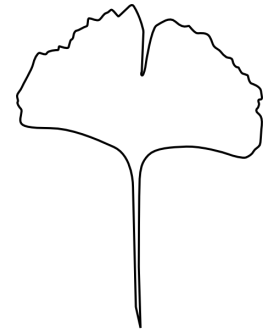


# VIEW

RESTAURANT



## Lunch Menu

12:00pm to 2:30pm - daily

### Salads and Bowls

- SMOKED SALMON POKE BOWL 25  
rice, edamame, crispy fried onions, pickled vegetables, cucumber, wakame, ginger and sriracha mayonnaise - LG, LD
- TEMPEH POKE BOWL 22  
rice, cucumber, sauerkraut, mint, avocado, ginger and lemon miso dressing - LG, LD
- CAESAR SALAD 20  
crispy bacon, free-range egg, parmesan, cos lettuce, caesar dressing and croutons.
- ADD MOYA VALLEY GRILLED CHICKEN 8

### Burgers and Sandwiches

- GRASS FED KILCOY BEEF BURGER 28  
pickled green chilli, herb mayo, noosa red tomato relish and fries
- TOASTED PANINI 18  
ham, cheese and tomato toasted and served with fries
- MOYA VALLEY CHICKEN BURGER 26  
gochujang glaze, peanut, kohlrabi, mint slaw and fries

### Main Courses

- PESTO MOYA VALLEY CHICKEN BREAST 34  
baked mozzarella, red tomato salsa, basil - LG
- SOY BRAISED PORK BELLY 33  
kimchi, char sauce - LD
- 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

### 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

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.