

## Snacks

Warm Sourdough, Jersey Butter (V)	8
Warm Marinated Coolmunda Organic Olives (GF, DF, V)	8
Freshly Shucked Coffin Bay Oysters, Green Valley Finger Lime Vinaigrette (GF, DF)	4 (each)
Sweet Potato Crisps, Tumeric Coconut Yoghurt, Chilli and Lime Salt (GF, V)	12
Falafel, Fennel Seed Labneh, Pickled Cucumber, Hazelnut Dukkah (GF, V)	12
Betel Leaves, Tempeh, Pickled Noosa Earth Oyster Mushrooms, Chilli Sambal and Macadamias (2) (GF,DF, V)	8
Spiced Lamb 'Bourek' Cigars, Coriander and Cardamom Sauce	12

## Entrées

Mooloolaba Prawn, Tin Can Bay Cuttlefish and Avocado Taco, Tomatillo Salsa, Watercress, Green Pepper Ketchup (GF)	24
Porcini Risotto filled Zucchini Flowers, Zucchini and Pine Nut Salad, Gympie Farm Goats Curd	22
Tamarind Braised Rhodavale Pork Belly, Kimchi, Nashi Pear Chips and Perilla (GF)	22
Noosa Heirloom Tomatoes, Prosciutto, Charred Onions, White Bean Puree, Bunya Red Caperberries	20
Yellowtail Kingfish Sashimi, Miso, Sesame Dressing, Pickled Radish and Celery	18

## Mains

Fraser Isle Spanner Crab Spaghettini, Tomatoes, Capers, Chilli and Garlic	38
Tempeh & Eggplant San Choy Bau, Cos Lettuce and Glutinous Rice (GF, V)	28
Grilled Wagyu Sirloin, King Brown Mushrooms, Confit Leeks, Pancetta, Desiree Mash (GF)	44
Roasted Lamb Rump, Freekeh, Kale and Herb Salad, Roasted Peppers, Smoked Olives, Yoghurt and Tahini Sauce	38
Turkish Style Bendele Farm Spatchcock, Eggplant Escabeche, Fennel, Sunflower Seeds and Sprouts, Preserved Lemon (GF)	36
Crispy Skin Coral Coast Barramundi, Celeriac Remoulade, Chickpea Panisse, Oven Dried Tomato Tapenade (GF, DF)	38

## Sides

Noosa Reds Tomatoes, Buffalo Mozzarella and Basil (GF, V)	8
Warm Kipfler Potato Salad, Fresh Herbs, Buttermilk Dressing (GF, V)	10
Steamed Broccolini and Beans with Butter and Pecorino (GF)	10

*At View our emphasis is Fresh, Seasonal and Locally sourced ingredients, please turn over and learn more !!!*