

SMALL PLATES

GRILLED TURKISH BREAD hummus, olives, bell peppers v	16
ARANCINI smoked mozzarella, tomato, basil v	16
CHARCUTERIE AND CHEESE BOARD perfect for 2-3 people	28

LARGE PLATES

BATTERED FLATHEAD AND CHIPS lemon, tartare sauce df	29
VIEW CLUB SANDWICH chicken, bacon, lettuce, egg, tomato, fries gf*	25
VIEW WAGYU BURGER lettuce, bacon, onion jam, swiss cheese, fries df*	27
TERIYAKI GLAZED CHICKEN steamed rice, sauteed vegetables df	35
PAN SEARED SALMON mashed potatoes, vegetables gf	40
CAESAR SALAD bacon, shaved parmesan, croutons gf* add cajun chicken +6 add smoked salmon +8	21
GRAINGE SIRLOIN STEAK 250GRS MBS+2 market vegetables, fries (chimichurri or pepper sauce)	46
ROAST AUTUMN VEGETABLES, MIXED GRAINS sunflower, pumpkin seeds, coconut labneh, green goddess dressing vg add salt & pepper tofu +4 v add chicken +7	29

SIDES

mashed potatoes gf	11
steamed market vegetables vg, gf, df	12
fries, seasoning, aioli v, df	12
roast beetroot, goat's cheese, rocket, hazelnuts v, gf	15

V vegetarian

VG vegan

DF dairy free

GF gluten free

*available upon request

15% surcharge applies on public holiday.

Menus items may contain or come into contact with wheat, eggs, peanuts, tree nuts, milk, seafood allergens.



DESSERTS

CHOCOLATE AND HAZELNUT BROWNIE vanilla pomegranate ice cream v	16
STICKY DATE PUDDING caramel sauce, vanilla ice cream v	16
ICE CREAM 3 SCOOPS chocolate fudge, vanilla pomegranate, wild berry, berries, coulis, biscotti v, gf*	16
SORBET 3 SCOOPS mango, raspberry, green apple, berries, coulis, biscotti v, vg, df, gf*	16
IMPORTED CHEESES, FRUITS, LAVOSH v, gf*	2 23
two cheeses	3 29
three cheeses	
1. triple cream brie, brillat savarin, france	
2. blue, cashel, ireland	
3. red leicester cheddar, grand royal, england	

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