

Vista Mare

BAR & DINING

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 weekend surcharge of 10% on Saturdays and 15% on Sundays applies. A 15% surcharge applies on all Public Holidays. An additional service fee of 10% applies to bookings of 10 people or more. Available Saturday and Sundays from 11am–3:30pm. Bookings recommended.

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ITALIAN HIGH TEA

High Tea • 79pp

Includes Dilmah Tea

Sparkling High Tea • 99pp

Includes Dilmah tea and a glass of Col Vetoraz Prosecco

Champagne High Tea • 109pp

Includes Dilmah tea and a glass of Moët & Chandon Champagne

Savoury

Smoked ham and Comté cheese focaccia
Vol-au-vent, King salmon (I), sour cream, salmon roe, dill
Cucumber roll, crème fraîche, chives
Prosciutto croquette, lemon aioli, crispy sage
Maritozzo, brioche bun, spanner crab (A), lemon, mix herbs
Add 2g caviar +13ea

Sweet

Orange & vanilla madeleine
Brontë pistachio bignè
Piedmont hazelnut Baci di Dama
Amalfi lemon tart

Warm Scones

Whipped cream
Seasonal jam

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DILMAH TEA & INFUSIONS

Majestic Earl Grey

Heady bergamot citrus aromas, a full body and bittersweet finish

Moroccan Mint Mirage

Minty aromas with bold cooling sensations and grassy brightness on the finish. It combines Ceylon green tea with peppermint and spearmint

Jasmine Gentle Calm

Delicate sweetness, soft vegetal notes and light tannins, with the floral aroma of jasmine

Tropical Love Bliss

Breezy ripe pineapple, creamy coconut and vanilla bean with a medium body

Spiced Citrus Discovery

Bright orange tang contrasted with pepper and warming spices. Made with Ceylon cinnamon, ginger, orange peel, cardamom, star anise and black pepper. It is naturally caffeine-free

Ceylon Heritage Breakfast

Robust, full-bodied and malty with a lingering aftertaste. It can also take a dash of warm milk

BUBBLES

2024 | Col Vetroz Brut 'Coste di Levante' Prosecco | Valdobbiadene • 130
NV | Moët & Chandon Champagne | Epernay • 190

COCKTAILS

Mimosa | Espresso Martini | Bloody Mary • 27