

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.

ANTIPASTI | GFO

Cured meats, marinated artichokes, house made focaccia, peppers, olives, pickled and charred veg, olive oil, balsamic

CHEESE PLATE | GFO

Selection of Australian cheeses, Longview chutneys and jams, lavosh

ANTIPASTI & CHEESE PLATTER | GFO

Cured meats, cheese, marinated artichokes, house made focaccia, peppers, olives, pickled and charred veg, olive oil, balsamic

piatti

\$38.00

\$42.00

\$50.00

piccoli

\$4.00pp

HOUSE MADE FOCACCIA | DFO

Longview Nebbiolo salt, cultured butter - Add Ortiz anchovies +\$13

BEETROOT TARTARE | VG, GF

Smoked beetroot, burnt onion, capers, cornichons, pickled sprout leaves, onion ash, croutons

SPRING SALAD | PESC, VEG, GF

Marinated heirloom tomato, labnah, black olive, basil

CHARRED SUGARLOAF CABBAGE | DF, PESC, VGO, GFO

Sourdough ajoblanco, white anchovies, chilli oil, smoked salt

LONGVIEW VITELLO TONATTO | GF, DFO

Poached sirloin, vitello sauce, rocket, pecorino, fried capers, cracked pepper

\$18.00

\$22.00

\$22.00

\$24.00

pasta

CACIO E PEPE | VEGO, GFO

House made fettuccine, Parmigiano Reggiano, cracked pepper

HOUSE MADE GNOCCHI | GFO

Pork sausage, chilli, last season tomatoes, basil, confit shallot, Parmigiano Reggiano

BEEF CHEEK RAGU | GFO

Longview shiraz, hand cut pappardelle, Parmigiano Reggiano

PENNE RIGATE E BRODO | GFO

Barramundi, prawns, nduja, pangrattato, rocket

\$26.00

\$28.00

\$32.00

\$36.00

secondi

CELERIAC STEAK | VG

Brined and smoked celeriac, leek chips, celeriac cream, chive oil

CRISPY SKIN BARRAMUNDI

Butternut pumpkin, gremolata, burnt butter

300G MSA 2+ SCOTCH FILLET | GF

Longview red wine jus, chimichurri

\$26.00

\$42.00

\$55.00

contorni

BEEF FAT POTATOES | GF, DF, VGO

Rosemary salt, chives

CHARRED BROCCOLINI | VG, GFO

Celeriac cream, pine nuts, lemon pangrattato, olive oil

DUTCH ENDIVE | GF, VEG

Pear, pecorino, truffle dressing

\$18.00

\$18.00

\$20.00

dolce

TOASTED FENNEL SEED CRÈME BRÛLÉE | VEG, GF

Queenie poached pear, torched sugar

MANDARIN FRANGIPANE TART | VEG

Buttermilk sorbet, caramelised white chocolate, freeze dried mandarin

ESPRESSO AND DARK CHOCOLATE BROWNIE | VEG

Dark chocolate, whipped marscapone, caramel pearls, chocolate soil

\$14.00

\$14.00

\$15.00