

# WATER VISTA

## ALL DAY DINING

### 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 \$18

### 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, 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

## 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 | Hot chocolate | Long black | Chai

s | 5.00  
L | 5.50

**PICCOLO | ESP | MAC** 3.80

**ORIGINAL MATCHA LATTE**  
s | 5.50  
L | 6.00

**EXTRAS**  
Mocha | Dirty chai | Sticky chai | Strawberry Matcha | Honey | Extra shot

60c

**TEAS**  
English Breakfast | Lemon & Ginger | Peppermint | Green Earl Grey | Chai

5.50

**BABY CHINO**  
Frothed milk, choc powder & marshmallow

1.00

## 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) 9.00  
Matcha

**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

**Quilty & Gransden Merlot 2023** 14 | 52  
(Orange, NSW)

#### ROSE

**Gilardi Ravelet VDP Rose** 12 | 50

#### WHITE WINE

**Château du Cleray - Sauvignon Blanc** 14 | 52

**Corvezzo Pinot Grigio** 13 | 48

#### SPARKLING

**Rive Della Chiesa Prosecco** 14 | 52

**Piper-Heidsieck Brut Champagne** - | 110

#### BEER

**Corona** 9

**Peroni (ON TAP).** 8.50

**James Squire 50 Lashes** 7.50

#### 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