREAM, SEASONAL
FRUITS, OREO, WHIPPED CREAM, CRUSHED NUTS, SERVED
WITH A CHOICE OF MELTED NUTELLA OR MAPLE SYRUP

ADD ONS

CHEESE	\$1
HASH BROWN/HALLOUMI/EXTRA EGG (P/F)	\$3
BACON/ROASTED TOMATO/AVOCADO	\$5 ea
SCRAMBLED EGGS (2 EGGS)	\$6
ADD SAUCES	\$1.5
FERMENTED CHILLI.	\$2
MUSHROOM	\$6
GLUTEN FREE BREAD EXTRA PER SLICE	\$1
GRILLED CHICKEN	\$7

THANK YOU

FOOD ALLERGIES: ALL CARE IS TAKEN WHEN CATERING SPECIAL REQUIREMENTS.
OUR KITCHEN HANDLES NUTS, SEAFOOD, SESAME SEEDS, WHEAT, EGGS & DAIRY
ETC, WHILE WE TAKE CARE TO AVOID CROSS CONTAMINATION, WE CANNOT
GUARANTEE THAT ANY MENU ITEM IS COMPLETELY FREE FROM ALLERGENS OR
SPECIFIC INGREDIENTS.

PLEASE NOTE: THE DECISION TO CONSUME A MEAL IS AT THE RISK OF THE
PERSON DINING.

WAIT TIMES: AT PEAK HOUR THERE MAY BE A WAIT TIME. WE APPRECIATE YOUR
PATIENCE. IF LONGER THAN 30 + MINS A SIGN AT COUNTER WILL ADVISE YOU.

SURCHARGES: 10% ON WEEKEND | 15% ON PUBLIC HOLIDAYS | 1.6% CARD
SURCHARGE TO BANK. WE APPRECIATE YOUR UNDERSTANDING ON THESE
ESSENTIAL CHARGES

DRINKS MENU

HOT DRINKS

COFFEE

Flat White | Cappuccino | Latte | s|5.00
Hot chocolate | Long black | Chai L|5.50

PICCOLO | ESP | MAC 3.80

ORIGINAL MATCHA LATTE s|5.50
L|6.00

EXTRAS

Mocha | Dirty chai | Sticky chai | 60c
Strawberry Matcha | Honey | Extra
shot

TEAS

English Breakfast | Lemon & 5.50
Ginger | Peppermint | Green
Earl Grey | Chai

BABY CHINO

Frothed milk, choc powder & 1.00
marshmallow

FRESHLY

SQUEEZED JUICES

PLEASE ASK STAFF FOR FRESHLY
SQUEEZED JUICE OF THE DAY 8.00

COLD DRINKS

ICED DRINKS

Latte | Long Black 7.50

Chocolate | Mocha 8.50

Coffee (W/Icecream & Whipped cream)

Matcha 9.00

SYRUPS 60c

Vanilla | Caramel | Hazelnut

MILK ALTERNATIVES 60c

Oat | Bonsoy | Almond | Lactose Free

MILKSHAKES: ADULT \$7.00 | KIDS \$5.00

Vanilla | Chocolate

Caramel | Strawberry

SMOOTHIES

MANGO - Frozen Mango, passion fruit
pulp, ice-cream, honey 9.50

ACAI - Açai, Coconut milk, Almond milk,
mixed berries, honey 14.00

ALCOHOL MENU (18+)

COCKTAILS

Pina Colada 19
White rum, Malibu, Pine Coconut juice, lime, Vanilla ice cream

Aperol Spritz 16
Aperol, Prosecco, Soda Water, Orange

Espresso Martini 18
Vodka, Kahlua, brewed espresso coffee, coffee beans

Ben Buckler Hokey Pokey 15
BB Whisky, coffee, hokey pokey ice cream, caramel sauce

Spicy / Classic Margarita 19
Tequila, Triple Sec, Lime, salt (OR salt & chilli)

GLASS/BOTTLE

RED WINE

Tempus Two Shiraz 14 | 52

ROSE

Squealing Pig Rose 12 | 50

WHITE WINE

Squealing Pig Sauvignon Blanc 13 | 42

South Island Pinot Gris 14 | 48

SPARKLING

Tempus Two Prosecco 11 | 52

Piper-Heidsieck Brut Champagne - | 110

BEER

Corona 9

Peroni 8.50

James Squire 50 Lashes 7.50

ON TAP BEER - Ask a team member 10

SPIRITS

Gin | Canadian Club | Kahlua | Vodka | Malibu 12

Tequila | Bacardi | Jim Beam | Triple Sec

Aperol | Jack Daniels

ADD TO YOUR SPIRITS

Add to your single shot: Coke, Soda, Tonic, Juice 14

MOCKTAILS

WV Signature Punch 9
Orange squeeze, passion fruit pulp, lemonade

Pina Colada 10
Pine coconut juice, lime, vanilla ice-cream