

VIEW  
by MATT GOLINSKI  
Bar Menu

---

<b>WARM SOURDOUGH</b> (V) House Made Jersey Butter	10
<b>MARINATED COOLMUNDA OLIVES</b> (LD,V) with Fennel Seed Grissini	10
<b>DUCK AND PLUM SPRING ROLLS</b>	16
<b>TEMPEH AND EGGPLANT SAN CHOY BAU</b> (LG,V) Rice, Mint, Coriander and Nuoc Cham	15
<b>HOT SMOKED SALMON LAAB</b> (LG/LD) Cos Lettuce, Finger Lime, Macadamia, Coconut Yoghurt	16
<b>HANDMADE TOFU</b> (LG/LD/V) Sesame Eggplant, Holy Basil, Soy Ginger Sauce	14
<b>TEMPURA VEGETABLES</b> (V) kewpie mayonnaise, bonito soy	18
<b>STUFFED FRIED JALAPENOS</b> (V)	15
<b>CHARCUTERIE BOARD</b> With Local Cheeses	32
<b>THIN CUT FRIES</b> Tomato Sauce and Black Garlic Aioli	10
<b>SEASONED WEDGE'S</b> Sweet Chilli & Sour Cream	10
<b>LINDOL'S MACADAMIA NUTS</b> (LG/LD/V)	8

  
Slow Food Noosa Inc.

**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, gluten and eggs.

July 2022