MOUNTAIN VIEW
HOTEL | KING VALLEY

STARTERS

Focaccia with balsamic & olive oil *(df, v, vg)* $12

Handmade mushroom and Taleggio arancini,
truflle aioli, rocket & Parmesan *(v)* $25

Calamari, rocket, balsamic mayo & lemon *Product of Australia (df, gfo)* $28

Smoked salmon, pickled celeriac, radish, dill,
creme fraiche & lavosh *Product of New Zealand (gfo, dfo)* $29

Burrata, bresaola, cherry tomato, basil oil, balsamic & crostini *(gfo, vo)* $29

Hand cut beef tartare, capers, cornichons, dill, dijon mustard,
Parmesan, egg yolk & lavosh *(gfo)* $29

HAND MADE PASTA & GNOCCHI

Spaghetti, vongole, prawn, chilli, garlic, rocket,
white wine sauce, pangratatto & lemon *Product of Australia (gfo)* $39

Housemade spinach and ricotta ravioli, brown butter,
garlic, fried sage & toasted walnuts $37

Housemade potato gnocchi, beef and pork Bolognese & Parmesan *(gfo)* $36

Orecchiette, basil pesto, fresh ricotta, pea tendrils, toasted almonds *(v, gfo)* $35
- Add grilled chicken $11

(Gluten free and vegan pasta options available on request)

MAINS

Free range chicken parmigiana, chips & pickled onion leafy green salad $32

Beer battered flathead tails, chips, pickled onion leafy green salad,
lemon & tartare *Product of Australia (df)* $32

Angus beef burger, bacon bits, cheddar cheese, pickles, lettuce,
tomato, smokey mayo, onion relish, chips & aioli $31

Nepalese chickpea and spinach curry, rice & mango chutney *(vg, gf, v, df)* $30

Cold soba noodle salad, cabbage, carrot, edamame, coriander,
pickled red onions & sesame dressing *(vg, v, df)* $29
Add grilled chicken or smoked salmon *Product of New Zealand* $11

Lamb backstrap, carrot purée, green peas, charred raddichio,
roasted kipfler potatoes & lamb jus *(gf)* $55

300g King Valley scotch fillet, chips,
pickled onion leafy green salad & choice of sauce *(df, gfo)* $56

Butcher's cut – ask about today's special $MP

Market fish – ask about today's special $MP

10% surcharge applies on Saturdays & Sundays | 15% surcharge applies on public holidays

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SAUCES

Red wine jus, peppercorn sauce, mushroom sauce *(gf)* $4
Hot English, Dijon or seeded mustard *(gf)*

SIDES

Rocket salad, orange, shaved fennel, walnuts,
Parmesan & orange vinaigrette *(v, gf, dfo, vgo)* $15

Truffle chips with Parmigiano Reggiano *(v)* $16

Chips with aioli *(df, v, vgo)* $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 pot of post mix soft drink or juice, activity pack & ice cream

Chicken nuggets, chips, salad & tomato sauce

Fish & chips, salad & tomato sauce *Product of Australia (df)*

Spaghetti, beef and pork Bolognese & Parmesan *(dfo,gfo)*

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

DESSERTS

Housemade chocolate rocky road cake,
vanilla ice cream & berry coulis *(gf)* $20

Housemade lemon tart, pistachio crumb & pistachio ice cream *(gf)* $20

Topolino Gelateria sorbet & fresh berries – lemon or mango *(vg, df, gf)* $18

Affogato, espresso & vanilla ice cream $12
- Add Frangelico, Kahlua or Baileys $10

Selection of cheeses (2 x 60gm cheese), green apple,
orange marmalade, Pizzini Pasticcini Di Parmigiano & lavosh (gfo, v) $40

Please notify your waiter of any dietary restrictions or allergies. See ledger below.

[gf] - gluten free [gfo]- gluten free option [df] - dairy free [dfo] - dairy free option
[v] - vegetarian [vo] - vegetarian option [vg] - vegan [vgo] - vegan option

While we take precaution and consider dietary restrictions very seriously, we cannot guarentee our kitchen is 100% free of traces of gluten, seafood or nuts as we use external suppliers.

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