



**MOUNTAIN VIEW**  
HOTEL | KING VALLEY

### **SMALL PLATES**

- Olives \$7.5
- Focaccia with Italian mopping sauce \$8
- Duck liver & pancetta pâté with crostini & pickles \$12
- Tim's sardines on toast with fennel, chilli & lemon \$12
- Cheese fritters with spicy tomato sauce \$10
- Cured meats and condiments \$15
- Cheese selection, quince jam, honey walnuts & crackers \$15

### **SALADS & SIDES**

- Cabbage, parmesan, almonds and raisins with caper mayonnaise \$10
- Iceberg wedge with buttermilk blue cheese dressing & pancetta \$10
- Heirloom tomatoes, buratta, basil & chilli pepitas \$12
- Roast broccoli, garlic, anchovy & lemon crumbs \$8
- Potatoes with lemon & oregano \$8
- Beer battered fries with roast garlic mayo \$8

### **LARGE PLATES**

- King Valley porterhouse with slaw, fries & choice of sauce \$32
- Fish & chips, beer batter, smashed peas & tartare \$25
- Cheeseburger, pickles, lettuce, mustard & special sauce \$16
- Chicken parmigiana, slaw & fries \$25
- King salmon, borlotti, nduja & salsa verde \$27
- Italian style lamb shoulder with lemon potatoes, cucumber & yoghurt \$28
- Homemade gnocchi, Pizzini sugo, buratta & parmesan \$25
- Orecchiette with broccoli, garlic & anchovy crumbs, pecorino \$25
- Roast pork hock, sausage & bean braise with cabbage salad (for 2) \$45
- Chargrilled spring chicken, bean salad & tarragon mayo \$25

### **SAUCES**

- Red wine gravy   Peppercorn cream   Mushroom   Salsa verde   All \$3

### **DESSERTS**

- Ricotta & vanilla bean cheesecake, seasonal poached fruit \$10
- Homemade milk gelato with peaches \$10