

EAT

To order, dial 849 using your in-room telephone.

Breakfast

WEEKDAYS FROM 6AM TO 10AM
WEEKENDS 6:30AM TO 10:30AM

View Signature Bircher Muesli, Stewed Rhubarb & Seasonal Berries V	14.5
Granola, Seasonal Berries & <i>Choice of milk</i> V	15
Bacon, Eggs & Toast <i>Choice of Scrambled, Fried or Poached</i>	20
Seasonal Fresh Fruit Plate, Yoghurt & Honey VG*	20.5
Traditional Pancakes, Mixed Berries & Ice Cream	21.5
Eggs Benedict, Toasted Turkish Bread, Spinach, Grilled Tomato, House Hollandaise with <i>Choice of Mushroom, Ham, Bacon or Salmon</i>	28.5
View Omelette, Bacon, Mushroom, Spinach, Spring Onion, Cheese & Grilled Tomato V	28.5
Full View Breakfast, Eggs, Smokey Bacon, Cheese Kransky, Mushroom, Hash Brown, Baked Beans & Toast	40.5
KIDS BREAKFAST	
Baked Beans on Toast	12
Cereal - <i>Rice Bubbles, Cornflakes, Nutrigrain, Special K, Weet-Bix or Coco Pops with choice of milk</i>	12
Fresh Fruit Salad	12
Kids Pancakes, Maple Syrup <i>Choice of Seasonal Berries or Banana</i>	14
Bacon, Tomato & Egg Roll with Tomato Sauce	15
Toast with <i>Choice of Spreads</i>	6

Pizzas

DAILY 6PM TO 10PM

Garlic & Pesto Pizza, Basil Pesto, Confit Garlic, Chilli & Mozzarella VG*	15
View Margherita, Local Roma Tomatoes, Bocconcini & Basil VG*	23
Wild Mushrooms, Garlic, Chives, Bocconcini & Mozzarella VG*	24
Mediterranean, Olives, Semi-Dried Tomatoes, Capsicum, Spanish Onion, Artichoke, Goat's Cheese, Bocconcini & Mozzarella VG*	24
Italian Pork Sausage, Pickled Onion, Bocconcini & Mozzarella	24
Sweet & Salty, Ham, Pineapple, Olives, Bocconcini & Mozzarella	26
Pepperoni, Fresh Tomato, Oregano, Bocconcini & Mozzarella	28
Prawns, Black Garlic, Chilli, Spring Onion, Bocconcini & Mozzarella	28
Pollo Chipotle, BBQ Chicken, Onion, Capsicum, Bocconcini & Mozzarella	26
Prosciutto, Roma Tomatoes, Bocconcini & Mozzarella	28

Taste of Plates Restaurant

DAILY 6PM TO 10PM

STARTERS

Country Sourdough, Cultured Butter V	5.5
Market Fresh Oysters, Citrus Mignonette & Lemon	5 each
Suckling Pig Croquettes, Bread & Butter Pickles & Gribiche Sauce	16
Seared Scallop, Chilli & Orange Butter	10

ENTREES

Spring Salad, Frisée, Radicchio, Fennel, Grapes, Orange & Ricotta Salata	18
Mooloolaba Split King Prawns, Lime & Chilli Lime Butter	33
Byron Bay Burrata, Heirloom Tomato Salad, Vincotto	28
Beef Tartare, Chives, Pecorino & Garlic Crostini	24.5
Local Kingfish Crudo, Fennel, Orange, Baby Capers & Olive Oil	28

MAINS

Rigatoni, Spiced Pork Sausage Ragu, Tomato & Cavolo Nero	27
Local Pan Seared Barramundi, White Beans, Calabrese Gremolata & Lemon	35
Ricotta Gnocchi, Tomato Passata, Buffalo Mozzarella & Baby Basil	24
Chicken Breast Schnitzel, Frisée & Herb Salad, Burnt Caper Butter	25

GRILL

Warilba Lamb Rump, Braised Greens & Mustard Sauce	46.5
Whole Local Snapper, Pink Peppercorn Sauce	55
Wagyu Hanger Steak, Red Pepper, Garlic Butter & Fries	49.5
Queensland Grain Fed Sirlain, Green Beans, Cherry Tomatoes, Chats & Peppercorn Sauce	58.5

SIDES

View House Salad, Baby Gem, Radicchio, Radish & Shallots VG	12
Steamed Green Beans, Red Pepper, Chives & EVOO VG*	12
Crispy Potatoes, Rosemary & Garlic	12
Fries, Garlic Aioli	12

DESSERTS

Pistachio Gelati Affogato, Pistachio Liqueur	16
New York Cheesecake, Vanilla Chantilly & Strawberries	14
Crème Caramel, Crème Fraîche Chantilly & Caramelised Pineapple	14
Cheese Plate, Brie, Blue, Cheddar, Fresh Fruit, Dried Fruit & Crackers	21

KIDS MENU

Chicken Nuggets & Fries	16
Fish & Chips, Mixed Salad, Tomato Sauce	16
Ham & Pineapple Pizza	16
Crumbed Sausages & Fries	16

DRINK

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Wines

CHAMPAGNE & SPARKLING	GLS	BTL
Riccadonna Prosecco Glera <i>Italy</i>	13.5	60
Veuve Ambal Blanc de Blancs <i>Burgundy, France</i>		70
Lallier R.020 Champagne <i>Aÿ, France</i>	36.5	180

WHITE

Dead Man Walking Riesling <i>Eden Valley, SA</i>	13.5	60
Bests Riesling <i>Great Western, WA</i>	13.5	60
Aquilani Pinot Grigio <i>Italy</i>	13.5	60
Shadowfax Pinot Gris <i>Macedon, VIC</i>	18.5	85
Red Hill Cool Climate Pinot Grigio <i>VIC</i>		54
Te Mata Estate Sauvignon Blanc <i>Hawke's Bay, NZ</i>		65
Storm Bay Sounds Sauvignon Blanc <i>Coal River, TAS</i>		75
Shaw & Smith Sauvignon Blanc <i>Adelaide Hills, SA</i>	19.5	90
In Dreams Chardonnay <i>Yarra Valley, VIC</i>		65
Red Claw Chardonnay <i>Mornington Peninsula, VIC</i>		75
Josef Chromy Pepik Chardonnay <i>TAS</i>	17.5	76

ROSÉ

Rameau d'Or Petit Amour Rosé <i>Provence, France</i>		60
Villain & Vixen Rosé <i>Barossa Valley, SA</i>		68
Giant Steps Rosé <i>Yarra Valley, VIC</i>	19.5	88

RED

Motley Cru Pinot Noir <i>King Valley, VIC</i>		60
Josef Chromy Pepik Pinot Noir <i>TAS</i>	16.5	75
42 Degrees South Pinot Noir <i>Coal River, TAS</i>		75
Bruno Shiraz <i>Barossa Valley, SA</i>		55
Philip Shaw The Idiot Shiraz <i>Orange, NSW</i>	16.5	75
Heathcote Estate Primal Shiraz <i>Heathcote, VIC</i>		75
Two Hands 'Gnarly Dudes' Shiraz <i>Barossa Valley, SA</i>		79
Audrey Wilkinson Merlot <i>Hunter Valley, NSW</i>	13.5	59
Nick Spencer Grenache <i>Gundagai, NSW</i>		65
Majella Composer Cabernet Sauv <i>Coonawarra, SA</i>		65
Moss Wood Amy's Cabernet Sauv <i>Wilyabrup, WA</i>	20.5	95
Poggio Anima Chianti DOCG <i>Tuscany, Italy</i>		65
Aquilani Sangiovese <i>Tuscany, Italy</i>		55

CELLAR SELECTION

MMAD Vineyard Grenache <i>Blewitt Springs, SA</i>		150
Vietti Nebbiolo Perbacco Langhe DOC <i>Italy</i>		135
Col's Block Paradigm Hill Shiraz <i>Mornington, VIC</i>	36	170
Lami Sage Paradigm Hill Pinot Noir <i>Mornington, VIC</i>		219
Col's Block Paradigm Hill Pinot Gris <i>Mornington, VIC</i>		215
Timo Mayer Chardonnay <i>Yarra Valley, VIC</i>	34	155

Snacks

Garlic Bread, Fried Garlic Crisp	9
Vegetable Spring Rolls, Sweet Chilli Sauce	12
Duck Spring Rolls, Plum Sauce	13
Rueben Toasty, Fries	20
Crispy Battered Prawns, Chipotle Mayo	20

Beers

LOCAL BEERS

XXXX Gold	10.5
Coopers Pale Ale	11.5
James Squire 150 Lashes	11.5
Furphy	11.5

CRAFT BEERS

Green Beacon Tropical Pale Ale	14.5
Green Beacon IPA	14.5

INTERNATIONAL BEERS

Asahi	11.5
Peroni Rosso	11.5
Heineken	11.5
Guinness	15.5

CIDERS

Somersby Apple	13.5
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Non-Alcoholic

COLD

Soft Drinks	6.5
Coke, Coke Zero Sugar, Sprite	
Bottled Water	5.5
Lemon, Lime & Bitters	6.5
Ginger Beer	6.5

HOT

Coffee - Mug / Takeaway	4.5 / 5.5
Flat White, Latte, Mocha, Cappuccino, Long Black	
Alternative Milk	+0.5
Almond, Soy, Oat, Lactose Free	
Extra Shot	+1
Iced Coffee	5.5 / 6.5
Assorted Tea - Mug / Takeaway	4.5 / 5.5

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

**Please let one of our team members know if you have any dietary requirements, food allergies or intolerances.
Whilst all care is taken in the preparation of all food, traces may still be found. 15% surcharge applies on public holidays.*

To order, scan the QR code or dial 849 using your in-room telephone.
A \$5 tray charge applies per order.

