

# 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.*

<hr/>		<i>piatti</i>
ANTIPASTI   GFO		\$38.00
<i>Cured meats, marinated artichokes, house made focaccia, peppers, olives, pickled and charred veg, olive oil, balsamic</i>		
CHEESE PLATE   GFO		\$42.00
<i>Selection of Australian cheeses, Longview chutneys and jams, lavosh</i>		
ANTIPASTI & CHEESE PLATTER   GFO		\$50.00
<i>Cured meats, cheese, marinated artichokes, house made focaccia, peppers, olives, pickled and charred veg, olive oil, balsamic</i>		
<hr/>		<i>piccoli</i>
HOUSE MADE FOCACCIA   DFO		\$4.00pp
<i>Longview Nebbiolo salt, olive oil - Warm Olives + \$8.00</i>		
SPRING SALAD   PESCO, VEG, GF		\$22.00
<i>Marinated heirloom tomato, labnah, black olive, basil</i>		
HONEY GLAZED PEACHES   VEG, GF		\$24.00
<i>Pink peppercorn goats curd, prosciutto, chive oil</i>		
LONGVIEW VITELLO TONATTO   GF, DFO		\$24.00
<i>Poached sirloin, vitello sauce, rocket, pecorino, fried capers, cracked pepper</i>		
<hr/>		<i>pasta</i>
FIORI PRIMAVERA   VEGO, GFO		\$28.00
<i>Asparagus, peas, mint in an asparagus cream sauce</i>		
HOUSE MADE GNOCCHI   GFO		\$28.00
<i>Pork sausage, chilli, last season tomatoes, basil, confit leek, Parmigiano Reggiano</i>		
BEEF RAGU   GFO		\$32.00
<i>Longview Barbera, hand cut pappardelle, Parmigiano Reggiano</i>		
PENNE RIGATE E BRODO   GFO		\$36.00
<i>Barramundi, prawns, nduja, pangrattato, rocket</i>		
<hr/>		<i>secondi</i>
SPICED CAULIFLOWER STEAK   VG		\$26.00
<i>Pumpkin, roast carrots, leek chips</i>		
CRISPY SKIN BARRAMUNDI		\$42.00
<i>Butternut pumpkin, gremolata, burnt butter</i>		
300G MSA 2+ SCOTCH FILLET   GF		\$55.00
<i>Longview red wine jus, chimichurri</i>		
<hr/>		<i>contorni</i>
MIXED GREEN SALAD   GF, VEG, VG		\$16.00
<i>Herb dressing</i>		
DUCK FAT POTATOES   GF, DF, VGO		\$18.00
<i>Rosemary salt, chives</i>		
CHARRED BROCCOLINI   VG, GFO		\$18.50
<i>White bean truffle puree, pine nuts, lemon pangrattato, olive oil</i>		
<hr/>		<i>dolce</i>
MANDARIN FRANGIPANE TART   VEG		\$14.00
<i>Buttermilk sorbet, caramelised white chocolate, freeze dried mandarin</i>		
ESPRESSO AND DARK CHOCOLATE BROWNIE   VEG		\$15.00
<i>Dark chocolate, whipped marscapone, caramel pearls, chocolate soil</i>		