



LUNCH MENU

STARTERS

SOURDOUGH LOAF | 6 per person
Malted sourdough with cultured Pepe Saya butter (V)

MARINATED OLIVES | 8
Orange, thyme and garlic infused (V, GF, DF)

ENTREES

TUNA NIÇOISE SALAD | 25
Seared yellowfin tuna, white anchovies, green beans, soft poached egg and herb vinaigrette (GF, DF)

SALT & PEPPER SQUID | 24
Citrus aioli, fennel salt and lime

TOMATO MOZZARELLA SALAD | 24
Heirloom tomato salad, mozzarella, basil and black olive vinaigrette (V, GF)

MAINS

CAESAR SALAD | 24
Croutons, bacon and shaved parmesan
add smoked salmon +8 | add buttermilk fried chicken +6

MEDITERRANEAN FLATBREAD | 28
King prawns, black garlic, chilli, spring onion and mozzarella cheese

VIEW SIGNATURE CLUB SANDWICH | 26
Bacon, chicken, fried egg, lettuce, tomato, cheese, aioli and French fries (*GF)

VIEW WAGYU BURGER | 29
Wagyu beef patty, Bacon, American cheese, housemade burger sauce, pickles and French fries

FRIED CHICKEN BURGER | 29
Buttermilk fried chicken, housemade slaw, cheese, aioli, pickles and French fries

BEER BATTERED FISH & CHIPS | 35
Flathead fillets, lemon wedge, tartare sauce and French fries (DF)

POTATO GNOCCHI | 34
Potato gnocchi, peas, butternut squash puree, sage and brown butter (V)

STEAK FRITES | 48
250g Pinnacle sirloin MBS+2, café de Paris butter, red wine jus and French fries (*DF)



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SIDES

POMME FRITES | 14

French fries with aioli (V, GF)

BABY GEM LETTUCE SALAD | 14

Baby gem lettuce, buttermilk dressing, spring radish and herbs (V, GF)

STEAMED BROCCOLINI | 12

Steamed broccolini with burnt butter and almonds (V, GF)

DESSERT

LEMON CURD & PISTACHIO TART | 16

Served with passionfruit gelato

VIEW CRÈME BRULEE | 16

Strawberry compote and biscotti (*GF)

VANILLA MADELEINE | 12

Vanilla Madeleine with lemon curd and mascarpone

AFFOGATO | 15

Vanilla ice cream, double espresso, biscotti (V, *GF)

Choose 1 liqueur: Baileys, Amaretto, Kahlua or Frangelico

SORBET SELECTION | 16

3 scoops with biscotti and berries (V, *GF, DF)

Boysenberry | Mango | Green Apple

ICE CREAM SELECTION | 16

3 scoops with biscotti and berries (V, *GF)

Choc fudge | Dulce de leche | Pistachio

FRENCH & AUSTRALIAN FARMHOUSE CHEESES

Two cheeses | 30 | Three cheeses | 38

Served with fruits, grapes and lavosh (V)

1. Brillat-Savarin Brie, FRA

2. Berry's Creek Riverine Blue, VIC

3. Marcel Petit Comte, FRA

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | * - ON 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.
