

VIEW

by MATT GOLINSKI

Available 5:30pm to 9:00pm

To Start

Warm Sourdough, House Made Jersey Butter [V]	10
Marinated Coolmunda Olives with Fennel Seed Grissini [DF,Vegan]	10
Chicken and Almond 'Bourek' Pastries, Red Pepper and Walnut Sauce	14
Hot Smoked Salmon Laab, Cos Lettuce, Finger Lime, Macadamia, Coconut Yoghurt [GF/DF]	16
Cauliflower Koftas, Tahini Sauce, Tomato and Chilli Jam [GF/DF/Vegan]	16
Turkish Lamb Meatballs, Spinach, Hummus, Yoghurt Sauce, Chilli Oil	16

Main

Confit Moya Valley Chicken, Pork and Fennel Sausage, Roasted Cherry Tomatoes, Cannellini Beans, Fennel, Smoked Tomato Vinaigrette [GF]	34
Ricotta Gnocchi, Braised Lamb Belly, Eggplant, Kale Salsa Verde	34
Pappardelle with Roasted Duck, Tomato, Zucchini and Smoked Black Olives	34
Twice Baked Little White Goats Cheese Soufflé, Fresh Fig, Pomegranate and Walnuts [V]	32
Tempura Snapper, Wombok, Coconut Rice, Green Curry Sauce, Green Papaya and Macadamia Salad [GF/DF]	36
Handmade Tofu, Miso Roasted Carrots, Tamari Sunflower Seeds and Sprouts, Black Sesame and Coconut Yoghurt Sauce [GF/DF/Vegan]	32
Roasted Wagyu Petite Tender, Creamed Leeks, Pickled Oyster Mushrooms, Parsnip and Black Garlic [GF]	38

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

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

GF= Gluten Free | V= Vegetarian | DF= Dairy Free

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Sides

- Broccolini, Chilli, Garlic, Olive Oil **(GF/DF/Vegan)** 10
- Crunchy Fried Sebago Potatoes, Smoked Paprika,
Soy Saffron Aioli **(GF/DF/Vegan)** 10
- Rocket, Avocado, Cucumber, Ricotta Salata, Lemon and Dill Dressing **(GF)** 10

Dessert

- Glazed Fig, Pecan Sponge and Praline, Goats Milk Sorbet, Fig Balsamic **(GF)** 16
- Cinnamon Myrtle Crème Caramel, Wattle Seed Ice Cream, Midyim Berries,
Roasted Macadamias **(GF)** 16
- House Made Strawberry & Coconut Sorbets, Vegan Meringue,
Strawberry Compote **(GF/DF/Vegan)** 16
- Daintree Chocolate Custard, Banana, Crème Fraiche & Honeycomb Tart,
Spiced Rum Caramel 16
- Valdeon Spanish Blue Cheese, Sherry Roasted Pears, Rocket, Flaked Almonds,
Sourdough Croutons 16

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