

# LONGVIEW

MACCLESFIELD

*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.*

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	<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
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	<i>piccoli</i>
HOUSE MADE FOCACCIA   DFO <i>Longview Nebbiolo salt, olive oil - Warm Olives + \$8.00</i>	\$4.00pp
BEETROOT TARTARE   VG, GF <i>Smoked beetroot, burnt onion, capers, cornichons, pickled sprout leaves, onion ash, croutons</i>	\$18.00
SPRING SALAD   PESC, VEG, GF <i>Marinated heirloom tomato, labnah, black olive, basil</i>	\$22.00
CHARRED SUGARLOAF CABBAGE   DF, PESC, VGO, GFO <i>Sourdough ajoblanco, white anchovies, chilli oil, smoked salt</i>	\$22.00
LONGVIEW VITELLO TONATTO   GF, DFO <i>Poached sirloin, vitello sauce, rocket, pecorino, fried capers, cracked pepper</i>	\$24.00
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	<i>pasta</i>
FIORI PRIMAVERA   VEGO, GFO <i>Asparagus, peas, mint in an asparagus cream sauce</i>	\$28.00
HOUSE MADE GNOCCHI   GFO <i>Pork sausage, chilli, last season tomatoes, basil, confit shallot, Parmigiano Reggiano</i>	\$28.00
BEEF CHEEK RAGU   GFO <i>Longview shiraz, hand cut pappardelle, Parmigiano Reggiano</i>	\$32.00
PENNE RIGATE E BRODO   GFO <i>Barramundi, prawns, nduja, pangrattato, rocket</i>	\$36.00
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	<i>secondi</i>
SPICED CAULIFLOWER STEAK   VG <i>Pumpkin, roast carrots, leek chips</i>	\$26.00
CRISPY SKIN BARRAMUNDI <i>Butternut pumpkin, gremolata, burnt butter</i>	\$42.00
300G MSA 2+ SCOTCH FILLET   GF <i>Longview red wine jus, chimichurri</i>	\$55.00
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	<i>contorni</i>
BEEF FAT POTATOES   GF, DF, VGO <i>Rosemary salt, chives</i>	\$18.00
CHARRED BROCCOLINI   VG, GFO <i>Celeriac cream, pine nuts, lemon pangrattato, olive oil</i>	\$18.00
DUTCH ENDIVE   GF, VEG <i>Pear, pecorino, truffle dressing</i>	\$20.00
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	<i>dolce</i>
MANDARIN FRANGIPANE TART   VEG <i>Buttermilk sorbet, caramelised white chocolate, freeze dried mandarin</i>	\$14.00
ESPRESSO AND DARK CHOCOLATE BROWNIE   VEG <i>Dark chocolate, whipped marscapone, caramel pearls, chocolate soil</i>	\$15.00