

# VIEW

by MATT GOLINSKI

## Snacks

Warm Sourdough, Jersey Butter (V)	8
Marinated Coolmunda Organic Olives (GF, DF, V, Vegan)	8
Freshly Shucked Pacific Oysters, Horseradish Relish and Celery (GF, DF)	4 ea
Sweet Potato Crisps, Turmeric Coconut Yoghurt, Chilli and Lime Salt (GF, V, Vegan)	12
Falafel, Hummus, Pickled Green Chillies, Hazelnut Dukkah (GF, V, Vegan)	12
Betel Leaves, Tempeh, Enoki Mushrooms, Chilli Sambal and Macadamias (2) (GF, DF, V, Vegan)	8
Spiced Lamb 'Bourek' Cigars, Coriander and Cardamom Sauce	12

## Entrées

Noosa Reds Tomatoes, Little White Goats Cheese, Arbequina Olive Tapenade, Grissini and Oregano	19
Cassava Prawns, Green Mango Pickle, Thai Basil, Fermented Chilli Paste (GF)	24
Miso Glazed Forage Farm Pork Belly, Kimchi, Nashi Crisps and Shiso (GF)	20
Soy and Ginger King Salmon 'Ceviche', Kelp and Rice Crisp, Cuttlefish and Sea Succulent Salad, Finger Lime Aioli (GF)	21
House Smoked Duck Carpaccio, Golden Beets, Cumquat Vinaigrette, Crispy Shallots and Sorrel (GF, DF)	21

## Mains

Fraser Isle Spanner Crab Spaghettoni, Tomatoes, Capers, Chilli and Garlic	36
Handmade Tofu, Miso Roasted Eggplant, Shiitake and Oyster Mushrooms, Pickled Daikon (GF, DF, V, Vegan)	28
Grilled Wagyu Sirloin, Patatas Bravas, Chimichurri and Watercress (GF, DF)	38
Roasted Lamb Rump, Freekeh, Kale and Herb Salad, Roasted Peppers, Smoked Olives, Yoghurt and Tahini Sauce	36
Bendele Farm Young Chicken, Israeli Cous Cous, Zucchini, Pine Nut, Currant and Mint Salad, Labneh, Za'atar	34
Snapper, Cannellini Beans, Fennel, Preserved Lemon, Green Olives, Verjus Dressing (GF, DF)	36

## Sides

Cos Salad, Buttermilk Dressing, Parmesan Crumbs (V)	8
Dutch Cream Potato, Green Bean and Caper Berry Salad (GF, V)	9
Steamed Broccolini with Olive Oil, Chilli and Garlic (GF, DF, V, Vegan)	9

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

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