

VIEW

by MATT GOLINSKI

LOCAL IS BEST

12:00pm to 2:30pm - Daily
5:30pm to 8:30pm - Thursday to Saturday

Starters

WARM SOURDOUGH (V) House Made Jersey Butter	10
MARINATED COOLMUNDA OLIVES (LD,V) with Fennel Seed Grissini	10
CHICKEN AND ALMOND 'BOUREK' Red Pepper and Walnut Sauce	14
HOT SMOKED SALMON LAAB (LG/LD) Cos Lettuce, Finger Lime, Macadamia, Coconut Yoghurt	16
CAULIFLOWER KOFTAS (LG/LD/V) Tahini Sauce, Tomato and Chilli Jam	16
TURKISH LAMB MEATBALLS Spinach, Hummus, Yoghurt Sauce, Chilli Oil	16

Sides

BROCCOLINI (LG/LD/V) Chilli, Garlic, Olive Oil	10
CRUNCHY FRIED (LG/LD/V) SEBAGO POTATOES Smoked Paprika, Soy Saffron Aioli	10
ROCKET, AVOCADO, CUCUMBER, (LG) RICOTTA SALATA Lemon and Dill Dressing	10



Slow Food Noosa Inc.

Mains

CONFIT MOYA VALLEY CHICKEN (LG) Pork and Fennel Sausage, Roasted Cherry Tomatoes, Cannellini Beans, Fennel, Smoked Tomato Vinaigrette <i>Golden Grove Estate Chardonnay</i> <i>Granite Belt, QLD Australia</i>	34 16
RICOTTA GNOCCHI Braised Lamb Belly, Eggplant, Kale Salsa Verde <i>Golden Grove Estate Barbera</i> <i>Granite Belt, QLD Australia</i>	34 16
PAPPARDELLE WITH ROASTED DUCK Tomato, Zucchini and Smoked Black Olives <i>Golden Grove Estate Rose</i> <i>Granite Belt, QLD Australia</i>	34 16
TWICE BAKED LITTLE WHITE (V) GOATS CHEESE SOUFFLÉ Fresh Fig, Pomegranate and Walnuts <i>Symphony Hills Fiano</i> <i>Granite Belt, QLD Australia</i>	32 16
TEMPURA SNAPPER (LG/LD) Wombok, Coconut Rice, Green Curry Sauce, Green Papaya and Macadamia Salad <i>Symphony Hills Vermentino</i> <i>Granite Belt, QLD Australia</i>	36 16
HANDMADE TOFU (LG/LD/V) Miso Roasted Carrots, Tamari Sunflower Seeds and Sprouts, Black Sesame and Coconut Yoghurt Sauce <i>Golden Grove Estate Sauvignon Blanc</i> <i>Granite Belt, QLD Australia</i>	32 16
ROASTED WAGYU PETITE TENDER (LG) Creamed Leeks, Pickled Oyster Mushrooms, Parsnip and Black Garlic <i>Symphony Hills Wines Tempranillo</i> <i>Granite Belt, QLD Australia</i>	38 16

In keeping with Matt's philosophy of supporting local producers, he has hand selected what we consider to be some of the best and most interesting wines from two of the finest vineyards in the Granite Belt for you to experience.

All are fantastic 'food wines', and Matt has matched each of them with his main courses for a true Queensland experience, please let your waitstaff know if you would like to add this to your experience.

View by Matt Golinski's emphasis is 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.