



MOUNTAIN VIEW
HOTEL | KING VALLEY

STARTERS

- Milawa Sourdough with balsamic & olive oil (df, v, vg) \$9
- House marinated mixed olives (df, gf, vg) \$9
- Mushroom arancini, rocket, aioli & parmesan (v) \$16
- Calamari, rocket, balsamic mayo & lemon (gf, df) \$22
- Eye-fillet beef carpaccio, dill mayo, pickled radish, parmesan, rocket & crostini (dfo, gfo) \$22
- Grilled chicken breast, salsa verde, tomato, cucumber & artichoke heart (df, gf) \$20
- Caprese salad, tomatoes, basil, mozzarella, balsamic glaze & crostini (v, gfo) \$17
- 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

- Spaghetti alla chitarra, seafood, cherry tomatoes & pangrattato (df, gfo) \$30
- Spinach & ricotta casoncelli, brown butter, sage, green pea & parmesan (v) \$27
- Pappardelle, Italian sausage ragu & parmesan (dfo, gfo) \$30
- Potato gnocchi, beef and pork bolognese & parmesan (dfo, gfo) \$28
- Potato gnocchi, heirloom tomatoes, chilli, garlic, basil & parmesan (v, gfo, dfo) \$28
- Gluten free Pasta available*

MAINS

- Free range chicken parmigiana, salad & chips (dfo) \$28
- Beer battered flathead tails, chips, slaw, lemon & tartare (gfo, dfo) \$28
- Wagyu burger with lettuce, cheddar cheese, pickled cucumber, tomato, Dijon mustard, chips & aioli \$26
- Nepalese style chickpea curry, rice & mango chutney (vg, gf, v, df) \$27
- 250g Panko crumbed veal cutlet, dill, zucchini and potato salad & lemon \$45
- Roast porchetta, ratatouille, green beans & parsley (gf, df) \$34
- Mixed grain salad, spinach, feta, heirloom baby beetroot, flaked almonds & honey dressing \$26 (vgo, gfo, v, dfo) Add Grilled Chicken \$6
- Market fish – see special board \$ Market price
- 300g King Valley scotch fillet, salad, chips & choice of sauce (df, gfo) \$43
- Sauces - red wine jus, peppercorn jus, mushroom sauce or mustards (gf) \$4*



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SIDES

Baby cos, radicchio, pear, goat cheese, walnuts & honey dressing (gf, vgo, v) \$ 14

Rocket, fennel, orange, hazelnuts & balsamic dressing (gf, df, v, vg) \$14

Sweet potato wedges, sour cream & sweet chilli sauce (dfo, v) \$12

Chips & roast garlic mayo (df, v) \$12

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

House made tiramisu & cherry glaze \$18

Milawa Cheeses, fresh fruit, house made quince, walnuts & crostini (gfo) \$26

Panna cotta, cinnamon poached pears, fresh berries & hazelnut crumb (gf) \$15

Lemon tart, citrus curd, pistachio ice cream \$15

[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