



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) \$20

Calamari, rocket, balsamic mayo & lemon (gf, df) \$24

NZ Greenlip mussels, chilli, garlic, tomato white wine sauce & sourdough (gfo, dfo) \$26

Italian beef and pork meatballs, tomato sugo & sourdough \$24

Nepalese Jholi MoMo's, sesame, spicy tomato & cashew sauce (vg, v, df) \$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 & GNOCCHI

Spaghetti alla chitarra, seafood, cherry tomatoes, chili, garlic, salmon roe & lemon (df) \$34

Rigatoni, slow cooked lamb, local pine mushroom ragu & pecorino cheese \$34

Roasted cauliflower and cheddar ravioli, roasted pumpkin, pumpkin puree & sage (v) \$34

Potato gnocchi, beef and pork Bolognese & parmesan \$34

Potato gnocchi, Gorgonzola, radicchio & roasted walnuts (v) \$34

(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 (df) \$29

Wagyu burger with lettuce, cheddar cheese, pickled cucumber, tomato, tomato relish, Dijon mustard, chips & aioli \$28

Nepalese chickpea and spinach curry, rice & mango chutney (vg, gf, v, df) \$28

Roasted half duck, parsnip, braised cabbage, poached quince & quince jus (gf, df) \$47

Slow cooked lamb shank, mash potato, broccolini, sweet potato crisps & red wine jus (gf) \$45



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## **MAINS CONTINUED**

Seasonal vegetable stack, ricotta, Napoli, Pangratatto & rocket salad (v) \$29

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

Butchers Cut – see specials board \$MP

Market fish – see specials board \$MP

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

## **SIDES**

Cos salad, balsamic dressing, shaved parmesan & walnut (v, gf, dfo) \$15

Sweet potato wedges, truffled aioli & sweet chilli sauce (df, v) \$15

Chips with truffled aioli (df) \$13

Seasonal vegetables, olive oil & lemon (v, vg, gf, df) \$15

## **KIDS MEALS** (12 years and under) \$18

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

Chicken nuggets, chips, salad & tomato sauce

Fish & chips, salad & tomato sauce (df)

Spaghetti with beef & pork bolognese & parmesan (dfo, gfo)

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

## **DESSERTS**

Passionfruit lemon tart, meringue shard & vanilla ice cream \$16

Chocolate fig cake, fresh berries & mascarpone (gf) \$16

Sticky date pudding, butterscotch sauce & vanilla ice cream \$16

Topolino Gelateria sorbet & fresh berries –  
green apple or mango (vg, df, gf) \$13

Local cheese selection, crackers, grissini, quince paste  
& apple currant stout chutney (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