



## STARTERS

Warm baguette, cultured butter | 9

Wood-fired baked thyme and confit garlic focaccia, balsamic vinegar, olive oil | 14

## ENTREES

Soup of the day with toasted baguette | 16

Marinated olives, orange, thyme and garlic | 18 <sup>V</sup>

Gin-cured Petuna salmon with pickled red onion, petit herb salad and dill crème | 23 <sup>GF</sup>

Nicoise salad, green beans, kipfler potato, heirloom tomato, Spanish onion, green olive and herb vinaigrette | 22 <sup>VO</sup>

Salt and pepper squid with citrus aioli and fennel salt | 25

Grilled split king prawns with garlic, chili, and lime butter | 30 <sup>GF</sup>

## MAINS

Leek, basil and baby zucchini risoni with fried basil | 24 <sup>V</sup>

Chicken, bacon and spinach gnocchi bake with creamy tomato sauce | 26

Prawn, prosciutto, asparagus and shallots risotto with toasted almonds, fried kale | 29 <sup>GF</sup>

Braised beef brisket with pomme puree and buttered greens | 38

Pan-fried line-caught snapper, crushed kipfler potatoes, capers, parsley and almond butter | 38 <sup>GF</sup>

Slow-cooked chicken Maryland, sautéed brussel sprouts and parsnip puree, pesto cream sauce | 38 <sup>GF</sup>

Slow-cooked White Pyrenees lamb shoulder, potato fondant, Dutch carrots and lamb jus | 49

Steak frites, 250<sup>g</sup> Jack's Creek sirloin, Café de Paris butter, fries and red wine jus | 48 <sup>GF</sup>

## DESSERTS

Selections of Sorbets (Strawberry, Raspberry, Mango, Lemon) | 9 <sup>V, GF</sup>

View vanilla crème brûlée with mixed berry compote | 14 <sup>GF</sup>

Goopy chocolate volcano cake with vanilla bean ice cream and salted pistachio crumb | 16

Lemon curd and pistachio tart with passion fruit gelato | 16

Selection of French and Australian farmhouse cheeses | 19

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V - VEGETARIAN | VO - VEGETARIAN OPTION | VGO - VEGAN OPTION | GF - GLUTEN FREE

\*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 due to potential cross-contamination.

EST: 2013



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# PLATES

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BRISBANE

CAFE - BAR - RESTAURANT

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## SIDES

Garlic chats | 9

Pomme puree (mash) | 9

Fries with aioli | 9

Garden salad | 9

Buttered vegetables | 12

## KIDS

Chicken nuggets and chips | 14.5

Fish and chips | 14.5

Ham and pineapple pizza | 14.5

Crumbed sausages and fries | 14.5

## PIZZAS

Garlic and pesto pizza basil pesto, confit garlic, chilli, and mozzarella | 15 <sup>VGO</sup>

View margherita, local Roma tomatoes, bocconcini, and basil | 23

Wild mushrooms, garlic, chives, bocconcini, mozzarella | 24

Mediterranean olives, semi-dried tomatoes, capsicum, Spanish onion, artichoke, goat's cheese, bocconcini, mozzarella | 24

Italian pork sausage and pickled onion pizza, bocconcini, mozzarella | 24

Sweet and salty ham, pineapple, olives, bocconcini, mozzarella | 24

Pepperoni, fresh tomato, oregano, bocconcini, mozzarella | 26

Piccanti pizza, prawns, black garlic, chilli, spring onion, bocconcini, mozzarella | 26

Pollo chipotle BBQ chicken, onion, capsicum, bocconcini mozzarella | 26

Prosciutto, Roma tomatoes, bocconcini, mozzarella | 28

*Gluten Free pizza bases available on request for additional charge*

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