

THE VIEW MENU

Entrée 16

Okonomiyaki-Japanese style Savory Pancake finished with Kewpie Mayo (V)

Potato & Chorizo Croquette with Blue Cheese Sauce

Pork Cheek with Pork Croquette & Celeriac Remoulade

Chicken & Pistachio Terrine served with Crispy Bread (GFO)

Button Mushrooms with Garlic, Parmesan, and Wine Sauce (V)

Mains

Gnocchi 36
House-Made Gnocchi served with Roasted Vegetables, Pumpkin Puree, Spinach & Feta (V)

Vegetarian Lasagna 36
Layers of Roasted Pumpkin, Capsicum, Ricotta & House-Made Pasta Sheets served with a Greek Salad (V)

Pan Seared Chicken Breast 36
Served with Chips, Salad & Creamy Mushroom Sauce (GF)

Gippsland Porterhouse Steak. 38
Served with Chips, Salad & Pepper Gravy

Beer Battered Fish 40
Local Rockling, Beer Battered & served with Hand-Cut Chips, Salad & Tartare

Sides. 10

Garden Salad - Roasted Potatoes
Chips with Aioli - Seasonal Vegetables

Cheese Platter

A selection of Blue, Hard Medium and Soft Cheeses. Olives, Sundried Tomatoes Quince, Ham, Salami, Honey and Dark Chocolate, Apricots Almonds, Crackers.

Share 2 \$48 for 4 \$96

Chef's Selections

Calamari Fettucine 38
House-Made Squid Ink Fettucine with Blistered Cherry Tomatoes, Basil & Garlic Oil

Chermoula Chicken 40
Served with Vegetable Parcels & a Creamy Red Pesto Sauce

Moroccan Lamb Salad 40
Served with Quinoa, Roasted Root Vegetables, Spinach & Lime Yoghurt Dressing (GF)

Salmon Fillet 40
Pan Seared, with a Soba Noodle Salad finished in a Seafood Broth

Mussels 42
Steamed Mussels finished in a Garlic, Chili & White Wine Broth served with House-Made Bread

Gippsland Eye Fillet 44
Served with Pressed Potato, Dutch Carrot, Mushroom Puree, Celeriac & Red Wine Jus

Plus our specials of the day.

Desserts. 16

Keffir Lime Leaf Creme Brulee with Persian Fairyfloss (V)

Trio of House-Made Sorbet (V,GF)

Deconstructed Snickers (V,GF)

Salted Caramel Tart with Honeycomb Ice-Cream (V)

Vanilla Panna Cotta With Honey Roasted Strawberries & Almond Crumble (V GF)

Apple and Rhubarb Crumble with warm custard

Kids. 18

Chicken Nuggets Chips and Salad

Fish & Chips with salad

Mini Hawaiian Pizza Chips and Salad

Mini Pies with Salad and Chips

NOTE

We make every effort and strive to give you an amazing dining experience, if you find that we could have done better, please let us know and we will do everything we can to ensure your satisfaction.

“THE VIEW” AT DE GRANDI'S
www.degrandiswinery.com.au

"The View" at De Grandi's Winery

As true Gippsland natives, the team of De Grandi's Winery is wholeheartedly enamoured with this region. Your hosts have ventured through its landscapes on countless tours, hikes, climbs, and motorcycle adventures, embracing every rugged terrain and pastoral beauty.

They know that Gippsland holds a special place in all our hearts as it is our cherished home, and we all have come to intimately know its every nook and cranny.

"The View" is nestled amidst this idyllic countryside, "The View" restaurant pays homage to the true heroes of Gippsland—the dedicated farmers who uphold the proud traditions of this land and tirelessly bring the finest offerings to your dining pleasure. Surrounded by artisan farmers, producers, and agrarian thought-leaders, we stand on the strong backbone of the region.

At "The View," we proudly embrace the farm-to-table concept, sourcing our produce directly from Gippsland's farms. This allows us to provide a distinct and authentic food provenance for every dish we serve, honouring the essence of this remarkable region.

As Food & Drink Ambassadors for Gippsland, we find ourselves captivated by the beauty of the grazing highlands, the invigorating aroma of wet grass, and the abundance of the region's fresh produce, The local oceans that deliver an enviable abundance of succulent seafood. Our inspiration drives us to continually reimagine food and its presentation, preserving and showcasing the finest qualities of Gippsland's offerings through imaginative preparation and cooking.

Fuelled by our love for Gippsland's rich farming history and the bountiful yields from its fertile soils, our vision is to elevate the region's culinary identity. We are committed to ensuring that Gippsland's unique charm shines through our cuisine and food culture, extending its allure beyond the region's borders.

We proudly boast the largest collection of wines from the regions award winning wineries. Narkoojee, Lightfoot's, Bass River, Purple Hen, Cannibal Creek, Blue Gabbles & Wild Dog.

We make every effort and strive to give you an amazing dining experience, if you find that we could have done better, please let us know and we will do everything we can to ensure your satisfaction.

General Manager
Mark Symons.

THE VIEW

BEST OF GIPPSLAND'S WINES

Gippsland Wines by the Glass.

Procescco House	10
Moscato House	10
Sparkling Peach Bellini	10
Sauvignon Blanc 108 Estate	10
Chardonnay 108 Estate	10
Pinot Grigio Wild Dog	12
Chardonnay Lily Grace Narkoojee	14
Pinot Noir 108 Estate	10
Merlot Athelstan Narkoojee	14
Shiraz Francis Road Narkoojee	14

Best of Gippsland Reserves

Riesling Bass River	68
Chardonnay Reserve Narkoojee	98
Valarie Chardonnay Narkoojee	168
Pinot Noir Cannibal Creek	88
Pinot Noir Narkoojee Reserve	88
Pinot Noir Res Cannibal Creek.	88
Pinot Noir Valarie Narkoojee.	168
Cabernet Merlot Narkoojee.	68
Shiraz Isaac - Narkoojee	88
Cab Maxwell Res Narkoojee 2019	98

Gippsland Wines by the Bottle

Moscato Blue Gables	54
Sparkling Harriet Narkoojee	58
Sparkling Cabinet Narkoojee	58
Sauvignon Blanc 108 Estate	48
Sauvignon Blanc Blue Gables	58
Sauvignon Blanc Cannibal Creek	68
Chardonnay 108 Estate	48
Chardonnay Lily Gace Narkoojee	58
Chardonnay Lightfoot's	58
Viognier Narkoojee	58
Pinot Gris Bass River	68
Pinot Gris Purple Hen	58
Pinot Grigio Wild Dog	58
Rose Wild Rose Narkoojee	58
Pinot Noir 108 Estate	48
Pinot Noir Narkoojee	58
Pinot Noir Cannibal Creek.	68
Merlot Narkoojee.	58
Shiraz Purple Hen	58
Shiraz Francis Road Narkoojee	58
Cabernet Sauv Purple Hen	58
Cabernet Shiraz Sarsfield Estate	58

The View Restaurant proudly boasts the areas largest collection of wines from the regions best award winning wineries.

Narkoojee, Lightfoot's, Bass River, Purple Hen, Cannibal Creek, Sarsfield Estate, Blue Gabbles, Wild Dog and our own 108 Estate.

THE VIEW

DRINKS MENU

Beers.

<u>Tap Beers</u>	Pot 7 Sch 9
Carlton Draft & Great Northern	
Good Land Pale Ale Local	Pot 9 Sch 12
<u>Cans/Bottles</u>	
Good Land Larger Can Local.	12
Sailors Grave Sou East Draft.	12
Barra Brewing Larger.	12
Ginger Beer (Alc)	10
Hatlifter Stout - Grand Ridge Brewing	14
Peroni Zero	8
Cascade Light	8

Local Ciders.

Apple Cider	9
Pear Cider	9
Dry Apple Cider	9

Soft Drinks & Juice

Soft Drinks (Pepsi post mix)	5
Ginger Ale	5
Coke Cola can	6
Bundaberg Ginger Beer	7
Orange Juice	7
Apple Juice	7
Tomato Juice,	7
Capri Tonic	8
Capri Blood Orange	8

Basic Spirits 10

Vodka
Gin
Rum
Bourbon

Mid Shelf Spirits 12

Frangelico
Baileys Irish Cream
Kahlua
Canadian Club
Jack Daniels
Johnny Red
Wild Turkey
Southern Comfort

Top Shelf Spirits 14

Jameson
St Remy
Grand Marnier

Specialties. 16

Tequila Mexican Casa
Amigos
Tequila Mexican Patron
Loch Gin Local
Four Pillars Gin Local
Chivers Regal

Cocktails 22

Aperol Spritz
Moscow Mule
Espresso Martini
Long Island Iced Chai Tea