



MOUNTAIN VIEW
HOTEL | KING VALLEY

FUNCTIONS MENU – ITALIAN FEAST 2019

On the table

Freshly baked focaccia with rosemary & sea salt, olive oil, balsamic, Mount Buffalo olives

To start

Deli boards - selection of cured meats, pork & pistachio terrine, smoked trout, artichokes in olive oil, mozzarella, pickled onions & jam, herb crostini & grissini

Rocket, pear & walnut salad

Main

Choose three mains

Porchetta pork belly with aged balsamic onions & salsa verde

Slow cooked lamb shoulder with rosemary & anchovy with balsamic glazed carrots

Seafood stew in spiced tomato with risoni & gremolata

Roast chicken with lemon & garlic, sausage & rosemary stuffing

Whole baked snapper with chilli & oregano, shaved fennel

Baked ocean trout fillet with salsa verde & pangrattato

Eggplant Parmigiana with ????

Gnocchi with meat ragu, pecorino & gremolata

Gnocchi with tomato sugo, chilli, basil & parmesan

Sides and dessert or cheese overleaf



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Sides

Choose three sides

Roast potatoes with herbs & garlic

Tomato, mozzarella & basil salad

Olive oil potato puree

Mixed leaves & shallots, aged balsamic dressing

Potato salad, parsley & garlic

Rocket, pear & walnut salad

Mixed seasonal greens, olive oil & lemon

Fennel, apple & raisin slaw

Roast baby carrots with goats curd

Charred broccolini, almonds & parmesan

To Finish

choose one

Bombolloni - vanilla custard stuffed doughnuts

Tiramisu

Cannoli filled with ricotta & pistachio

Panna cotta, seasonal poached fruit, honey & walnut granola

Cheese selection, quince paste & crackers