

Plates Restaurant

VIEW BRISBANE

Entrees

HOUSE CIABATTA (V)	9
<i>chive oil, balsamic vinegar, sea salt and pine nuts</i>	
CAESAR VIEW STYLE	20
<i>pancetta crust, poached egg, sourdough croutons, parmesan and house dressing</i>	
<i>Add chicken</i>	4.5
<i>Add prawns</i>	9
WOOD FRIED CAULIFLOWER (V)	22
<i>Parsley pearled barely, dried canberry, pomegranate, pistachio, maple and pomegranate dressing</i>	
GRILLED MOOLOOLABA PRAWNS	23
<i>served with chili and lemon</i>	
CRISPY PORK BELLY BAO (3)	26
<i>mizuna, garlic aioli, heirloom tomato and orange chutney</i>	

Mains

GRILLED CHICKEN CLUB	28
<i>club sandwich, beer battered chips and aioli</i>	
SAFFRON RISOTTO (V)	28
<i>charred zucchini petals, pine nuts, mizuna, creme fraise and capsicum pesto</i>	
TRUFFLE CHICKEN	32
<i>tempura zucchini blossom, burnt carrot puree, lemon balm and red onion jus</i>	
KING PRAWN LINGUINI	34
<i>spring onion, cherry tomato, chili, parmesan and olive oil</i>	
MARKET FISH	34
<i>freekeh salad, crispy sourdough, bernaïse</i>	
OSSO BUCCO AND PORTOBELLO	45
<i>cottage pie with winter greens</i>	
250G RIB EYE	45
<i>potato mousseline, small leaf salad and rosemary and garlic red wine jus</i>	



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Pizzas (GF Base \$3)

GARLIC AND PESTO (VEGAN OPTION)	13
<i>basil pesto, confit garlic, chili and parmesan</i>	
VIEW MARGHERITA (V)	22
<i>local roma tomato, bocconcini and basil</i>	
ZUCCA (V)	22
<i>butternut pumpkin, spinach, spanish onion, mozzarella</i>	
PICCANTI	24
<i>local king prawns, garlic, chilli, herbs, bocconcini</i>	
SWEET & SALTY	22
<i>ham, pineapple, olives, mozzarella</i>	
SPANISH PROSCIUTTO	24
<i>roma tomato, mozzarella, oregano</i>	
FUNGHI MISTI	22
<i>wild mushroom, garlic, chives, bocconcini</i>	
PEPPERONI	22
<i>fresh tomato, oregano, mozzarella</i>	
POLLO CHIPOTLE	22
<i>marinated chicken, spanish onion, capsicum, bocconcini</i>	
SALMON AFFUMICATO	24
<i>smoked salmon, spinach, spanish onion, mozzarella</i>	

Sides

BEER BATTERED CHIPS	8.5
BEER BATTERED ONION RINGS	8.5
MIZUNA SALAD	8.5
POTATO MOUSSELINE	9.5
WOOD FIRED CAULIFLOWER	9.5
WINTER GREEN	9.5

Dessert

BANOFFEE TART (N)	14
<i>white chocolate praline</i>	
CRANBERRY AND PISTACHIO BROWNIE (N)	14
<i>vanilla bean ice cream, dehydrated blackberries</i>	
MANGO, LIME AND COCONUT PARFAIT	14
<i>fresh kiwi and raspberries</i>	
GRAZING BOARD (N)	25
	28



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Alcohol

LOCAL STUBBIES

XXXX Summer Bright Lager	8.5
Great Northern	8.5
James Boags Premium Light	7.5
James Boags Premium	8.5
Hahn Super Dry	8.5
XXXX Gold	8
Heads of Noosa Summer Dusk	9.5
Heads of Noosa 3.5	8.5
Heads of Noosa Japanese Lager	9.5
Hahn Lite	7.5

AUSTRALIAN CRAFT BEERS

White Rabbit Dark Ale	11
Coopers Sparkling Ale	10
Blue Moon Belgium White Ale	10.5

IMPORTED BEERS

Asahi Super Dry	10
Peroni	10
Corona	10
Peroni Legera	9

Non-Alcoholic

Soft drinks	4.5
Bottled Water	4.5
Juices & Cans of Soft Drink	5.5
Lemon, Lime & Bitters	4.5
Ginger Beer	5.5

Tea & Coffee

TEA	4.5	5.5
English Breakfast, Earl Grey, Peppermint, Green Tea, Lemon and Chamomile		
HOT COFFEE	4.5	5.5
Long Black, Short Black, Macchiato, Flat White, Cafe Late, Cappuccino, Mochaccino, Hot Chocolate, Chai Latte, Dirty Chai Latte, Babychino		
COLD COFFEE	5.5	6.5
Iced Long Black, Iced Late, Iced Mocha, Iced Chocolate, Iced Chai Latte, Iced Dirty Chai Latte,		

Champagne and Wine

SPARKLING & CHAMPANGE	ORIGIN	G	B
Chandon Brut	VIC	15	70
Tatachilla Brut	SA	9	39
Yarra Burn Prosecco	VIC	10	45

WHITE WINE	ORIGIN	G	B
Jim Barry Riesling	SA	12	59
Taylor's Estate Riesling	SA	11	55
St Hallet Riesling	SA	-	55
Amberley Kiss + Tell Pink Moscato	WA	9	45
Innocent Bystander Pinot Gris	VIC	13	52
La Mashera Pinot Grigio	SA	-	55
Houghton Reserve Chardonnay	WA	10	45
Yalumba Organic Chardonnay	SA	11	49
Tatachilla Semillion / Sauvignon	SA	9	39
Twin Islands Sauvignon Blanc	NZ	-	59
Angove Family Crest Chardonnay	SA	-	59
Drift Sauvignon Blanc	NZ	11	45
Petaluma White Label Sauvignon Blanc	SA	-	55

RED WINE	ORIGIN	G	B
St Hallett Dry Rosé	SA	12	49
La Vielle Ferme Cotes du Ventoux Rose	FR	-	55
Devils Corner Pinot Noir	TAS	13	59
Dalrymple Pinot Noir	TAS	-	72
Taylor's Estate Merlot	SA	11	52
Smith & Hooper Merlot	SA	-	55
Tatachilla Shiraz Cabernet Sauvignon	SA	9	39
Busselton Boys Cabernet Merlot	WA	11	55
Grant Burge Benchmark Cabernet Sauvignon	SA	9	45
Knappstein Cabernet Sauvignon	SA	11	49
Taylor's Heritage Cabernet Sauvignon	SA	-	52
Forest Hill Highbury Fields Cabernet Sauvignon	WA	-	55
Grant Burge Cameron Vale Cabernet Sauvignon	SA	-	59
Jim Barry Cover Drive Cabernet Sauvignon	WA	-	65
Taylor's St Andrew's Cabernet Sauvignon	SA	-	145
Grant Burge 5th Generation Shiraz	SA	11	55
Taylor's Heritage Shiraz	SA	12	55
Brown Brother's Ten Acer's Shiraz	VIC	-	59
St Hallett Blackwell Shiraz	SA	-	110
Jim Barry Macrae Wood Shiraz	SA	-	115
Taylor's St Andrew's Shiraz	SA	-	145



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Breakfast

BIRCHER MUESLI (N) (V)	12
<i>stewed rhubarb</i>	
GRANOLA BOWL (N) (V)	14
<i>seasonal fresh fruit and nuts</i>	
TROPICAL FRUIT PLATE (V)	16
<i>fresh seasonal fresh fruit, honey and yoghurt</i>	
EGGS BENEDICT	24
<i>toasted turkish bread, spinach and grilled tomato with siracha hollandaise, with your choice of</i>	
- bacon	
- ham	
- salmon	
WORKS OMELETTE	24
<i>ham, cheese, tomato, mushroom, onion and spinach with grilled tomatoes</i>	
TURKISH EGGS (V)	24
<i>turkish bread, charred capsicum pesto, fried eggs, persian feta and basil oil</i>	
MUSHROOMS ON TOAST (V)	24
<i>wholemeal thick cut toast with wilted spinach and grilled tomatoes</i>	
FULL ENGLISH BREAKFAST	34
<i>bacon, 2 eggs, tomatoes, hash brown, mushroom, baked beans, sausages and toast</i>	

Sides

EGGS 1PC (POACHED/SCRAMBLED/FRIED)	2.5
AVOCADO SLICE	5.0
BACON	4.5
BAKED BEANS	2.5
YOGHURT	3.5
MUSHROOM	3.5
HOLLANDAISE	3.5
HASH BROWN 1PCS	2.5
SAUSAGES 2PCS	2.5

Breakfast for Kids

PANCAKES (V)	12
<i>blueberry or banana with maple syrup</i>	
BACON AND EGGS	12
<i>on toast with tomato sauce</i>	
CEREAL (V)	12
<i>rice bubbles, cornflakes, nutrigrain or coco pops with milk</i>	
FRUIT SALAD (V)	12
<i>with fruit or vanilla yoghurt</i>	
TOAST AND SPREADS	9
- peanut butter	
- vegemite	
- strawberry jam	
- honey	
- marmalade	
- nutella	

Vegan and Keto options available

