

FOOD MENU

To order, dial 1 using your in-room telephone

ALL DAY

ENTREES & TO SHARE		SIDES	
GARLIC BREAD	10	FRENCH FRIES	14
POTATO WEDGES	14	Served with aioli (V, DF)	
Sweet chilli and sour cream (V, *DF)		MASHED POTATO (GF, V)	14
CAESAR SALAD	24	COS LETTUCE SALAD	14
Croutons, bacon and shaved parmesan		Baby cos lettuce, buttermilk dressing, spring radish	
- add smoked salmon	+8	and herbs (V, GF)	
- add buttermilk fried chicken	+6	STEAMED BROCCOLINI	14
SALT & PEPPER SQUID	24	Steamed broccolini with burnt butter and almonds (V, GF)	
Citrus aioli, fennel salt and lime			
MARGHERITA PIZZA	25	DESSERTS	
Tomatoes, mozzarella cheese and fresh basil (V)		SEASONAL FRUIT PLATE (VG, GF, DF)	16
- add salami	+4	SORBET SELECTION	16
		3 scoops with biscotti and berries (V, *GF, DF)	
		Boysenberry   Orange   Passionfruit	
VIEW WAGYU BURGER	29	ICE CREAM SELECTION	16
Wagyu beef patty, bacon, American cheese,		3 scoops with biscotti and berries (V, *GF)	
housemade burger sauce, pickles and French fries (*DF)		Choc fudge   Dulce de leche   Strawberry Cream	
FRIED CHICKEN BURGER	29	FARMHOUSE CHEESES (V)	
Buttermilk fried chicken, housemade slaw,		Two cheeses	30
cheese, aioli, pickles and French fries		Three cheeses	38
STEAK BAGUETTE	29	Served with fruits, grapes and lavosh	
Grilled sirloin, caramelised onions, roquette, tomatoes,		1. Woombye Camembert, QLD	
Dijon mustard and French fries		2. Berry's Creek Riverine Blue, VIC	
		3. Ford Farm Cheddar, UK	
VIEW SIGNATURE CLUB SANDWICH	29	KIDS MENU	
Bacon, chicken, fried egg, lettuce, cheese, tomato,		FISH & CHIPS	16
aioli and French fries (*GF)		Mixed salad, tomato sauce (DF)	
PASTA BOLOGNESE	27	PASTA BOLOGNESE	15
Served with shaved parmesan (*DF)		Served with shaved parmesan (*DF)	
LINGUINE NAPOLI	27	CHICKEN CHIPOLATAS	15
Heirloom tomatoes and napolitana sauce (VG, DF)		Mashed potatoes, steamed veggies	
BEER BATTERED FISH & CHIPS	35	CHICKEN NUGGETS	15
Flathead fillets, lemon wedge, tartare sauce and French fries		Mixed salad, fries, BBQ sauce	
		VANILLA ICE CREAM	9
		Served with flavoured topping and berries (V, GF)	

TASTE OF LB’S RESTAURANT

French Mediterranean inspired cuisine

Daily 5pm to 9:30pm

ENTREES & MAINS		DESSERTS	
FRENCH SALAD	E   23	CHOCOLATE BROWNIE	16
Roasted peppers, anchovies, capers and buffalo mozzarella (*V)		Dulce du leche, berries and whipped cream	
SMOKED TROUT SALAD	36	VIEW CRÈME BRULEE	16
Baby gem salad with house smoked trout,		Strawberry compote and biscotti (*GF)	
boiled egg and caper aioli		STEAMED GINGER & DATE PUDDING	17
PAN-FRIED DORY	42	Candied mandarin, butterscotch sauce and vanilla ice cream	
Pan-fried dory with poached kipfler potatoes			
and provencal dressing (GF, DF)			
BEEF OSSO BUCO	35		
Printanière style with polenta and Parmesan (GF)			
DUCK CONFIT	39		
Sarladaise potato, butternut squash purée			
and spiced cherry jus (GF)			
STEAK FRITES	48		
Pinnacle sirloin MBS+2, café de Paris butter,			
red wine jus and French fries (*DF)			

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		HOT	
Soft drinks	4.5	Coffee - regular / large	4 / 5
Coca Cola, Coke Zero Sugar, Sprite, Fanta		Flat white, latte, mocha, cappuccino, long black	
Still water 600ml	4	- Almond, soy, oat, lactose-free	+0.5
Sparkling water 330ml / 750ml	5 / 8	- Extra shot	+1
Mixers	5.5	Pot of tea	
Ginger beer, tonic water, dry ginger ale, soda water		English breakfast, earl grey, green, peppermint	4

BEERS

AUSTRALIAN BEERS		CRAFT BEERS	
Coopers Dry	10.5	4 Pines Pacific Ale, NSW	11
Cascade Light	10	4 Pines Pale Ale, NSW	11
INTERNATIONAL BEERS		CIDERS	
Stella Artois, BEL	11	Barossa Cider Co. Squashed Apple Cider	10.5
Asahi Super Dry, JAP	12	Barossa Cider Co. Pear Cider	10.5
Corona, MEX	11	NON-ALCOHOLIC BEER	
Monteiths Black, NZ	10	Heineken Zero, HOL	10.5

WINES

SPARKLING	Glass / Bottle	RED	150 ml / Bottle
Jean Pierre Brut Sparkling NV, South East AUS	10 / 36	Hesketh Shiraz, Limestone Coast SA	13 / 60
Veuve Ambal Blanc de Blancs, Burgundy FRA	14 / 62	Alta Pinot Noir, Central VIC	13 / 60
CHAMPAGNE		Red Claw Pinot Noir, Mornington Peninsula VIC	79
Moët & Chandon Imperial Brut, FRA	145	Robert Stein 'Farm Series' Merlot, Mudgee NSW	13 / 64
WHITE	150 ml / Bottle	Aphelion Welkin Grenache, McLaren Vale SA	15 / 72
Rockbare Riesling, Clare Valley SA	13.5 / 56	Mountadam '550' Cabernet Sav, Eden Valley SA	13 / 60
Robert Stein 'Half Dry' Riesling, Mudgee NSW	68	Bruno Shiraz, Barossa Valley SA	12 / 55
The Falls Sauvignon Blanc, Adelaide Hills SA	13 / 49	Yangarra Shiraz, McLaren Vale SA	77
Totara Sauvignon Blanc, Marlborough NZ	13 / 55	DESSERT	125 ml / 375 ml
Tar & Roses Pinot Grigio, Central VIC	14 / 56	Robert Stein Harvest Gold, Mudgee NSW	19 / 53
Credaro '5 Tales' Chardonnay, Margaret River WA	12 / 55		
Alkoomi Collection Chardonnay, Frankland River WA	65		
ROSE	150 ml / Bottle		
Mojo Moscato, Western SA	12 / 50		
El Desperado, Adelaide Hills SA	12 / 50		



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



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