

LONGVIEW

MACCLESFIELD

un po'di pasta

FEED ME PASTA | VEGO, VGO \$45.00

Sit back, relax and let our chefs create special pasta dishes for you.

un po'di tutto

FEED ME MENU | VEGO, VGO \$75.00

Sit back, relax and let our chefs take you on a journey of fine cuisine.

	<i>piatti</i>
ANTIPASTI GFO <i>Cured meats, marinated artichokes, house made focaccia, peppers, olives, pickled and charred veg, olive oil, balsamic</i>	\$38.00
CHEESE PLATE GFO <i>Selection of Australian cheeses, Longview chutneys and jams, lavosh</i>	\$42.00
ANTIPASTI & CHEESE PLATTER GFO <i>Cured meats, cheese, marinated artichokes, house made focaccia, peppers, olives, pickled and charred veg, olive oil, balsamic</i>	\$50.00
<hr/>	
	<i>piccoli</i>
HOUSE MADE FOCACCIA DFO <i>Whipped butter, Longview Nebbiolo salt - Add Ortiz anchovies +\$13</i>	\$4.00pp
FRIED WHITEBAIT DF, PESC <i>Preserved lemon, herbs, micro greens, roasted garlic mayo</i>	\$18.00
CHARRED CABBAGE DF, PESC, VGO, GFO <i>Sourdough ajoblanco, white anchovies, chilli oil, smoked salt</i>	\$20.00
LONGVIEW VITELLO TONATTO GF, DFO <i>Poached sirloin, vitello sauce, rocket, pecorino, fried capers, cracked pepper</i>	\$24.00
<hr/>	
	<i>pastas</i>
CACIO E PEPE VEGO <i>House made fettuccine, Parmigiano Reggiano, cracked pepper</i>	\$26.00
HOUSE MADE GNOCCHI <i>Pork sausage, chilli, last season tomatoes, basil, confit shallot, Parmigiano Reggiano</i>	\$28.00
BEEF CHEEK RAGU <i>Longview shiraz, campanelle, Parmigiano Reggiano</i>	\$32.00
SQUID INK TROTTOLE E BRODO <i>Barramundi, prawns, nduja, pangrattato, rocket</i>	\$36.00
<hr/>	
	<i>secondi</i>
CELERIAC STEAK VG <i>Brined and smoked celeriac, leek chips, celeriac cream, chive oil</i>	\$26.00
CRISPY SKIN BARRAMUNDI GF <i>Bone sauce, seasonal greens, chive oil</i>	\$42.00
300G MSA 2+ SCOTCH FILLET GF <i>Longview red wine jus, chimichurri</i>	\$55.00
<hr/>	
	<i>contorni</i>
CHARRED BROCCOLINI VG, GFO <i>Celeriac cream, pine nuts, lemon pangrattato, olive oil</i>	\$18.00
ROASTED BRUSSEL SPROUTS GF, VG <i>Chilli vinegar, roasted fennel seeds</i>	\$18.00
BEEF FAT POTATOES GF, DF, VGO <i>Rosemary salt, chives</i>	\$18.00
<hr/>	
	<i>dolce</i>
BURNT BUTTER AND BRIOCHE ICECREAM <i>White chocolate snow, freeze dried raspberry</i>	\$14.00
ESPRESSO AND DARK CHOCOLATE BROWNIE <i>Dark chocolate, whipped marscapone, caramel pearls, chocolate soil</i>	\$15.00
<i>Vegan dessert available upon request</i>	