

# VIEW

*by* MATT GOLINSKI

Available 5:30pm to 9:00pm Thursday to Saturday

## *Matt's Tempting Treats*

Warm Sourdough, House Made Jersey Butter (V)	10
Marinated Coolmunda Organic Olives (GF, DF, V, Vegan)	10
Betel Leaves, Tempeh, Pickled Oyster Mushrooms, Coconut Yoghurt, Chilli Sambal (GF, DF, V, Vegan)	10
Falafel, Hummus, Pickled Cauliflower, Hazelnut Dukkah (GF, V, Vegan)	14
Lamb and Pine Nut 'Bourek' Cigars, Fennel Seed Labneh	14
Sourdough Crostini, Noosa Reds Tomatoes, White Bean Purée, Cuca Anchovies (DF)	14
Fried White Polenta, Escabeche Eggplant, Goat Fetta (GF,V)	16
Chorizo and Manchego Croquettes, Red Pepper Sauce	18
King Salmon Sashimi, Seaweed Crackers, Sea Succulents, Wasabi Mayonnaise (GF, DF)	20

## *Mains*

Spinach and Jersey Ricotta Gnocchi Gnudi, Napoli Sauce, Endive, Pear and Pecan Salad (V, GF)	32
Linguine with Fraser Island Spanner Crab, Tomato, Capers, Chilli, Garlic and Parsley	38
Bendele Farm Young Chicken, Roasted Eggplant, Zucchini and Peppers, Parmesan and Rosemary Crumb, Vincotto	34
Black Vinegar Caramel and Sesame Tofu, Miso Glazed Pumpkin, Homemade Kimchi, Sunflower Sprouts and Seeds (GF, DF, V, Vegan)	30
Grilled Wagyu Sirloin, Duck Fat Potatoes, French Mustard, Watercress (GF,DF)	40
Roast Lamb Rump, Kale, Freekeh, Almonds, Currants and Mint, Roasted Bulls Horn Pepper, Yoghurt and Tahini Sauce	40
Snapper, Fennel, Arbequina Olives, Preserved Lemon, Roasted Red Onions, White Beans (GF, DF)	38

## *Sides*

Rocket, Cucumber, Manchego, Sherry Vinaigrette (V,GF)	10
Paris Mash (GF, V)	10
Steamed Broccolini with Olive Oil, Chilli and Garlic (GF, DF, V, Vegan)	10

(GF- Gluten Free, V- Vegetarian, DF- Dairy Free, GFA- Gluten Free Available)

View by Matt Golinski emphasis is on Fresh, Seasonal and Locally sourced ingredients!\*

Please kindly advise your server should you have any food allergies\*