

VIEW RESTAURANT

DINNER MENU

Winter 2026

ENTRÉE

SMOKY EGGPLANT GOAT'S CHEESE BALLS

SMOKEY EGGPLANT GOAT'S CHEESE BALLS SERVED WITH TAMARIND-CASHEW CREAM, HERB AIOLI AND HERB OIL.
(GF, VEG) \$22

THAI FISH CAKES

THAI FISH CAKES SERVED WITH CHEF'S GREEN THAI CURRY SAUCE, 5-SPICED RED ONION JAM. PICKLED CUCUMBER SALSA, AND MICRO HERBS. (GF) \$22

MAINS

OVEN BAKED LOCAL FISH

OVEN BAKED LOCAL FISH WITH LEMON AND CAPER BROWN BUTTER SAUCE, SERVED WITH BROCCOLINI, PARMESAN AND PARSLEY POTATO BALL, AND A ROCKET AND MICRO HERB SALAD WITH LEMON VINAIGRETTE. (GF) \$39

SLOW-COOKED BEEF CHEEKS

TENDER SLOW COOKED BEEF CHEEKS SERVED WITH RED WINE JUS, CREAMY MASHED POTATOES, BROCCOLINI, SPICED BRAISED RED CABBAGE, AND SPICED APPLE CHUTNEY.
(GF) \$39

MASSAMAN CURRY LAMB SHANK

SLOW-COOKED MASSAMAN CURRY LAMB SHANK SERVED WITH SESAME SWEET POTATO MASH, BROCCOLINI, SPICED APPLE CHUTNEY, AND MICRO HERBS.
(GF?) \$39

WE PROUDLY SERVE AUSTRALIAN FISH

CRISPY FRIED CAULIFLOWER STEAK

CRISPY FRIED CAULIFLOWER STEAK WITH 5 SPICE RED ONION JAM, SMOKEY EGGPLANT AND CASHEW CREAM, VEGAN BLACK GARLIC AIOLI AND SEASONED FRIED POTATO SKINS. (GF, VEG, VEGAN) \$34

DESSERT

CHEF'S DESSERT OF THE WEEK.

(GF) \$16

AFFOGATO

A SHOT OF ESPRESSO SERVED OVER ICE CREAM

(GF) \$7

COFFEE AND CAKE DEAL

YOUR CHOICE OF COFFEE AND ANY OF THE SELECTION OF CAKES IN THE FRIDGE, SERVED WITH CREAM AND RASPBERRY COULIS

(GFO AVAILABLE) \$12

COFFEE AND A BROWNIE

YOUR CHOICE OF COFFEE AND A WARM CHOCOLATE BROWNIE SERVED WITH ICE CREAM

(GF) \$10



**ALBANY
ENTERTAINMENT
CENTRE**