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## STARTERS

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<b>BREAD AT THE TABLE</b> v/gfo (serves two)	5
<b>VISTA CHIPS</b> v/gf chili pepper honey yogurt	8
<b>POTATO GREEN APPLE SOUP</b> v/gfo spinach ricotta dumplings, sage oil	11
<b>SPINACH AVOCADO SALAD</b> v crispy avocado, cotija cheese, pomegranate seeds, pickled red onion, basil roasted garlic vinaigrette	12
<b>VISTA 18 GREENS</b> v/gf cucumber shoe strings, charred grape tomatoes, shaved jicama, marinated black beans, strawberry rhubarb vinaigrette	14
<b>CRISPY KIMCHI FERMENTED</b> gf <b>CHICKEN WINGS</b> charred celery yogurt, carrot + jicama shoe strings	16
<b>COD CHEEK CAKES + PORK BELLY</b> gf crispy mole smoked pork belly, seared popcorn dusted cod cakes, popcorn chili aioli	18
<b>CRISPY TAHINI HUMBOLDT SQUID</b> gf green olive tapenade, roasted red pepper hummus	18
<b>MUSSELS</b> gf peanut sauce, cucumber, tomato, fresh mint	18
<b>FRESH SHUCKED OYSTERS</b> gf 3.25/ea - 18/half dz - 35/dz chili lime caviar, roasted garlic verjus	

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## CREATIONS

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**PAN SEARED AMBERJACK MEDALLIONS** gf 42  
**+ COD CAKES**

chili lime pernod cream,  
roasted tomato arancini,  
farm fresh vegetables

**BONE IN GRASS FED BEEF SHORT RIB** gf 38

black garlic polenta, roasted vegetables,  
caribbean inspired demi

**SEARED KUTARRA SALMON** gf 37

crispy chickpea + quinoa cakes,  
braised greens + roasted beets,  
saffron orange glaze

**GRILLED VEGETABLE MILLE-FEUILLE** vo 26

tomato ragu, choice of crispy cajun tofu,  
herb roasted chicken or butter poached  
prawns

**PORK LOIN WELLINGTON** 32

berryman's pork, wild mushroom duxelles,  
phyllo pastry, buttermilk mashed potatoes,  
beans, braised greens, marsala demi

**CRISPY GREEN CURRY RABBIT** gf 39

toasted coconut basmati rice,  
roasted root vegetables, spinach mango aioli

**ENHANCEMENTS**

farm fresh vegetables or local potatoes 7

sautéed wild mushrooms 8

butter poached wild prawns 8

gf gluten friendly  
gfo gluten friendly option  
v vegetarian  
vo vegetarian option

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## FAVOURITES

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- SESAME TUNA** gfo **32**  
cauliflower wasabi purée, fresh green beans,  
korean chili hoisin sauce
- GRILLED LAMB T-BONE** gf **37**  
confit potato gratin with feta,  
sautéed beets + kalamata olives,  
chili oregano butter
- HERB ROASTED CHICKEN + BUTTER** gf **37**  
**POACHED WILD PRAWNS**  
roasted fingerlings, farm fresh vegetables
- BLACKENED 10OZ ANGUS** gf **40**  
**STRIPLOIN**  
bacon roasted fingerlings, pearl onions,  
crimini mushrooms, lime butter,  
sauteed rutabaga batons, crispy leeks
- MARKET SELECT** **market price**  
chef's inspiration of the moment
- VISTA BURGER** gfo/vo **21**  
farm fresh greens, fresh sliced tomato,  
crispy avocado, mayo, roasted red pepper  
hummus, brioche bun  
CHOICE OF: beef, chicken or veggie patty  
add: cheddar, goat cheese, **3**  
mushrooms or bacon
- THREE CHEESE RAVIOLI** vo **29**  
chorizo bolognese sauce or tomato sauce,  
sweet red onions, bell peppers

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## CHEESE + CHARCUTERIE

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candied walnuts, house pickles, crackers  
+ choose any combination of 3 (meat and/or cheese)  
from below

20 dollars

each additional item 5 dollars

### **MANCHEGO - SPAIN - FIRM**

nutty, sharp, salty + caramel  
-pasteurized sheep's milk-

### **ROASTED GARLIC CHÈVRE - SALT SPRING ISLAND - GOAT**

olive oil + roasted garlic  
-pasteurized goat's milk-

### **SMOKED GORGONZOLA - CANADA - BLUE**

piquant, salty, creamy, smoky  
-pasteurized cow's milk-

### **LE DOUANIER - QUEBEC - SEMI FIRM**

earthy, rustic, fresh nuts + green apple  
-pasteurized cow's milk-

### **DÉLICE DE BOURGOGNE - FRANCE - SOFT**

bloomy rind, mushroom, fine + delicate  
-pasteurized cow's milk-

### **SMOKED MEAT**

### **CURED MEAT**

### **PATE**

ask server for selection

add: house jelly 2 / olives 7 / grainy mustard 2

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## DESSERT

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### **FRESH BAKED COOKIE**

4

double chocolate, oatmeal raisin,  
white chocolate macadamia, or peanut butter

### **HOUSE MADE ICE CREAMS + SORBETS**

4 a scoop

### **CHOCOLATE + STRAWBERRY + CRÈME**

12

buttermilk chocolate cake, strawberry gelée,  
vanilla panna cotta, crystalized basil

### **TIRAMISU CHEESECAKE gfo**

12

sambuca mascarpone, espresso orange  
liqueur gel, ladyfinger crust

### **APPLE PIE BRÛLÉE gfo**

12

spiced custard, apple butter,  
shortcrust cookie

### **TRUFFLE TASTER gfo**

12

selection of milk, dark + white truffles