



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

Eye fillet carpaccio with caperberry, cornichon, white anchovy, parmesan, and lavosh (gf, dfo) \$23

Gin cured king fish with baby beetroot, black garlic mayo, blood orange, blood orange dressing and lavosh (gf, dfo) \$23

Bresaola, rock melon, buffalo mozzarella, basil, & crostini (gfo) \$23

Vegetable Momo with sesame, tomato, & nuts sauce (vg,v,df) \$20

MVH Asian style fried chicken with onion, spicy sauce, sesame & spring onion \$20

Antipasti board - 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, chili, garlic, salmon roe & lemon (df) \$34

Squid ink tagliatelle, roast fermented pepper sauce, clams & pangrattato \$34

Roasted cauliflower and cheddar ravioli, baby broad beans, cauliflower leaf & brown butter (v) \$33

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

Gnocchi, with Adelaide tomato, grilled tomato emulsion sauce & basil (v) \$33

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

Roasted half duck with carrot and ginger puree, mixed mushroom sauteed with red wine jus & chervil (gf, df) \$45

Lamb backstrap, pea puree, roast potato, sugar snap peas, fried kale & red wine jus (gf, df) \$45



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MAINS CONTINUED

Summer Noodles - cold soba noodles with soy sambal dressing, cucumber, cabbage, coriander & sesame (vg, gf, v, df) \$25

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

Butchers Cut – see specials board \$MP

Market fish – see special board \$MP

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

SIDES

Baby cos salad, balsamic dressing, shaved parmesan & hazelnut (v, gf, dfo) \$14

Sweet potato wedges, truffled aioli & sweet chilli sauce (df, v) \$14

Chips with truffled aioli (df, veg) \$12

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

Lemon tart with fresh berries, cinnamon crumb & vanilla ice cream \$15

Honey & lime panna cotta, blueberry coulis & lime edible coral (gf) \$15

White chocolate tiramisu with cherry & white chocolate chard \$15

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

Local cheese selection, crackers, grissini, quince paste, apple, currant and stout chutney & fruit (2 x 50gm cheese) \$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