



**LONGVIEW
CELLAR DOOR MENU**

TASTING MENU

We encourage you to share our food; buon appetito!

Tasting plate \$30

refer to board

Olives \$8

first run olive oil, warmed marinated olives, ciabatta

Empanadas \$14

spinach, chickpeas, potato & chimichurri

Smoked lamb salad \$14

Freekah, apricot yoghurt

House cured trout \$15

pea purée, wakame, rye & fennel

Crispy beef salad \$14

Asian dressing

Spaghetti \$16

goolwa cockles, chilli, parsley

Hot wings \$16

with sour cream aioli

Beef scotch fillet \$30

burnt onions, kipfler potatoes

Lemonmisu \$15

Cheese board \$25

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

SHARED TASTING MENU | \$40 PER GUEST

Groups of 10 + guests are required to choose from one of our delicious shared tasting menus

Tasting plates

a selection of meats, olives, cheese, chicken liver parfait, pickled veg, pickled trout belly, breads

Empanadas

spinach, chickpeas, potato & chimichurri

House cured trout

pea purée, wakame, rye & fennel

Hot wings

with sour cream aioli

Beef scotch fillet

burnt onions, kipfler potatoes

Lemonmisu Plate

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

LA DOLCE VITA

CATERING 

LONGVIEW
VINEYARD

SHARED TASTING MENU | \$60 PER GUEST

Groups of 10 + guests are required to choose from one of our delicious shared tasting menus

Tasting plates

a selection of meats, olives, cheese, chicken liver parfait, pickled veg, pickled trout belly, breads

Empanadas

spinach, chickpeas, potato & chimichurri

Smoked lamb salad

Freekah, apricot yoghurt

House cured trout

pea purée, wakame, rye & fennel

Hot wings

with sour cream aioli

Beef scotch fillet

burnt onions, kipfler potatoes

Seasonal salad

Cheese

selection of local & imported cheeses with accompaniments

Lemonmisu Plate

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