

LONGVIEW

MACCLESFIELD

FEED ME MENU	A Little of Everything gfo, vego, vgo _____	\$80pp
	Sit back, relax, and let our chefs feed you. Our "Feed Me" menu is a delightful four-course experience, offering the perfect way to savour a bit of everything	
	Add a Little More _____	+\$10pp
Want something sweet to finish? Add on any dessert from our menu		
Wine Pairing Experience _____	\$40pp	
Enhance your 'Feed Me' experience with a curated wine pairing. Enjoy four glasses of wine, expertly selected to complement each course and elevate your meal		

SPUNTINI E ANTIPASTI	Focaccia Serves 2 df _____	\$6
	Housemade focaccia, olive oil, balsamic Add olives + \$8	
	Mixed Olives df, gf, vg _____	\$10
	House marinated	
	Tuscan Paté gfo _____	\$16
	Chicken liver, bacon, Barbera gel, crispy focaccia	
Mushroom Arancini veg _____	\$15	
Porcini mushroom, black garlic, truffle aioli (3) Additional +\$4 each		
Cheese Board veg, gfo _____	\$50	
50g Brie, 50g Testun Nebbiolo, 50g Gorgonzola, 50g Cheddar, fruit, Longview chutney, jams, pickles, lavosh, housemade focaccia		
Antipasti Platter gfo _____	\$50	
Cured meat, marinated bocconcini, artichoke, housemade focaccia, peppers, olives, pickled vegetables, olive oil, balsamic		

PICCOLI	Longview Cured Salmon _____	\$20
	Blini, crème fraîche, salmon roe, radish, pickled onion, mustard seeds, fresh herbs	
	Beetroot Insalata gf, veg _____	\$18
Raw, pickled & roasted beetroot, beet leaf verdi, chive oil, vincotto, goats curd		
Longview Vitello Tonatto gf, dfo _____	\$24	
Nebbiolo poached sirloin, vitello sauce, white anchovies, baby capers, cornichon, pickled shallot, parmigiano reggiano		

Vegetarian = veg Vegetarian Option = vego Gluten Free = gf Gluten Free Option = gfo
Vegan = vg Vegan Option = vgo Dairy Free = df Dairy Free Option = dfo

Not all ingredients are listed. Please ask for details. Management does not guarantee meals are free from allergens

PASTA	Fiore Basil Pesto Primavera gfo, veg	_____	\$28
	Broccolini, peas, asparagus, parmigiano reggiano		
	Pumpkin Campanelle gfo, veg	_____	\$26
	Brown butter, pumpkin, sage, ricotta		
	Italian Pork Gnocchi gfo	_____	\$28
Italian pork mince, chilli, garlic, tomato, basil, leek, parmigiano reggiano			
Pappardelle Beef Ragu gfo	_____	\$32	
Longview Barbera, butter, parsley, parmigiano reggiano			
Penne Rigate E Brodo gfo	_____	\$36	
Nduja, barramundi, prawns, fish stock, rocket, pangrattato			

SECONDI	Pumpkin & Mascarpone Tart veg	_____	\$28
	Onion jam, pumpkin, pepita, walnut, sunflower seed granola		
	Crispy Skin Barramundi gf, df	_____	\$42
Romesco sauce, roasted capsicum, blistered tomato, samphire			
Beef Sirloin 300g MSA gf, dfo	_____	\$55	
Garlic buttered green beans, Fresco jus, salsa verde			

CONTORNI	Mixed Green Salad gf, vg	_____	\$16
	White balsamic dressing, radish, semi-dried tomato, pickled cucumber		
	Caprese Salad gf, veg	_____	\$18
	Tomato, marinated bocconcini, basil, vincotto, black olive crumb		
Charred Broccolini gfo, vg	_____	\$18	
White bean & truffle puree, pinenuts, lemon pangrattato, lemon oil			
Roast Potatoes gf, vg	_____	\$18	
Confit garlic, herb salt, garden herbs			

DOLCE	Affogato gf	_____	\$10
	Vanilla icecream topped with a shot of espresso		
	Citrus & Basil Tart gfo	_____	\$15
	Buttermilk sorbet, orange segments, lime & pink peppercorn meringue		
Dark Chocolate Brownie	_____	\$15	
Chocolate sauce, caramel pearls, cardamom espresso icecream			
Classico Tiramisu	_____	\$15	
Coffee liqueur, mascarpone, savoiardi			