



LUNCH MENU

STARTERS

- SOURDOUGH BAGUETTE | 8 per person
Sonoma seeded sourdough baguette with cultured butter (V)
- MARINATED OLIVES | 8
Orange, thyme and garlic infused (V, GF, DF)

ENTREES

- SMOKED TROUT SALAD | 26 / 36
Baby gem salad with house smoked trout, boiled egg and caper aioli
- SALT & PEPPER SQUID | 24
Citrus aioli, fennel salt and lime
- FRENCH SALAD | 23
Roasted peppers, anchovies, capers and buffalo mozzarella (V)

MAINS

- CAESAR SALAD | 24
Croutons, bacon and shaved parmesan
add smoked salmon +8 / add buttermilk fried chicken +6
- VIEW SIGNATURE CLUB SANDWICH | 29
Bacon, chicken, fried egg, lettuce, tomato, cheese, aioli and French fries (*GF)
- VIEW WAGYU BURGER | 29
Wagyu beef patty, bacon, American cheese, housemade burger sauce, pickles and French fries
- FRIED CHICKEN BURGER | 29
Buttermilk fried chicken, housemade slaw, cheese, aioli, pickles and French fries
- BEER BATTERED FISH & CHIPS | 35
Flathead fillets, lemon wedge, tartare sauce and French fries (DF)
- POTATO GNOCCHI | 34
Fricassee of winter mushrooms and potato gnocchi with cauliflower purée (V)
- STEAK FRITES | 48
Pinnacle sirloin MBS+2, café de Paris butter, red wine jus and French fries (*DF)
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LUNCH MENU

SIDES

POMME FRITES | 14

French fries with aioli (V, GF)

COS LETTUCE SALAD | 14

Baby cos lettuce, buttermilk dressing, spring radish and herbs (V, GF)

STEAMED BROCCOLINI | 14

Steamed broccolini with burnt butter and almonds (V, GF)

DESSERT

CHOCOLATE & SALTED CARAMEL TART | 18

Served with crème fraîche

VIEW CRÈME BRÛLÉE | 16

Strawberry compote and biscotti (*GF)

AFFOGATO | 15

Vanilla ice cream, double espresso, biscotti (V, *GF)

Choose 1 liqueur: Baileys, Amaretto, Kahlua or Frangelico

SORBET SELECTION | 16

3 scoops with biscotti and berries (V, *GF, DF)

Boysenberry | Orange | Passionfruit

ICE CREAM SELECTION | 16

3 scoops with biscotti and berries (V, *GF)

Choc fudge | Dulce de leche | Strawberry Cream

FARMHOUSE CHEESES

Two cheeses | 30 | Three cheeses | 38

Served with fruits, grapes and lavosh (V)

1. Woombye Camembert, QLD

2. Berry's Creek Riverine Blue, VIC

3. Ford Farm Cheddar, UK

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | * - ON REQUEST

*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.



DINNER MENU

STARTERS

SOURDOUGH BAGUETTE | 8 per person
Sonoma seeded sourdough baguette with cultured butter (V)

MARINATED OLIVES | 8
Orange, thyme and garlic infused (V, GF, DF)

SCALLOPS | 8.5 each
Seared scallops served in the half shell with Mediterranean citrus butter (GF)

ENTREES

SMOKED TROUT SALAD | 26 / 36
Baby gem salad with house smoked trout, boiled egg and caper aioli

SALT & PEPPER SQUID | 24
Citrus aioli, fennel salt and lime

GRILLED SPLIT KING PRAWNS | 32
Garlic, chilli and miso lime butter

FRENCH SALAD | 23
Roasted peppers, anchovies, capers and buffalo mozzarella (*V)

MAINS

POTATO GNOCCHI | 34
Fricassee of winter mushrooms and potato gnocchi with cauliflower purée (V)

SEAFOOD LINGUINE | 44
Mediterranean seafood linguine, prawn, mussels with tomato, garlic, lemon and chilli (DF)

PAN-FRIED DORY | 42
Pan-fried dory with poached kipfler potatoes and Provençal dressing (GF, DF)

BEEF OSSO BUCO | 35
Printanière style with polenta and Parmesan (GF)

DUCK CONFIT | 39
Sarladaise potato, butternut squash purée and spiced cherry jus (GF)

TWICE COOKED PORK BELLY | 39
Buttered savoy cabbage and charcuterie sauce (GF)

STEAK FRITES | 48
Pinnacle sirloin MBS+2, café de Paris butter, red wine jus and French fries (*DF)



DINNER MENU

SIDES

POMME FRITES | 14

French fries with aioli (V, DF)

POMME PURÉE | 14

Parisian style mashed potatoes (V, GF)

COS LETTUCE SALAD | 14

Baby cos lettuce, buttermilk dressing, spring radish and herbs (V, GF)

BAKED DUTCH CARROTS | 12

Pistachio dukkah (V, GF)

STEAMED BROCCOLINI | 14

Steamed broccolini with burnt butter and almonds (V, GF)

DESSERT

CHOCOLATE & SALTED CARAMEL TART | 18

Served with crème fraîche

VIEW CRÈME BRÛLÉE | 16

Strawberry compote and biscotti (*GF)

STEAMED GINGER & DATE PUDDING | 17

Candied mandarin, butterscotch sauce and vanilla ice cream

AFFOGATO | 15

Vanilla ice cream, double espresso, biscotti (V, *GF)

Choose 1 liqueur: Baileys, Amaretto, Kahlua or Frangelico

SORBET SELECTION | 16

3 scoops with biscotti and berries (V, *GF, DF)

Boysenberry | Orange | Passionfruit

ICE CREAM SELECTION | 16

3 scoops with biscotti and berries (V, *GF)

Choc fudge | Dulce de leche | Strawberry cream

FARMHOUSE CHEESES

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Beverages

Signature Cocktails

Daydream grey goose vodka, alize bleu, lime juice	24
White cosmopolitan absolut vodka, cointreu, apple juice, lime juice	24
Butterscotch espresso martini absolut vodka, butterscotch schnapps, double espresso	22
Vanilla & lychee martini absolut vodka, soho lychee liqueur	22
El dorado bacardi white rum, malibu, pineapple juice, mango nectar, coconut	22
La pasion london dry gin, passionfruit syrup, prosecco	21
Gin & Mixers	
Farmers wife autumn dry gin elderflower tonic	17
Poor toms sydney dry gin lime and yuzu soda	18
Four pillars bloody shiraz gin original indian tonic	18.5
Husk distillers floral ink gin old world tonic	18.5
Monkey 47 schwarzwald dry gin elderflower tonic	21
Applewood gin finger lime soda	25

Beers on tap

Wylde lager	8 10.5
Great northern super crisp	9 11.5
Stone & wood pacific ale	9.9 12.5
Lord nelson three sheets pale ale	9.9 12.5
Balter XPA	11.5 14

Beers bottles and cans

Coopers dry	9
Pure blonde lager	9
Cascade light	9
Stella artois	9.5
Asahi super dry	9.5
Corona	9.5
4 pines pale ale	10
4 pines pacific ale	10
Monteiths black	10
Heineken zero 0.0	8.5

Cider bottles

Barossa cider co squashed apple cider	10
Barossa cider co pear cider	10

Champagne

Moët & Chandon brut impérial champagne FRA	145
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Sparkling wine

Sunset terrace chardonnay pinot noir, NSW	10	39
Veuve ambal blanc de blancs, burgundy FRA	13.5	54
Dal zotto pucino prosecco NV, king valley VIC	12	52

White wine

Sunset terrace pinot grigio <i>riverina</i> NSW	9.5	13 35
Rockbare riesling <i>clare valley</i> SA	12	18 52
Totara sauvignon blanc <i>marlborough</i> NZ	11.5	17 49
The falls sauvignon blanc <i>adelaide hills</i> SA	12	18 52
Keith Tulloch semillon <i>hunter valley</i> NSW	58	
Keith Tulloch ‘per diem’ pinot gris <i>hunter v. NSW</i>	10	15 43
Tar & roses pinot grigio <i>central</i> VIC	13	19 53
Credaro ‘five tales’ chardonnay <i>marg. river</i> WA	11.5	17 46
Nick O’Leary chardonnay <i>tumbarumba</i> NSW	70	

Rose

Sunset terrace rose <i>riverina</i> NSW	9.5	13 35
Mojo Moscato <i>eastern</i> SA	10	15 43
El desaparado rose <i>adelaide hills</i> SA	11.5	17 49
Rameau d’or <i>cotes de provence</i> FRA	58	

Red wine

Sunset terrace cab. merlot <i>riverina</i> NSW	9	13 35
Amelia park cab. merlot <i>margaret river</i> WA	74	
Alta pinot noir <i>central</i> VIC	12	18 52
Red claw pinot noir <i>mornington penninsula</i> VIC	70	
Robert stein ‘farm series’ merlot <i>mudgee</i> NSW	11	16 46
Aphelion welkin grenache <i>mclaren vale</i> SA	62	
Oliver’s taranga ‘small batch’ grenache <i>mclaren vale</i> SA	72	
Mountadam ‘550’ cab sauvignon <i>eden valley</i> SA	12	18 52
Bruno shiraz <i>barossa valley</i> SA	12	18 52
Yangarra shiraz <i>mclaren vale</i> SA	72	

Dessert

Robert stein harvest gold <i>mudgee</i> 125ml, 375ml)	19	53
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