



MOUNTAIN VIEW
HOTEL | KING VALLEY

CANAPES AND PLATTERS

Minimum quantity of 20 pieces per item

Cold canapes

Freshly shucked oysters, orange & lime vinaigrette \$5.5 p/pc

Puccia bread chips \$4.5 p/pc

House cured salmon, tarragon blini, cream fraiche & horseradish \$4.5/pc

Tomato basil bruschetta with a balsamic drizzle \$4.5 p/pc

Hot canapes

Pumpkin arancini & aioli (v) \$4.5 p/pc

Southern fried chicken with chipotle mayo \$4.5 p/pc

Seafood spring rolls \$4.5 p/pc

Italian meatballs with a napoli dipping sauce \$4.5 p/pc

Antipasto platter \$65 each

Chefs choice of three cured meats and two cheeses, quince paste, Giardiniera pickles, house marinated olives, artichoke dip & Milawa Italian sourdough
(Gluten free breads available on request)

Hot Tasting platter \$70 each

Southern fried chicken, pumpkin arancini, Wagyu beef Italian sausage, mushroom leek pastry, polenta chips, fried prawn cutlets, aioli & fresh herbs

Desert Canapes

Sicilian grilled peaches with mascarpone \$5 p/pc

Ricotta cannoli \$6 p/pc

Lemon tartlets \$5 p/pc

Please note that this is a seasonal menu and may be subject to change.

While we take allergies and dietary requirements very seriously and always do our best to accommodate requests, we cannot 100% guarantee there are no traces of allergens present as we may use external suppliers



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GROUP DINING MENUS

(Groups of 30 or more pre select two main & dessert options to be served on a 50/50 alternate drop)

Pub Classic

Only available in communal dining spaces

One course menu - \$26 per person

Choice of three mains

Chicken parmigiana, garden salad and chips

Beer battered fish, chips, garden salad, tartare & lemon

Wagyu beef burger, lettuce, tomato, cheddar cheese, pickles, dijon mustard, chips & aioli

** Add shared sides of seasonal vegetables and sweet potato chips for an additional \$10 per person.*

Two courses - \$55 per person

Pre select three shared entrees and three main course dishes from the following page

OR

Pre select three main course dishes from the following page

All three desserts are included

Sides included are

Rocket salad, orange segments, fennel, & walnuts with balsamic dressing

Three course menu - \$65 per person

Pre select three shared entrees, and three main course dishes from the following page.

All three desserts are included

Sides included are

Baby cos, radicchio, pear, walnuts with honey dressing

Chips with roast garlic mayo

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GROUP DINING MENUS CONTINUED

Shared Entrees

Antipasto board - Chefs choice of three cured meats and two cheeses, quince paste, Giardiniera pickles, house marinated olives, artichoke dip & Milawa Italian sourdough
(gf bread available upon request)

House marinated olives *(GF, DF, V, VG)*

Fried calamari, rocket and balsamic mayo *(GF)*

Beef carpaccio, fried capers, artichoke puree, crisp jerusalem artichoke, parmesan, rocket & crostini *(GFO)*

Roasted bullhorn peeper, Stracciatella di buffalo cheese & basil oil *(V)*

Polenta chips and pesto sauce *(V)*

Main Course

300gm King Valley scotch fillet, *(cooked medium)*

with horseradish mashed potato, broccolini & red wine jus *(GF)*

Crispy skin atlantic salmon, sweet potato mash, grilled asparagus, lemon & creamy dill caper sauce *(GF)*

Chargrilled pork cutlet with roasted pumpkin, parsnip puree, green peas & red wine jus *(GFO)*

Pumpkin and ricotta casoncelli, parmesan, burnt butter & sage *(V)*

Slow roasted lamb shoulder, cauliflower puree, pickled shallots, radicchio, sweet potato crisps & red wine jus

Deserts

Lemon tart, biscuit crumb, icing frosting, mixed berries, & pistachio ice cream

Ginger and honey panna cotta with raspberry pure & berries

Sticky date pudding, butter scotch sauce, vanilla cream & hazelnut crumb

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