

FOOD MENU

To order, dial 1 using your in-room telephone

ALL DAY

ENTREES & TO SHARE

GARLIC BREAD	10
POTATO WEDGES Sweet chilli and sour cream (V, *DF)	14
CAESAR SALAD Croutons, bacon and shaved parmesan - <i>add smoked salmon</i> - <i>add buttermilk fried chicken</i>	24
SALT & PEPPER SQUID Citrus aioli, fennel salt and lime	24
MARGHERITA PIZZA Tomatoes, mozzarella cheese and fresh basil (V)	25
SALAMI PIZZA Sopressa salami, olives, capsicum, mushroom and chilli	29
MAINS	
VIEW WAGYU BURGER Wagyu beef patty, bacon, American cheese, housemade burger sauce, pickles and French fries (*DF)	29
FRIED CHICKEN BURGER Buttermilk fried chicken, housemade slaw, cheese, aioli, pickles and French fries	29
STEAK BAGUETTE Grilled sirloin, caramelised onions, roquette, tomatoes, Dijon mustard and French fries	29
VIEW SIGNATURE CLUB SANDWICH Bacon, chicken, fried egg, lettuce, cheese, tomato, aioli and French fries (*GF)	29
PASTA BOLOGNESE Served with shaved parmesan (*DF)	27
LINGUINE PRIMAVERA Heirloom tomatoes and napolitana sauce (VG, DF)	27
BEER BATTERED FISH & CHIPS Flathead fillets, lemon wedge, tartare sauce and French fries	35

TASTE OF LB'S RESTAURANT

French Mediterranean inspired cuisine

MAINS

TOMATO MOZZARELLA SALAD Heirloom tomato salad, mozzarella, basil and black olive vinaigrette (V, GF)	24
NIÇOISE SALAD Smoked salmon, white anchovies, green beans, soft poached egg and herb vinaigrette (GF, DF)	25
GRILLED ATLANTIC SALMON Fondant potatoes, asparagus, capers, parsley and lemon (GF)	42
CHICKEN SCALOPPINE Pommes purée, sautéed mushrooms, tarragon green peppercorn and green beans (GF)	42
STEAK FRITES 250g Pinnacle sirloin MBS+2, café de Paris butter, red wine jus and French fries (*DF)	48

SIDES

FRENCH FRIES Served with aioli (V, DF)	14
MASHED POTATO (GF, V)	14
BABY GEM LETTUCE SALAD Baby gem lettuce, buttermilk dressing, spring radish and herbs (V, GF)	14
STEAMED BROCCOLINI Steamed broccolini with burnt butter and almonds (V, GF)	14
DESSERTS	
SEASONAL FRUIT PLATE (VG, GF, DF)	16
SORBET SELECTION 3 scoops with biscotti and berries (V, *GF, DF) Boysenberry Mango Green Apple	16
ICE CREAM SELECTION 3 scoops with biscotti and berries (V, *GF) Choc fudge Dulce de leche Pistachio	16
FRENCH & AUSTRALIAN FARMHOUSE CHEESES (V) Two cheeses Three cheeses Served with fruits, grapes and lavosh 1. <i>Brillat-Savarin Brie, FRA</i> 2. <i>Berry's Creek Riverine Blue, VIC</i> 3. <i>Marcel Petit Comte, FRA</i>	30 38

KIDS MENU

FISH & CHIPS Mixed salad, tomato sauce (DF)	18
PASTA BOLOGNESE Served with shaved parmesan (*DF)	16
CHICKEN CHIPOLATAS Mashed potatoes, steamed veggies	17
CHICKEN NUGGETS Mixed salad, fries, BBQ sauce	16
VANILLA ICE CREAM Served with flavoured topping and berries (V, GF)	10

DESSERTS

CHOCOLATE BROWNIE Dulce du leche, summer berries and whipped cream	16
VIEW CRÈME BRULEE Strawberry compote and biscotti (*GF)	16

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

15% surcharge applies
on public holidays.
A \$4.50 tray charge
applies to all orders.

**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.*

BEVERAGE MENU

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NON-ALCOHOLIC

COLD

Soft drinks Coca Cola, Coke Zero Sugar, Sprite, Fanta	4.5
Still water 600ml	4
Sparkling water 330ml / 750ml	5 / 8
Mixers Ginger beer, tonic water, dry ginger ale, soda water	5.5

HOT

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

BEERS

AUSTRALIAN BEERS

Coopers Dry	10.5
Cascade Light	10

INTERNATIONAL BEERS

Stella Artois, BEL	11
Asahi Super Dry, JAP	12
Corona, MEX	11
Monteiths Black, NZ	10

CRAFT BEERS

4 Pines Pacific Ale, NSW	11
4 Pines Pale Ale, NSW	11

CIDERS

Barossa Cider Co. Squashed Apple Cider	10.5
Barossa Cider Co. Pear Cider	10.5

NON-ALCOHOLIC BEER

Heineken Zero, HOL	10.5
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WINES

SPARKLING

Jean Pierre Brut Sparkling NV, South East AUS	Glass / Bottle	10 / 36
Veuve Ambal Blanc de Blancs, Burgundy FRA	14 / 62	

CHAMPAGNE

Moët & Chandon Imperial Brut, FRA	145
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WHITE

Azahara Pinot Grigio, North West VIC	12 / 43
Rockbare Riesling, Clare Valley SA	13.5 / 56
Robert Stein 'Half Dry' Riesling, Mudgee NSW	68
The Falls Sauvignon Blanc, Adelaide Hills SA	13 / 49
Totara Sauvignon Blanc, Marlborough NZ	13 / 55
Tar & Roses Pinot Grigio, Central VIC	14 / 56
Credaro '5 Tales' Chardonnay, Margaret River WA	12 / 55
Alkoomi Collection Chardonnay, Frank. River WA	65

ROSE

Mojo Moscato, Western SA	150 ml / Bottle	12 / 50
El Desperado, Adelaide Hills SA	12 / 50	

RED

Hesketh Shiraz, Limestone Coast SA	150 ml / Bottle	13 / 60
Alta Pinot Noir, Central VIC	13 / 60	
Red Claw Pinot Noir, Mornington Peninsula VIC	79	
Robert Stein 'Farm Series' Merlot, Mudgee NSW	13 / 64	
Aphelion Welkin Grenache, McLaren Vale SA	15 / 72	
Mountadam '550' Cabernet Sav, Eden Valley SA	13 / 60	
Bruno Shiraz, Barossa Valley SA	12 / 55	
Yangarra Shiraz, McLaren Vale SA	77	

DESSERT

Robert Stein Harvest Gold, Mudgee NSW	125 ml / 375 ml	19 / 53
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To order, scan
the QR code or
dial 1 using your
in-room telephone.



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