



STARTERS

- Country Sourdough + Cultured Butter | 5.50 V
- Market Fresh Oysters + Citrus Mignonette + Lemon | 5 each GF,DF
- Suckling Pig Croquettes + Bread & Butter Pickles + Gribiche Sauce | 16
- Seared WA Scallop + Chilli + Orange Butter | 10 each GF,DF

ENTREES

- Spring Salad + Frisee + Radicchio + Fennel + Grapes + Orange + Ricotta Salata | 18 V,GF,DF
- Mooloolaba Split King Prawns + Chilli Lime Butter + Lime | 33 GF
- Byron Bay Burrata + Heirloom Tomato Salad + Vincotto + Olive Oil | 28 GF Beef Tartare + Chives + Pecorino + Garlic + Crostini | 24.50 GF
- Local Kingfish Crudo + Fennel + Orange + Baby Capers + Olive Oil | 28 GF,DF

MAINS

- Rigatoni + Spiced Pork Sausage Ragu + Tomato + Cavolo Nero | 27
- Local Pan Seared Barramundi + White Beans + Calabrese Gremolata + Lemon | 35 GF
- Ricotta Gnocchi + Tomato Passata + Buffalo Mozzarella + Baby Basil | 24
- Chicken Breast Schnitzel + Frisee & Herb Salad + Burnt Caper Butter | 25

GRILL

- Warilba Lamb Rump + Braised Greens + Mustard Sauce | 46.50 GF
- Whole Local Snapper + Pink Peppercorn Sauce | 55 GF
- Wagyu Hanger Steak + Red Pepper & Garlic Butter + Fries | 49.50 GF
- Queensland Grain Fed Sirloin + Green Beans + Cherry Tomato + Chats
+ Peppercorn Sauce | 58.50 GF

V - Vegetarian | VG - Vegan | GF - Gluten Free | DF - Dairy Free | O - Option available
*Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances.
Whilst all care is taken in the preparation of all food, traces may still be found due to potential cross-contamination.



DESSERTS

Pistachio Gelati Affogato + Pistachio Liquor | 16 V
New York Cheesecake + Vanilla Chantilly + Strawberries | 14 V
Crème Caramel + Crème Fraiche Chantilly + Caramelized Pineapple | 14 V
Cheese Plate + Brie + Blue + Cheddar + Fresh Fruit + Dried Fruit + Crackers | 21 V

SIDES

View House Salad + Baby Gem + Radicchio + Radish + Shallots | 12
Steamed Green Beans + Red Pepper + Chives + EVOO | 12
Crispy Potatoes + Rosemary + Garlic | 12
Fries + Garlic Aioli | 12

KIDS

Chicken nuggets + chips | 16
Fish + chips | 16
Ham + pineapple pizza | 16
Crumbed sausages + fries | 16

PIZZAS

(Gluten free option)

Garlic And Pesto Pizza + Basil Pesto + Confit Garlic + Chilli + Mozzarella | 15 VGO
View Margherita + Local Roma Tomatoes + Bocconcini + Basil | 23 VGO
Wild Mushrooms + Garlic + Chives + Bocconcini + Mozzarella | 24 VGO
Mediterranean Olives + Semi-Dried Tomatoes + Capsicum + Spanish Onion +
Artichoke + Goat's Cheese + Bocconcini + Mozzarella | 24 VGO
Italian Pork Sausage + Pickled Onion + Bocconcini + Mozzarella | 24
Sweet And Salty Ham + Pineapple + Olives + Bocconcini + Mozzarella | 25
Pepperoni + Fresh Tomato + Oregano + Bocconcini + Mozzarella | 28
Prawns + Black Garlic + Chilli + Spring Onion + Bocconcini + Mozzarella | 28
Pollo Chipotle, BBQ Chicken + Onion + Capsicum + Bocconcini + Mozzarella | 26
Prosciutto + Roma Tomatoes + Bocconcini + Mozzarella | 28

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