

LUNCH

ENTREES

- Spring Salad, Frisée, Radicchio, Fennel, Grapes, Orange, Ricotta Salata ^{V DF* GF} **18**
- Burrata, Heirloom Tomato Salad, Vincotto, Olive Oil, Crostini ^{V GF} **28.5**
- Kingfish Crudo, Jalapeno, Baby Cucumber, Olive Oil ^{DF GF} **25** (A)

MAINS

- Rigatoni, Spiced Pork Sausage Ragù, Tomato, Cavolo Nero ^{V DF*} **27**
- Steak Frites, O'Connor Hanger Steak, Red Pepper & Garlic Butter, Fries ^{DF* GF} **49.5**
- Pan-Seared Barramundi, White Beans, Calabrese Gremolata, Lemon ^{DF GF} **35** (A)
- View Wagyu Burger, Wagyu Beef Patty, American Cheese, Bacon & Onion Jam, Housemade Burger Sauce, Pickle, Fries **28**

SIDES

- View House Salad, Baby Gem, Radicchio, Radish, Shallots ^{V DF GF} **9.5**
- Shoestring Fries, Garlic Aioli ^{V DF} **9.5**

DESSERTS

- New York Cheesecake, Vanilla Chantilly, Strawberries **23.5**
- Sticky Date Pudding, Butterscotch Sauce, Vanilla Gelato **23.5**
- Ice Cream Selection, 3 Scoops, Biscotti, Berries ^{GF*} **16**
- Chocolate Fudge / Hokey Pokey / Vanilla Pomegranate*



(A) Sourced in Australia (I) Imported

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

Please let one of our team members know if you have any dietary requirements, food allergies or intolerances.
Whilst all care is taken in the preparation of all food, traces may still be found. 15% surcharge applies on public holidays.