



## Entrée

- Garlic and herb cheese pizza** **\$5.90**  
Garlic and fresh herbs oven baked on a 9" base with our cheese blend
- Soup of the Day** **\$5.00**  
Please refer to our specials board, served with a side of sour dough bread.
- Florentine Pizza** **\$7.90**  
Tomato slices, fresh baby spinach and boccocini cheese and cheese blend layered on a 9" pizza base then oven baked.
- Garlic Prawn Skewers** **\$8.90**  
Trio of marinated garlic prawn skewers grilled and served over rice and salad with a lemon wedge.

## Light Meals

- Vegetarian Pizza** **\$13.90**  
9" pizza base with Napoli sauce, mushrooms, capsicum, sun dried tomatoes, spinach and Spanish onion with mozzarella cheese.
- ADD CHICKEN** **\$3.00**
- Asian Chicken Wrap** **\$14.90**  
10" tortilla wrapped around lettuce, cucumber, carrot, tomato and Asian marinated chicken pieces served over chips and salad.
- Beef Quesadilla** **\$14.90**  
Spicy beef mince, tomato slices, Spanish onion and cheese blend sandwiched between two toasted 10" tortilla breads, topped with chilli salsa and garnished with a garden salad.
- The View Steak Sandwich** **\$14.90**  
Toasted Turkish bread filled with salsa, lettuce, tomato, cheese, onion, bacon and a juicy 150gm porterhouse steak served with chips.
- Asian Beef Salad** **\$18.00**  
Marinated beef strips tossed with salad leaves, onions, cucumbers and cherry tomatoes, drizzled with an oriental style dressing
- Thai Squid Salad** **\$18.00**  
Lightly dusted squid deep fried, served on a salad of mix lettuce, cucumber, onions and cherry tomatoes with a coriander, chilli and ginger dressing.

# MOUNTAIN

## VIEW HOTEL

### Pans

**Chicken and Mushroom Risotto**

**\$19.90**

Tender chicken pieces, bacon, mushrooms, and spinach in rich Arborio rice and finished with a creamy white wine sauce and topped with parmesan cheese.

**Fettuccini Carbonara**

**\$18.90**

Traditional pasta with bacon, onions and egg tossed with al dente fettuccini pasta in rich creamy sauce, finished with parmesan cheese.

**Seafood Linguini**

**\$23.90**

Linguini tossed with, assortment of seafood, onions and spinach in a garlic tomato sauce, finished with parmesan cheese.

**Chicken Vindaloo Curry**

**\$19.90**

Tender chicken pieces, chat potatoes and capsicum simmered in a spicy tomato and coconut curry sauce infused with ginger and lime served with rice, rotli bread and minted yogurt.

### Mains

**Roast of the Day**

**\$18.90**

See our specials board for today's roast, served with seasonal vegetables and potato.

**Salt and Pepper Squid**

**\$19.90**

Juicy pineapple cut squid pieces coated in seasoned flour and deep fried, served with tartare sauce and lemon with chips and salad.

**Mountain Burger**

**\$19.90**

Juicy burger patty topped with grilled onion, bacon, lettuce, tomato, beetroot, salsa and tasty cheese all in a toasted Turkish bread and served with chips.

**Beer Battered Flathead**

**\$23.90**

Fish fillets in our crispy beer batter fried to a golden brown, served with tartare sauce and lemon with chips and salad.

# MOUNTAIN

## VIEW HOTEL

### Mains

**Chicken Parmigiana** **\$19.90**

Tender full chicken breast schnitzel, rich tomato Napoli, Virginian ham and our cheese blend, served with chips and salad.

**Chicken Schnitzel** **\$18.90**

Served with chips and salad.

**Garlic Prawns** **Main \$24.90** **Entrée \$15.90**

Pan tossed tiger prawns with garlic and onions, finished in a white wine cream sauce served with salad and rice.

**Lamb Shank** **\$27.90**

Two tender lamb shanks braised with vegetables for three hours in red wine rosemary gravy, served with mashed potato and roasted Pumpkin.

**Peri-Peri Chicken** **\$24.90**

Seared chicken breast fillet marinated in mild peri-peri and topped with our Spanish salsa, served over spiced rice and salad.

**Veal Neptune** **\$24.90**

Pan fried veal scaloppine and tiger prawns tossed through rich tomato Napoli with Spanish onion, roasted capsicum and fresh spinach. Served with chips and salad.

**Lemon Pepper Hake** **\$23.50**

Hake fillets coated with lemon pepper grilled to golden brown topped with lemon butter served with tartare sauce, chips and salad.



## Grills

All steaks cooked to your liking with your choice of gravy, pepper, mushroom or garlic butter. Served with chips and salad.

### **250gm Graziers Rump**

**\$24.00**

This classic primal cut is grain finished for 100 days and is full in flavour, aged to our specification with the supplier guarantee of ultimate flavour and tenderness.

**"FULL OF FLAVOUR"**

### **300gm Graziers Porterhouse**

**\$28.50**

Also known as Sirloin this primal cut is aged for a minimum of 8 weeks to ensure tenderness & taste satisfaction, known for it's clean fresh flavour with no fatty after taste.

**"MELT IN YOUR MOUTH"**

### **250gm Graziers Eye Fillet Mignon**

**(GRASS FED)**

**\$31.00**

This delightful cut of beef is best described as succulent, lean and tender.

**"SIMPLY SENSATIONAL"**

### **Moroccan Lamb**

**\$25.00**

Char grilled lamb loin marinated in Moroccan spices, served atop Moroccan spiced cous cous and side of salad.

## **Option to add**

Reef and Beef	\$6.00
Kilpatrick sauce	\$2.00
Grilled Egg	\$2.00
Grilled bacon	\$3.00



## Seniors \$12.00

**Seniors soup of the day (with mains)                      \$1.50**

### **Crumbed Brains and bacon**

Crumbed lambs brains cooked golden brown, served with bacon and mashed potato

### **Roast of the Day**

See our specials board for today's roast, served with seasonal vegetables and sides.

### **Lambs Fry**

Pieces of lamb's liver grilled to medium with bacon served on mashed potato, vegetables and gravy.

### **Beer battered Flathead**

Fish fillets in our crispy beer batter fried to a golden brown, served with tartare sauce and lemon with chips and salad

### **Grilled Hake**

Hake fillets coated in seasoned flour grilled to golden brown topped with lemon butter served with tartare sauce and lemon. Served with chips and salad

### **Chicken Parmigiana**

Tender chicken breast schnitzel, rich tomato Napoli, Virginian ham and our cheese blend, served with chips and salad

### **Graziers Beef Pie**

Tender chunks of Graziers Beef, slow cooked in silky onion gravy, encased in pastry and served with mashed potato, vegetables and gravy.

### **Seniors Porterhouse**

150gm Porterhouse steak grilled to your taste and served with your choice of sauce.

### **Seafood basket**

Crumbed fish fillets, prawns, calamari and seafood bites served with tartare sauce and lemon.

### **Chicken and Cashew Stir-fry**

Chicken Pieces, bok Choy, snow peas, ginger and hokkien noodles tossed through honey soy sauce and topped with cashews

### **Senior Shank**

Tender lamb shank braised with vegetables for three hours in red wine rosemary gravy, served with mashed potato and roasted Pumpkin

### **Fettuccini Carbonara**

Traditional pasta with bacon, onions and egg tossed with al dente fettuccini pasta in rich creamy sauce, finished with parmesan cheese

### **Asian Beef Salad**

Marinated beef strips tossed with salad leaves, onions, cucumbers and cherry tomatoes, drizzled with oriental style dressing



## Seniors \$12.00

### Salt and Pepper Calamari

Juicy pineapple cut squid pieces coated in seasoned flour and deep fried, served with tartare sauce and lemon with chips and salad.

### Veal Neptune

Pan fried veal scaloppine and tiger prawns tossed through rich tomato Napoli with Spanish onion, roasted capsicum and fresh spinach. Served with chips and salad.

## Seniors desserts (with mains only)

**\$1.50**

Fruit Salad  
Chocolate Pudding  
Apple crumble  
Ice cream

## Kids Corner \$8.00

Hawaiian pizza  
Carbonara  
Battered Fish  
Cheeseburger  
Chicken nuggets  
Roast of the day

Kids Ice Cream - \$1.50

Kids Chocolate Mousse - \$1.50

## Desserts \$6.50

### Apple crumble

Caramelised apples baked in house with a crunchy sweet crumble served with ice cream.

### Sticky date Pudding

House made sticky date pudding heated with our sweet butterscotch sauce and served with cream or ice cream.

### Super sundae

Scoops of ice cream, marshmallows and poco wafers served with chocolate, strawberry or caramel topping.

### Cake of the day