

VIEW

BRISBANE

IN-ROOM DINING



BEVERAGE MENU

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

NON-ALCOHOLIC

COLD

Soft drinks	6.5
<i>Coke, Coke Zero Sugar and Sprite</i>	
Bottled water	5.5
Lemon, lime and bitters	6.5
Ginger beer	6.5

TEA & COFFEE

Coffee - mug / takeaway	4.5 / 5.5
Flat white, latte, mocha, cappuccino, long black	
<i>Alternative milk - almond, soy, oat, lactose free</i>	+0.5
<i>Extra shot</i>	+1
Iced coffee	5.5 / 6.5
Assorted tea - mug / takeaway	4.5 / 5.5

RTD'S & GINGER BEERS

Jim Beam and Cola	14
Canadian Club and Dry	14
Brookvale Union Ginger Beer	14

BEERS

LOCAL BEERS

XXXX Gold	8
Great Northern	8.5
James Boags Premium Light	8.5
James Boags Premium	9
Hahn Super Dry	8.5

AUSTRALIAN CRAFT BEERS

Heads of Noosa 3.5	11
Heads of Noosa Japanese Lager	11

INTERNATIONAL BEERS

Asahi Super Dry	10
Peroni	9
Corona	9

CIDERS

Somersby Pear	14
Somersby Apple	14

WINES

SPARKLING

Tatachilla Brut	9 / 39
Chandon Brut	95
Scotchman's Hill "H" Series Brut	10 / 45
Taylor Estate Sparkling Pinot Noir Chardonnay	13 / 54
Munificent Prosecco NV	12 / 53
Moët & Chandon Imperial	185

WHITE

Taylor's Estate Riesling	45
Jim Barry Watervale Riesling	14 / 69
Motley Cru Pinot Grigio	11 / 49
Risky Business Pinot Grigio	54
Innocent Bystander Pinot Gris	49
Jack and Jill Pinot Gris	12 / 55
Scotchman's Hill "H" Series Pinot Gris	10 / 45
Jack and Jill Chardonnay	12 / 55
Risky Business Chardonnay	56
Totara Sauvignon Blanc	12 / 55
Shaw and Smith Sauvignon Blanc	70
Scotchman's Hill "H" Series Sauvignon Blanc	10 / 45
Tatachilla Sauvignon Blanc	9 / 39
Scotchman's Hill "H" Series Moscato	10 / 45
Atze's Corner Vermentino	52

Glass / Bottle

ROSE

Atze's Corner Rose	82
Maison Saint AIX Dry Rose	13 / 50

RED

Devils Corner Pinot Noir	12 / 57
Nanny Goat Pinot Noir	105
Swan Bay Pinot Noir	57
Taylor's Estate Merlot	12 / 55
Smith and Hooper Merlot	57
Wren Estate Game's Afoot Shiraz	72
Atze's Corner Opulent Shiraz	11 / 55
Taylor's Estate Shiraz	12 / 57
Brown Brother's Ten Acer's Shiraz	50
Scotchman's Hill "H" Series Shiraz	10 / 45
Tatachilla Shiraz Cabernet Sauvignon	9 / 39
Taylor's Heritage Cabernet Sauvignon	45
Scotchman's Hill "H" Series Cabernet Sauvignon	10 / 45
Penny Hill Cabernet Sauvignon	65

Glass / Bottle

Glass / Bottle



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



TAG US ON SOCIALS
@viewhotelbrisbane
DISCOVER MORE AT
viewhotels.com.au/brisbane

FOOD MENU

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

BREAKFAST

Weekdays from 6am - 10am
Weekends from 6:30am - 10:30am

View signature bircher muesli with stewed rhubarb and seasonal berries (V)	14.5
Granola with seasonal berries with your choice of milk	15
Bacon, your choice of eggs and toast	20
<i>Scrambled</i>	
<i>Fried</i>	
<i>Poached</i>	
Seasonal fresh fruit plate with yoghurt and honey (VG*)	20.5
Traditional pancakes with maple syrup, seasonal fruits and whipped cream	21.5
Eggs Benedict on toasted Turkish bread with spinach, grilled tomato, house hollandaise with your choice of:	28.5
<i>Mushroom</i>	
<i>Ham</i>	
<i>Bacon</i>	
<i>Salmon</i>	
View omelette with bacon, mushroom, spinach, spring onion, cheese and grilled tomato	28.5
Full View breakfast with eggs, smokey bacon, cheese kransky, mushroom, hash brown, baked beans and toast	40.5
KIDS BREAKFAST	
Baked beans on toast	12
Cereal with your choice of milk	12
<i>Rice Bubbles</i>	
<i>Cornflakes</i>	
<i>Nutrigrain</i>	
<i>Special K</i>	
<i>Weet-Bix</i>	
<i>Coco Pops</i>	
Fresh fruit salad	12
Kids pancakes with maple syrup and your choice of:	14
<i>Seasonal berries</i>	
<i>Banana</i>	
Add on ice cream	+3
Bacon, tomato and egg roll with tomato sauce	15
Toast with your choice of spreads	6

SNACKS

Daily from 11am - 9:30pm

Garlic bread with fried garlic crisps (V) 9
Vegetable spring rolls with sweet chilli sauce (V) 12
Duck spring rolls with plum sauce 13
Reuben toastie with pastrami, sauerkraut, Swiss cheese and mustard 20
Crispy battered prawns with chipotle mayo 20
Chicken club sandwich with fries 23
Grilled chicken burger with fries 24
Salt and pepper squid with lime aioli 25
View double cheeseburger with crisps 25
Battered fish and chips with garden salad 26

FOOD MENU

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

DINNER

Daily from 6pm - 9:30pm

STARTERS

Warm baguette, cultured butter	9
Wood-fired baked thyme and confit garlic focaccia, balsamic vinegar, olive oil	14
Seared scallops served in the half shell, Mediterranean citrus butter GF	9 each

ENTREES

Marinated olives, orange, thyme and garlic (VG)	18
Heirloom tomato salad, buffalo mozzarella, basil and black olive vinaigrette (GF, VG)	20
Cured Huon salmon, spring pea, fennel salad and buttermilk dressing (GF)	24
Tuna Nicoise salad, seared yellow fin tuna, white anchovies, green beans, soft poached egg, herb vinaigrette (VO GF)	24
Salt and pepper squid with citrus aioli and fennel salt	25
Grilled split king prawns with garlic, chili, and lime butter (GF)	30

MAINS

Potato gnocchi, peas, butternut squash puree, sage and brown butter (VG)	32
Chicken, bacon and spinach gnocchi Rigatoni bake with creamy pesto sauce	30
Pan roasted pork cutlet, potato fondant, crushed pea and aigre-doux sauce (GF)	38
Slow-cooked chicken Maryland, sautéed brussel sprouts and parsnip puree, pesto cream sauce (GF)	38
Pan-fried Atlantic Cod, crushed herb Dutch cream potatoes and sauce vierge (GF)	38
Mediterranean seafood linguine, prawn, mussels and scallop with tomato, garlic, lemon and chilli	43
Steak frites, 250g Jack's Creek sirloin, Café de Paris butter, fries and red wine jus (GF)	48
Roast double cutlet of Pinnacle lamb, asparagus, sumac roasted sweet potato and Mediterranean lamb jus (GF)	49

PIZZAS

Garlic and pesto pizza basil pesto, confit garlic, chilli, and mozzarella (VO)	15
View margherita, local Roma tomatoes, bocconcini, and basil	23
Wild mushrooms, garlic, chives, bocconcini, mozzarella	24
Mediterranean olives, semi-dried tomatoes, capsicum, Spanish onion, artichoke, goat's cheese, bocconcini, mozzarella	24
Italian pork sausage and pickled onion pizza, bocconcini, mozzarella	24
Sweet and salty ham, pineapple, olives, bocconcini, mozzarella	24
Pepperoni, fresh tomato, oregano, bocconcini, mozzarella	26
Piccanti pizza, prawns, black garlic, chilli, spring onion, bocconcini, mozzarella	26
Pollo chipotle BBQ chicken, onion, capsicum, bocconcini mozzarella	26
Prosciutto, Roma tomatoes, bocconcini, mozzarella	28

SIDES

Fries with aioli	9
Garden salad	9
Buttered vegetables	12
Baked Dutch carrot	12
Baby gem lettuce, buttermilk dressing, spring radish and herbs	12

KIDS

Chicken nuggets and chips	14.5
Fish and chips	14.5
Ham and pineapple pizza	14.5
Crumbed sausages and fries	14.5

DESSERT

Daily from 6pm - 9:30pm

Selections of sorbets <i>Strawberry, Raspberry, Mango, Lemon</i> (V, GF)	9	Lime, mango and passionfruit custard tart with coconut ice cream	14
View vanilla crème brulée with mixed berry compote (GF)	14	Selection of French and Australian farmhouse cheeses	19
Vanilla madeleine with lemon curd and mascarpone	10		

V - Vegetarian | VG - Vegan | GF - Gluten Free | DF - Dairy Free | KF - Keto Friendly | *Available upon request

*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.

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS. A \$5 TRAY CHARGE APPLIES TO ALL ORDERS.



TAG US ON SOCIALS
@viewhotelbrisbane
DISCOVER MORE AT
viewhotels.com.au/brisbane



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