

# FOOD MENU

To order, scan the QR code or dial 1 using your in-room telephone

## ALL DAY

|   |    |  |         |
|---|----|--|---------|
| POTATO WEDGES<br>sweet chilli, sour cream <sup>V, *DF</sup>   | 14 | <b>SIDES</b>   |         |
| SALT AND PEPPER SQUID<br>citrus aioli, fennel salt, lime  | 22 | GARLIC BREAD   | 8       |
| CAESAR SALAD<br>croutons, bacon, shaved parmesan<br><i>add smoked salmon</i><br><i>add grilled chicken</i>  | 23 | FRENCH FRIES with aioli <sup>V, DF</sup>   | 12      |
| MARGHERITA PIZZA<br>tomatoes, mozzarella cheese, fresh basil <sup>V</sup>                                   | 24 | MASHED POTATOES <sup>V, GF</sup>   | 12      |
| LINGUINE BOLOGNAISE<br>shaved parmesan <sup>*DF</sup><br><i>add half garlic bread</i>                       | 25 | COS LEAF SALAD   | 14      |
| LINGUINE PRIMAVERA<br>heirloom tomatoes, napolitana sauce <sup>VG, DF</sup><br><i>add half garlic bread</i> | 24 | baby radish, heirloom tomatoes, avocado, vinaigrette <sup>VG, GF, DF</sup>   | +8      |
| VIEW SIGNATURE CLUB SANDWICH<br>bacon, chicken, fried egg, lettuce, tomato, aioli & fries <sup>*GF</sup>    | 25 | GREEN BEANS ALMONDINE <sup>V, GF</sup>   | +6      |
| VIEW WAGYU BURGER<br>bacon, American cheese, house made burger sauce, pickles & fries <sup>*DF</sup>        | 28 | <b>KIDS MENU</b>   |         |
| FRIED CHICKEN BURGER<br>house made slaw, cheese, chipotle aioli, pickles & fries <sup>*DF</sup>             | 29 | FISH & CHIPS with mixed salad, tomato sauce <sup>DF</sup>  | 16      |
| STEAK BAGUETTE<br>grilled sirloin, caramelised onions, roquette, tomatoes, Dijon mustard & fries            | 28 | PASTA BOLOGNESE with shaved parmesan <sup>*DF</sup>  | 15      |
| BEER BATTERED FISH & CHIPS<br>flathead fillets, lemon wedge, tartare sauce & fries <sup>DF</sup>            | 32 | CHICKEN CHIPOLATAS<br>with mashed potatoes & steamed veggies <sup>GF</sup>   | 15      |
|   |    | CHICKEN NUGGETS<br>with mixed salad, fries & BBQ sauce <sup>GF</sup>   | 15      |
|   |    | VANILLA ICE CREAM with flavoured topping & berries <sup>V, GF</sup>  | 9       |
|   |    | <b>DESSERTS</b>  |         |
|   |    | SORBET SELECTION (3 SCOOPS)<br>with <i>biscotti</i> & berries <sup>V, *GF, DF</sup><br><i>boysenberry, mango, green apple</i>  | 16      |
|   |    | ICE CREAM SELECTION (3 SCOOPS)<br>with <i>biscotti</i> & berries <sup>V, *GF</sup><br><i>choc fudge, dulce de leche, pistachio</i>   | 16      |
|   |    | FRENCH & AUSTRALIAN FARMHOUSE CHEESES<br>Two cheeses / Three cheeses <sup>V</sup><br>with <i>fruits, grapes and lavosh</i><br>1. <i>Brillat-Savarin Brie, FRA</i><br>2. <i>Berry's Creek Riverine Blue, VIC</i><br>3. <i>Marcel Petit Comte, FRA</i> | 25 / 30 |

Daily from 12:00pm - 9:30pm

## TASTE OF LBs RESTAURANT

*French Mediterranean inspired cuisine*

Weekdays 12:00pm - 9:30pm | Weekends & Public Holidays 5:00pm to 9:30pm

|   |    |   |    |
|---|----|---|----|
| CROQUETTES<br>pulled pork, chive mustard aioli  | 18 | <b>DESSERTS</b>   |    |
| NIÇOISE SALAD<br>green beans, kipfler potato, heirloom tomato, Spanish onion, boiled egg, green olives, herb vinaigrette <sup>V, GF, DF</sup> | 20 | LEMON CURD AND PISTACHIO TART<br>with passionfruit gelato <sup>V</sup>  | 16 |
| MEDITERRANEAN FLATBREAD<br>king prawns, black garlic, chilli, spring onion, mozzarella  | 28 | CRÈME CARAMEL<br>with blackberries and orange <sup>V</sup>              | 16 |
| KING PRAWN PAPPARDELLE<br>confit garlic, Pernod, roquette <sup>DF</sup>   | 39 | VIEW CRÈME BRULEE<br><i>strawberry compote, biscotti</i> <sup>*GF</sup> | 16 |
| PAN ROASTED SPATCHCOCK<br>fricassee of autumn mushrooms, pomme puree, sauce persillade <sup>GF</sup>  | 39 | SEASONAL FRUIT PLATE <sup>VG, GF, DF</sup>                              | 16 |
| LEEK AND BASIL RISONI<br>tempura ricotta and lemon stuffed zucchini flower <sup>V</sup>   | 32 |   |    |
| STEAK FRITES<br>250g Pinnacle sirloin MBS+2, café de Paris butter, red wine jus, fries <sup>*DF</sup>   | 45 |   |    |

V - Vegetarian  
VG - Vegan  
GF - Gluten Free  
DF - Dairy Free  
\* Available upon request

**A \$4.50 tray charge applies to all orders.**

**15% surcharge applies on public holidays.**

*\*Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to potential cross-contamination.*

# BEVERAGE MENU

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## NON-ALCOHOLIC

### COLD

|   |       |
|---|-------|
| Soft drinks<br><i>Coca Cola, Coke No Sugar, Sprite, Fanta</i>         | 4.5   |
| Still water 600ml   | 4     |
| Sparkling water 330ml / 750ml   | 5 / 8 |
| Mixers<br><i>Ginger beer, tonic water, dry ginger ale, soda water</i> | 5.5   |

### HOT

|   |            |
|---|------------|
| Coffee - regular / large  | 4 / 5      |
| Flat white, latte, mocha, cappuccino, long black<br>- <i>Alternative milk - almond, soy, oat, lactose free</i><br>- <i>Extra shot</i> | +0.5<br>+1 |
| Pot of tea<br>English breakfast, earl grey, green, peppermint   | 4          |

## BEERS

|   |  |     |
|---|--|-----|
| <b>AUSTRALIAN BEERS</b><br>Coopers Dry<br>Pure Blonde<br>Cascade Light  |  | 9   |
| <b>INTERNATIONAL BEERS</b><br>Stella Artois, BEL<br>Asahi Super Dry, JAP<br>Corona, MEX<br>Monteiths Black, NZL |  | 9.5 |
| <b>CRAFT BEERS</b><br>Balter XPA, QLD<br>4 Pines Pacific Ale, NSW<br>4 Pines Pale Ale, NSW                      |  | 10  |
| <b>CIDERS</b><br>Barossa Cider Co.<br><i>Squashed Apple Cider, Pear Cider</i>                                   |  | 10  |
| <b>NON-ALCOHOLIC BEER</b><br>Heineken Zero, HOL   |  | 8.5 |

## WINES

| SPARKLING   | 150ml / Btl         | ROSE  | 150ml / 250ml / Btl |
|---|---------------------|---|---------------------|
| Sunset Terrace Sparkling, Riverina NSW              | 10 / 39             | Sunset Terrace, Riverina NSW                  | 9.5 / 13 / 35       |
| Veuve Ambal Blanc de Blancs, Burgundy FRA           | 13.5 / 54           | Mojo Moscato, Eastern SA                      | 10 / 15 / 43        |
| Dal Zotto Pucino Prosecco NV, King Valley VIC       | 12 / 52             | El Desperado, Adelaide Hills SA               | 11.5 / 17 / 49      |
|   |                     | Rameau D'or, Cotes de Provence FRA            | 58                  |
| CHAMPAGNE   |                     | RED   | 150ml / 250ml / Btl |
| Moët & Chandon Imperial Brut, FRA                   | 145                 | Sunset Terrace Cabernet Merlot, Riverina NSW  | 9.5 / 13 / 35       |
| WHITE   | 150ml / 250ml / Btl | Alta Pinot Noir, Central VIC                  | 12 / 18 / 52        |
| Sunset Terrace Pinot Grigio, Riverina NSW           | 9.5 / 13 / 35       | Red Claw Pinot Noir, Mornington Peninsula VIC | 70                  |
| Rockbare Riesling, Clare Valley SA                  | 12 / 18 / 52        | Robert Stein Farm Merlot, Mudgee NSW          | 11.5 / 17 / 49      |
| Totara Sauvignon blanc, Marlborough NZ              | 11.5 / 17 / 49      | Olivers Taranga Grenache, McLaren Vale SA     | 72                  |
| The Falls Sauvignon Blanc, Adelaide Hills SA        | 12 / 18 / 52        | Mountadam Cabernet Sauvignon, Eden Valley SA  | 12 / 18 / 52        |
| K. Tulloch 'per diem' Pinot Gris, Hunter Valley NSW | 10 / 15 / 43        | Bruno Shiraz, Barossa Valley SA               | 12 / 18 / 52        |
| Tar & Roses Pinot Grigio, Central VIC               | 13 / 19 / 53        | Yangarra Shiraz, McLaren Vale SA              | 72                  |
| Credaro '5 tales' Chardonnay, Margaret River WA     | 11.5 / 17 / 49      |   |                     |
| Nick O'leary Chardonnay, Tumbarumba NSW             | 70                  |   |                     |



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