



MOUNTAIN VIEW
HOTEL | KING VALLEY

STARTERS

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

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

Handmade mushroom arancini, rocket, aioli & parmesan (v) \$18

Calamari, rocket, balsamic mayo & lemon (gf, dfo) \$22

Italian Beef & pork meatballs, tomato sugo, basil & sourdough \$22

Handmade Nepalese vegetable Juhl Mo Mo's, sesame, tomato & cashew sauce (vg,v,df) \$22

Cloudy Bay mussels, white wine, tomato, chilli, confit garlic sauce with sourdough (gfo, df) \$22

Antipasto board – Today's selection of two cured meats, two cheeses, quince paste, pork pistachio terrine, giardiniera pickles, house marinated olives & grissini \$38 (gf bread available on request \$5 extra)

HANDMADE PASTA

Spaghetti alla chitarra, seafood, cherry tomatoes, chilli, garlic, salmon roe & lemon \$34

Pappardelle, beef & Guinness sausage ragu, pine mushroom & pecorino \$33

Duck ravioli, beetroot puree, butter, fresh ricotta, walnuts & sage \$33

Potato gnocchi, beef and pork bolognese & parmesan \$33

Potato gnocchi, confit pumpkin, cashew nut cream & fried sage (v) \$32

(gluten free and vegan pasta options available on request)

MAINS

Free range chicken parmigiana, salad & chips \$29

Beer battered flathead tails, chips, garden salad, lemon & tartare (dfo) \$29

Wagyu burger with lettuce, cheddar cheese, pickled cucumber, tomato, tomato relish, Dijon mustard, chips & aioli \$27

Nepalese chickpea & spinach curry, rice & mango chutney (vg, gf, v, df) \$27

Market fish – see special board \$MP

Grilled pork cutlet, Nduja potato mash, heirloom carrots, crispy leeks & red wine jus (gf) \$44

Roast spatchcock, corn puree, green beans & roasted fennel (gf) \$44



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MAINS CONTINUED

Panko crumbed veal schnitzel, roasted chat potatoes, honey glazed roasted witlof, lemon & choice of sauce \$44

300g King Valley scotch fillet, salad, chips & choice of sauce (df, gf) \$48

Butchers Cut – see specials board \$MP

Sauces - red wine jus, peppercorn sauce, mushroom sauce or hot English, Dijon or seeded mustards (gf) \$4

SIDES

Rocket salad, hazelnuts, shaved parmesan, balsamic vinegar (v, vgo, gf, dfo) \$15

Sweet potato wedges, aioli & sweet chilli sauce (dfo, v) \$13

Chips & roast garlic mayo (df, v) \$13

Seasonal vegetables, olive oil & lemon (v, vg, gf, df) \$14

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

Spaghetti with beef & pork bolognese (dfo, gfo)

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

DESSERTS

Sticky date pudding, butterscotch sauce & vanilla bean ice cream \$14

Chocolate mousse, whipped cream, raspberries & fresh mint (gf) \$14

Crème Brûlée with fresh berries (gf) \$14

Topolino Gelateria sorbet & fresh berries - green apple/lemon (vg, df, gf) \$12

Cheese plate, crackers, quince paste, Mountain Kitchen chutney & fruit (2 x 50gm Cheese) \$24

[gff] - 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