VIEW
RESTAURANT

Dinner Menu

5:30pm to 8:30pm - Tuesday to Saturday

Snacks

WARM SOURDOUGH 12
house made jersey butter

MARINATED COOLMUNDA OLIVES 12
grissini - *LD*

Starters

VANILLA VODKA CURED SALMON 24
confit shallot dressing, cucumber, baby caper, local microgreens - *LG, LD*

GRILLED HALOUMI 20
poached pear, hazelnut crumble and burnt orange dressing - *LG*

TURKISH MEATBALLS 20
spinach, hummus, yoghurt sauce, chilli oil

SALT AND PEPPER CALAMARI 22
pawpaw and macadamia salad and lemon caper aioli - *LG, LD*

Main Courses

LOCAL MARKET FISH 35
crispy potatoes, caponata salsa, local caper butter - *LG*

PESTO MOYA VALLEY CHICKEN BREAST 34
baked mozzarella, red tomato salsa, basil - *LG*

SOY BRAISED PORK BELLY 33
kimchi, char sauce - *LD*

GRILLED BLACK ANGUS SIRLOIN 48
café de paris and crispy potatoes - *LG*

MOOLOOLABA PRAWN AND CHILLI SPAGHETTI 35
lemon and parsley - *LD*

FALAFEL 30
black bean hummus, pickled cauliflower, dill, dukkha - *LD, LG*

Side Dishes

SHOESTRING FRIES 10
black garlic aioli - *LG, LD*

ROCKET LEAVES 14
parmesan, roasted pine nuts, balsamic

BEANS AND BROCCOLINI 14
kenilworth feta, lindol macadamias - *LG*

CRISPY BABY POTATOES 13
garlic, herbs - *LG, LD*

Dessert

CHOCOLATE BROWNIE 18
crème fraiche, raspberry puree

GRILLED PEACH AND PASSIONFRUIT PAVLOVA 18
double cream, micro mint - *LG*

SUNSHINE COAST CHEESE PLATE 18
for two

VANILLA PANNA COTTA 18
hibiscus jelly, honeycomb, pistachio soil

Chef Andrew Wilcox focuses on Fresh, Seasonal and Locally sourced ingredients!
LG = Low Gluten | V = Vegetarian | LD = Low Dairy

A 15% surcharge applies on public holidays.
Our menus are subject to change without notice.
Please make your server aware of any dietary requirements before ordering.
Please be aware that our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.

www.viewrestaurant.com.au @viewrestauantnoosa