



LA DOLCE VITA

CATERING

LONGVIEW
VINEYARD

We encourage you to share our food; buon appetito!

tasting room plate – refer to board - \$30

first run olive oil, warmed marinated olives, ciabatta - \$8

empanadas – spinach, chickpeas, potato and chimichurri - \$14

tostada – smoked chermoula lamb, mustard apricot labneh, mint - \$14

harris smoked salmon, potato horseradish pancake, fennel flour, mascarpone - \$15

herb oil injected burrata, prosciutto, giardiniera - \$16

raw coorong angus onglet, sauce gribiche, potato crisps - \$14

spaghetti, goolwa cockles, black garlic, parsley - \$16

vietnamese crispy garlic chicken wings, pineapple chilli slaw, sriracha mayo - \$16

tagliata – flat iron steak, parsley anchovy sauce, rosemary potatoes, Reggiano - \$20

lemonmisu - \$15

cheese board - \$25

Please ask our staff for variations and alternatives to suit your dietary requirements.