



MOUNTAIN VIEW
HOTEL | KING VALLEY

STARTERS

House marinated mixed olives (df, gf, vg) \$9

House made olive focaccia with balsamic & olive oil (df, v, vg) \$12

Fried calamari, rocket, balsamic mayo & lemon (gf, df) \$22

Smoked salmon, celeriac puree, pickled celeriac, salmon roe & crostini (gfo) \$22

Saffron arancini, rocket & aioli (v) \$15

Southern fried chicken, slaw & chipotle mayo (df) \$18

Beef carpaccio, fried capers, artichoke puree, crisp Jerusalem artichoke, rocket, parmesan & crostini (dfo, gfo) \$22

Antipasto board – Cured meats and cheese, quince paste, Giardiniera pickles, house marinated olives, artichoke dip & Milawa sourdough \$35
(gf bread available on request \$5 extra)

HANDMADE PASTA

Pappardelle, lamb ragu, mushrooms, broad beans & pecorino (dfo, gfo) \$30

Spaghetti alla chitarra, seafood, cherry tomatoes & pangrattato (df, gfo) \$30

Pumpkin & ricotta casoncelli, burnt butter, sage & parmesan (v) \$27

Potato gnocchi, beef and pork bolognese & parmesan (df, gfo) \$28

Potato gnocchi, Gorgonzola sauce & radicchio (v, gfo) \$28

Beef & pork lasagna with rocket & parmesan salad \$24

Gluten free Pasta available

MAINS

Free range chicken parmigiana, salad & chips (dfo) \$26

Beer battered flathead tails, chips, salad & tartare (gfo) \$26

Wagyu burger with lettuce, cheddar cheese, pickles, tomato sauce, Dijon mustard, chips & aioli \$26

Nepalese style chickpea curry, rice & mango chutney (vgo, gf, v, df) \$22

Lamb shoulder, cauliflower puree, radicchio, pickled shallots, sweet potato crisp & red wine jus (gf) \$35

250g Panko crumb veal cutlet, Italian slaw, roast potatoes & choice of sauce \$36

Market fish – see special board \$ Market price

Scotch fillet (300gm), salad, chips & choice of sauce (df, gfo) \$42

Sauces - choose from red wine jus, peppercorn jus or mushroom sauce (gf) \$4



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SIDES

Baby cos, radicchio, pear, walnuts & balsamic dressing (gf, vg, v, df) \$ 12

Rocket, orange segments, walnuts, fennel & honey dressing (gf, dfo, v, vg, vgo) \$11

Sweet potato chips & roast garlic mayo (df, v) \$13

Chips & roast garlic mayo (df, v) \$11

Flat beans, olives, goats cheese & almond flakes (dfo, gf, vgo, v) \$13

Seasonal vegetables, olive oil & lemon wedge (df, gf, v, vg) \$11

KIDS MEALS (12 years and under) \$17

All kids meals are served with a soft drink or juice, activity pack and an ice cream

Chicken nuggets, salad, chips & tomato sauce

Fish & chips, salad & tomato sauce (gfo)

Spaghetti with beef & pork bolognaise (dfo, gfo)

Spaghetti & Napoli sauce (v, gfo, dfo, vg)

DESSERTS

Lemon tart, biscuit crumb, frosting, berries & pistachio ice cream \$14

Ginger & honey panna cotta, raspberry puree & berries (gf) \$14

Sticky date pudding, vanilla ice cream & hazelnut crumb \$14

Strawberry sorbet & fresh berries (df, gf, vg) \$9

Cheese selection from Milawa Cheese, muscatels, quince paste, fruit & crostini (gfo) \$25

[gf] - gluten free, [gfo]- gluten free option [df]- dairy free [dfo]- dairy free option

[v]- vegetarian, [vo] – vegetarian option [vg]- vegan [vgo]- vegan option,

A surcharge of 15% applies on public holidays