

FOOD MENU

BREAKFAST

TOAST WITH SPREADS			Daily from 7am - 12pm		
Choice of white sourdough, multigrain or fruit loaf with butter, vegemite, honey, peanut butter, strawberry jam, raspberry jam or orange marmalade V			7.5	VIEW FRENCH OMELETTE	12
Gluten free option				Three-egg omelette with chives and cheddar cheese V	
			+2	Add smoked Virginia ham	+3
EGGS YOUR WAY			14	SMASHED AVOCADO	18
Free range eggs poached, scrambled or fried with your choice of white sourdough or multigrain toast V				Sourdough, poached eggs and dukkah V	
Gluten free option				HAM & CHEESE SOURDOUGH SANDWICH	18
EGG & BACON ROLL			+2	Virginia ham, cheddar cheese served with aioli	
Fried egg, grilled bacon, aioli and tomato relish			11	FRENCH TOAST	12
Add cheddar cheese			+2	Sourdough, maple syrup, fresh berries and Café de Paris butter V	
				Add bacon	+3

TASTE OF HOP GARDEN

SMALL PLATES			Daily 12pm to 9:30pm		
ARANCINI (3)			12	SALAD	
with pea, mozzarella and parmesan V, NF				ROAST BUTTERNUT SQUASH SALAD	23
SALUMI PLATE			21	with labneh, macadamia, feta, rocket and pomegranate dressing V, GF	
with pickles, grilled bread, mushroom salami, aged prosciutto and bresaola NF, DF				Add grilled chicken, shaved prosciutto or grilled haloumi	7
SALT & PEPPER CALAMARI			18	SIDES	
with fennel salt and citrus aioli NF				FRIES	12
				with confit garlic aioli DF, V, NF	
				WEDGES	12
			26	with sour cream and sweet chilli V, NF	
PIZZA				DESSERTS	
PROSCIUTTO			24	STEAMED GINGER & DATE PUDDING	16
Prosciutto, mozzarella, tomato and basil NF				with butterscotch sauce, caramel ice cream and honeycomb NF	
MARGHERITA				WARM GLUTEN-FREE CHOCOLATE BROWNIE	16
Buffalo mozzarella, tomato and basil V, NF				with macadamia praline and vanilla ice cream GF	
BBQ MEATLOVERS			28	SELECTION OF LOCAL CHEESES	26
Smoked sliced ham, salami, chorizo and roast beef NF				with crackers, quince paste and muscatels	
VEGETABLE SUPREME			26	KIDS	
Roast eggplant, red onion, capsicum, tomato, chilli and parmesan V, NF				PASTA BOLOGNESE	15
Add chicken			6	with shaved parmesan cheese	
MAIN MEALS				FISH & CHIPS	16
BATTERED MARKET FISH			29	battered fish with garden salad, chips and tomato sauce DF	
Tartare sauce, lemon wedge served with fries NF				GRILLED CHICKEN TENDERLOINS	15
CHICKEN PARMIGIANA			35	with mashed potato and seasonal vegetables GF	
Herb & Parmesan crumbed chicken topped with passata, ham and mozzarella served with fries NF				CHICKEN NUGGETS	15
WINTER MUSHROOM GNOCCHI			29	breaded chicken bites with chips and tomato sauce	
with parsley, thyme, grated parmesan and toasted herb breadcrumbs V, NF				DESSERT	10
SLOW COOKED BEEF CHEEK			35	Chef's ice cream of the day with fresh berries topped with your choice of sauce V	
with potato puree, roast shallots, mushrooms, lardons and red wine jus NF					

FROM THE CHARGRILL

GRILLED CHICKEN BURGER	25
Marinated grilled chicken breast with lettuce, cheese, tomato, red onion and chipotle mayo on a milk bun served with fries NF	
DOUBLE CHEESE & BACON BURGER	27
Beef patty with double American cheese, grilled bacon, tomato relish and pickles on a milk bun served with fries NF	
STEAK FRITES	35
250g grilled Angus sirloin, Cafe de Paris butter, red wine jus served with fries and salad NF, GF	
GRILLED CAULIFLOWER	29
with cauliflower puree, salsa verde, pine nuts, currants and rocket salad GF, VEGAN	

V - Vegetarian	15% surcharge applies
VG - Vegan	on public holidays.
GF - Gluten Free	A \$5 tray charge
DF - Dairy Free	applies to all orders.
* 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.	

BEVERAGE MENU

BEER & CIDER

BEER & CIDER			
Coburg Lager	13	Corona	13
Balter XPA	15	Pressman Apple Cider	12
Carlton Draught	12	Asahi Non-Alcoholic	8
Great Northern Super Crisp	11		

SPIRITS & COCKTAILS

RTDS & SPIRITS		COCKTAIL CANS	
Brookvale Union Ginger Beer	15	Aperol Spritz 200 ml	17
Hard Rated Lemon	18	Campari Soda 98 ml	15
Wild Turkey Straight Bourbon & Cola	18	Espolòn Sparkling Margarita	16
Johnnie Walker Red Label & Cola	15	Crodino Non-Alcoholic Spritz	15
Captain Morgan & Dry	15		
Smirnoff Lime Seltzer	15		

WINES

RED WINE		SPARKLING WINE	
Hentley Farm Limited Edition 375 ml	24	Aurelia Prosecco 200 ml	16
Barossa Valley, SA		South East Australia	
Robert Oatley Signature Series Cabernet Sauvignon 375 ml	23	Yves Premium Cuvée 200 ml	18
Margaret River, WA		Yarra Valley, VIC	
WHITE WINE			
Giesen Estate Sauvignon Blanc 375 ml	21		
Marlborough, NZ			
Robert Oatley Signature Series Chardonnay 375 ml	22		
Margaret River, WA			

NON-ALCOHOLIC

SOFT DRINKS	5	JUICE	5
Coke, Coke Zero Sugar, Sprite, Solo, Lemon Lime Bitters		Orange juice, Apple juice	
RED BULL	5.5	NECTAR	5.5
STILL WATER	4.5	Mango nectar, Guava nectar	
SPARKLING WATER	5		



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