

VIEW

by MATT GOLINSKI

Available 5:30pm to 9:00pm Thursday to Saturday

Matt's Tempting Treats

Warm Sourdough, House Made Jersey Butter (V)	8
Marinated Coolmunda Organic Olives (GF, DF, V, Vegan)	8
Falafel, Hummus, Pickled Green Chillies, Hazelnut Dukkah (GF, V, Vegan)	12
Lamb and Pine Nut 'Bourek' Cigars, Yoghurt and Tahini Sauce	12
Sourdough Crostini, Noosa Reds Tomatoes, White Bean Puree, Cuca Anchovies (DF)	12
Tin Can Bay Cuttlefish, Chorizo, Red Pepper Sauce, Saffron Aioli (GF,DF)	18
Fried White Polenta, Escabeche Eggplant, Goat Fetta (GF,V)	16
Fraser Island Spanner Crab, Potato and Leek Croquettas, Salsa Verde	20
Handmade Tofu, Pickled Oyster Mushrooms, Sesame Roasted Macadamias, Miso Sauce (GF, DF, V, Vegan)	18

Mains

Spinach and Jersey Ricotta Gnocchi Gnudi, Napoli Sauce, Endive, Pear and Pecan Salad (V, GF)	27
Linguine with Snapper, Tomato, Capers, Chilli, Garlic and Parsley	34
Bendele Farm Young Chicken, Israeli Cous Cous, Zucchini, Pinenut, Currant and Mint Salad, Labneh, Za'atar (GF, DF)	34
Tempeh & Eggplant San Choy Bau, Betel Leaves and Sticky Rice (GF, DF, V, Vegan)	28
Grilled Wagyu Sirloin, Duck Fat Potatoes, French Mustard, Watercress (GF)	38

Sides

Cos Salad, Buttermilk Dressing, Parmesan Crumbs (V)	8
Dutch Cream Potato, Green Bean and Caper Berry Salad (GF, V)	9
Steamed Broccolini with Olive Oil, Chilli and Garlic (GF, DF, V, Vegan)	9

(GF- Gluten Free, V- Vegetarian, DF- Dairy Free, GFA- Gluten Free Available)

View by Matt Golinski's emphasis is on Fresh, Seasonal and Locally sourced ingredients!

Please kindly advise your server should you have any food allergies