

VIEW RESTAURANT

SUNDOWNER MENU

Winter 2026

CHOOSE ANY 2 SHARE PLATES FOR \$35 OR 3 FOR \$52

(EXCLUDES CHARCUTERIE BOARD)

BLACK GARLIC & MUSHROOM ARANCINI

BLACK GARLIC AND MUSHROOM ARANCINI SERVED WITH HERB AIOLI, SMOKEY EGGPLANT CREAM AND PARSLEY DUST
(GF, V), 2 PIECES \$19

CRISPY PARMESAN & PARSLEY POTATO BALLS

CRISPY PARMESAN AND PARSLEY POTATO BALLS SERVED WITH HERB AIOLI AND PARMESAN SNOW. (GF, V)
2 PIECES \$20

STICKY KOREAN CAULIFLOWER BITES

STICKY KOREAN CAULIFLOWER BITES SERVED WITH CHEF'S KOREAN AIOLI, SPRING ONION, CORIANDER AND SESAME SEEDS.
(GF, V) 3 PIECES \$20

TEXMEX PULLED PORK NACHOS

SLOW COOKED PULLED PORK TOPPED WITH TEXMEX BEANS, PICKLED RED ONIONS, CHEESE SAUCE AND CHEF'S BBQ SAUCE, SERVED OVER CORN CHIPS,
(GF) SERVES 2 \$24

TIKKA MASALA PULLED BEEF BRISKET TACOS

SLOW COOKED PULLED BEEF BRISKET SERVED IN CORN TORTILLAS WITH SLAW, PICKLED RED ONION, FIRE ROASTED PEPPERS AND CUCUMBER SALSA FINISHED WITH CHEF'S TIKKA BANANA MASALA HOT SAUCE (MILD). (GF) 2 PIECES \$20

VIEW RESTAURANT

SUNDOWNER MENU

Winter 2026

CHARCUTERIE BOARD

CHEF'S SELECTION OF THREE CHEESES, CURED MEATS, HOUSE-MADE PÂTÉ, SPICED APPLE CHUTNEY, MARINATED OLIVES, PICKLES AND TOASTED SOURDOUGH BREAD SERVED WITH A BOTTLE OF SPARKLING WINE
(GFO AVAILABLE) SERVES 2 \$60

CHEF'S DESSERT OF THE WEEK

ASK OUR TEAM ABOUT THIS WEEK'S HOUSE-MADE DESSERT SPECIAL.
(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

WE PROUDLY SERVE AUSTRALIAN FISH



**ALBANY
ENTERTAINMENT
CENTRE**