



Seasonal Rates 2010

Cabin Rates	Low	Shoulder	High	XMAS	EASTER
La Vista Grand	\$300	\$325	\$350	\$425	\$450
La Vista Escape	\$275	\$300	\$325	\$400	\$425
La Vista Intimate	\$250	\$275	\$300	\$375	\$400

Peak Season: Dec 23rd–Jan 3rd, Easter Holidays, Splendor/Blues Fest

High Seasons: October 1st –October 18th, December 1st to December 18th, January 8th to January 31st. April 2nd to April 8th

Shoulder Season: February 1st to April 1st, September, October 19 –November 30th. 15th April to 30 April.

Low Season: May, June, July, and August

**From time to time the rates may be reduced depending on the demand for rooms at any time.*



Breakfast Menu La Vista Byron Bay

Fruit Juice

Every morning the juice is different at La Vista. The ingredients are the same but the color varies. We blend Pineapple, Orange, Ginger and tropical juice, as our base, then add fresh strawberries, pineapple, apple, kiwi fruit, water, honeydew and rock melons, passion fruit and grapes. Blend it all up.... A loveable start to the day.

Fruit Salad, Muesli or Toast,

All the seasonal fruits listed above, with local passion or strawberry yoghurt, honey and LSA (mix of crushed nuts). The muesli mix is from local Brooke farm and is all–natural.

Hot Breakfast choices.

La Vista Omelet's. Select either the “**Three Cheese**” (French style), **Mushroom & Cheese**, plain, or invent your own.

Eggs with toast. Scrambled, fried or poached.

Mushrooms on toast, served with a grilled roma tomato, & bacon

Smoked salmon and scrambled eggs.

Smoked salmon pan Omelets, made with diced tomato, basil, capers, smoked salmon and the three cheeses.

French toast. Using white cabiatta loaf, served with pure maple syrup and fresh strawberries.

Side Orders

Choose bacon, tomato, mushrooms, toast and spreads or....

Request a vegetarian or gluten free diet. One day's notice please.

Beverages

We use a blend of Byron Bay coffees, and lavazza espresso. Latte, Cappuccino, Macchiato, Long Black, Flat White Espresso or Hot Chocolate, All types of tea from Chiai to Green and most in between.

THE DINNER MENU

Some of the Choices,

Canapés on the veranda overlooking the pool.

Tomato, a white anchovies, coriander, water cracker

Selection of cold cuts and Cheeses

Cucumber, salmon roe and crème cheese

Prociutto and melon

Sicilian Olives.

Entrées

Cold: Selection of seafood, prawn smoked salmon, avocado.

Hot: Yamba green pawns in garlic, la vista chili and ginger.

Vegetarian options and non–seafood options are available on request.

Mains

Stanley's* white fish (coral trout, blue eyed cod, bass grouper or snapper) cooked in ginger and shallots.
BBQ spatchcock prepared in my grandfather's provincial Italian style, white wine, olive oil, pepper and lemon.
 With pumpkin or sweet potato mash.

Lobster risotto with button mushrooms and pumpkin.

**The original Lees Fortuna Court recipe.* Sydney.

La Vista gourmet BBQ. Choose from any cut of beef, pork, kangaroo, fish, chicken or lamb.

Salads

La Vista warm salad. My mum's recipe, bean, mushroom and fennel salad, with lemon, olive oil and balsamic.
 Chose either plain or enjoy with either
 Warm chicken, pawns or fillet steak

Desert

Anything could happen!

Selection of cheeses.

Desert Wine.

Tea and Coffees