



BREAKFAST

THE VIEW BREAKFAST (GFO)

\$32

Toasted turkish bread, bacon, eggs your way, sausage, spinach and hash brown served with a side of hollandaise sauce

EGGS YOUR WAY (GFO)

\$20

Eggs your way served on a toasted turkish bread

VEGAN PANCAKES (V)(VG)

\$24

Homemade coconut vegan pancakes topped with fresh fruits and served with a side of maple syrup and vegan ice cream

AVOCADO ON TOAST (GFO)

\$27

Smashed avocado served on a toasted turkish bread with poached eggs, topped with feta and fresh rocket

EGGS BENEDICT (GFO)

\$28

Poached eggs served on english muffins with a choice of smoked salmon or bacon, with wilted spinach and topped with a hollandaise sauce

THE VIEW MILKSHAKE (GF)(V)

\$13

Choice of vanilla, chocolate, caramel or strawberry flavour mixed with vanilla ice cream and topped with a chantilly cream

Breakfast Menu available Saturday : 8am to 11am & Sunday : 8am to 3pm

(V) VEGETARIAN
(VG) VEGAN
(GF) GLUTEN FREE
(GFO) GLUTEN FREE OPTION



ENTREES

MARKET FISH CEVICHE \$22
(GFO)

Fish of the day cured in fresh citrus and soy sauce, mixed with avocado and served with lavosh

BEEF TARTARE \$22
(GFO)

King Island beef tartare seasoned with mustard and served with fresh rocket, capers, red onions, tomatoes and lavosh

VEGAN TAJINE entree \$20
(V) (VG) main \$38

White onions, mixed capsicum, chat potatoes, carrots and garlic, cooked in a tomato base sauce and served with couscous

BAKED GOAT CHEESE \$20
(V)

Oven baked goat cheese served with a beetroot relish, baby carrots, asparagus and garlic croutons
ADD proscuitto +\$6

PRAWN RAVIOLIS entree \$24
main \$48

Homemade prawn raviolis served with a garlic and fennel creamy sauce

BEEF TONNATO entree \$24
(GF) main \$40

Thinly slice poached beef served with a tuna sauce and topped with capers, fresh rocket and parmesan

MAINS

CRAB AND PRAWN LINGUINI \$44

Grilled prawns and crab cooked in a white wine and butter sauce with chilli, red onions, garlic, cherry tomatoes and spinach

MARKET FISH (GF) \$46

Fish of the day pan seared, served with confit cherry tomatoes, asparagus, snow peas, crispy chat potatoes and a fennel, thyme and garlic foam

SCOTCH FILLET (GF) \$50

King Island beef cooked to your liking, served with confit potatoes and seasonal vegetables, topped with a honey jus
ADD creamy garlic prawns +\$12

VEGAN GNOCCHI (V) (VG) \$40

Homemade gnocchi served with wild mushrooms, red onions and spinach in a tomato sauce



DESSERTS

VANILLA CREME BRULEE \$20
(GFO) (V)

Vanilla crème brûlée served with ice cream and a biscotti

FRESH FRUIT PAVLOVA \$20
(GF) (V)

Homemade traditional pavlova topped with fresh fruits and garnish with a chantilly cream

VEGAN PANCAKES \$20
(V) (VG)

Homemade coconut vegan pancakes topped with fresh fruits and served with a side of maple syrup and vegan ice cream

SPICE RUM CHOCOLATE MOUSSE \$22
(GF) (V)

Rum infused dark chocolate mousse topped with crispy salted peanuts

THE VIEW MILKSHAKE \$13
(GF) (V)

Choice of vanilla, chocolate, caramel or strawberry flavour mixed with vanilla ice cream and topped with a chantilly cream

KIDS MENU

STEAK OR FISH \$20

Grilled and served with fries & 1 scoop of vanilla ice cream served with a choice of vanilla, caramel, chocolate or strawberry syrup

HAM & CHEESE PASTA \$20

Served in a tomato sauce & 1 scoop of vanilla ice cream served with a choice of vanilla, caramel, chocolate or strawberry syrup

Dinner Menu available Tuesday to Saturday : 5:30pm to 8:30pm

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