

FOOD WINE COFFEE  
**VIEW**  
WINTER MENU 2023

<b>Soup of the day</b> with grilled Turkish bread	<b>12.5</b>
<b>Cheesy sourdough garlic bread</b>	<b>7.5</b>
<b>Grilled chilli sambal and sambuca prawns</b> with sesame rice, wakame and fried shallots (gf) (df)	<b>27.5</b>
<b>Crispy Mt Barker chicken tacos</b> with hoisin sauce, avocado, hot sauce and charred corn salsa (df)	<b>25.5</b>
<b>Seared Moroccan lamb backstrap</b> with pumpkin choka, crumbled feta, fresh herbs and pickled red cabbage (gf)	<b>26.5</b>
<b>Trio of mushroom risotto</b> peas, shaved parmesan and semi dried tomato rouille (gf) (v)	<b>24.5</b>
<b>Grilled squid, chickpea and chorizo</b> with garlic lemon dressing and roasted macadamia crumb (gf) (df)	<b>25.5</b>
<b>Turkish sirloin steak sandwich</b> with caramelised onion, bacon and Swiss cheese. Served with chips and aioli	<b>29.5</b>
<b>Mushroom truffle burger</b> crumbed field mushroom, haloumi, eggplant pickle, spinach and truffle oil. Served with sweet potato chips (v)	<b>26.5</b>
<b>Crispy skinned barramundi</b> with garlic roasted potato, greens, burst cherry tomatoes and lemon caper butter (gf)	<b>30.5</b>
<b>Bangers and mash</b> Thick pork sausages served with caramelised red onion and bacon gravy (gf)	<b>25.5</b>
<b>Crumbed Plantagenet pork sirloin</b> with fennel, apple and green cabbage slaw with bulgogi glaze (gf) (df)	<b>27.5</b>
<b>Mt Barker chicken Maryland coq-au-vin</b> served with rustic mash and dressed wild rocket	<b>26.5</b>