SMALL PLATES

Ciabatta with balsamic & olive oil \$6

Sardines on toast with chili oil and lemon \$14

Arancini – wild mushroom, parmesan and

Arancini – wild mushroom, parmesan and mozzarella, roast garlic aioli \$12

Minestrone Soup – salsa verde, parmesan and grilled ciabatta \$12

Mountain View Deli Board \$18 Selection of cured meats and antipasti

PASTA

Spaghettini cime de Rappa "Cacio Pepe" \$25 Gnocchi with butternut squash puree, pepitas, crispy sage brown butter and parmesan \$25

Italian seafood stew, risoni, in a spiced tomato broth, grilled ciabatta, gremolata \$30

Gluten free spaghetti available

Please let us know if you have dietary requirements so we can adapt the dish to suit





LARGE PLATES

King Valley Scotch Fillet, baby cos with Caesar dressing, fries, choice of sauce \$35

Porchetta, nduja smashed kipflers, sauerkraut, onion jam gravy \$35

Chicken parmigiana, slaw, fries \$26

Fish and chips, beer batter, rocket, pickled onions and tartare \$26

Pulled pork and porchetta burger, blue cheese mayo, BBQ sauce and rocket \$20

Market Fish – see specials board

SAUCES \$4

Red wine gravy, Peppercorn,

Mushroom cream, Garlic & herb butter

DESSERTS

Warm pistachio cake, poached mandarins and crème fraiche \$12

Vanilla Pannacotta, poached quince honey and walnut granola \$12

Add scoop of ice cream \$2.50

CHEESE

with relish & crackers

Taleggio DOP – soft washed rind, pungent and aromatic

Gorgonzola Dolce DOP – soft, buttery blue \$12 per 50g serve

SALADS & SIDES

Mixed garden salad, buttermilk and caper dressing \$9

Baby cos with Caesar dressing, pangrattato and parmesan \$9

Crushed kipfler potatoes with nduja and parsley \$9

Seasonal greens, olive oil and lemon \$9

Beer battered fries and roast garlic mayo \$8.50

KIDS \$14

Lasagne, chips & salad
Fish & chips
Spaghetti Napoli

All include ice-cream with chocolate sauce

