



BISTRO VUE

WELCOME

We bring together seasonal local produce and European culinary tradition.

Our dishes are crafted with care, guided by timeless techniques and served with quiet attention. The menu shifts with the seasons, but our focus remains the same: flavour, balance, and a sense of welcome.

Enjoy.

BISTRO VUE

SMALL PLATES & STARTERS

SHARE

Chilli & Lime Salted Nuts <i>(veg)</i>	9
Warm Marinated Olives <i>(veg/gf)</i>	14
Peach & Wolf Sourdough <i>(veg)</i> with olive oil and balsamic	12
House-made flatbread & Babaghanoush <i>(veg)</i>	16
The Vue Antipasti Board <i>(gf option)</i> a rotating selection of house favourites: cured meats, pickles, cheeses, and seasonal accompaniments	42

STARTERS

Oysters <i>(gf)</i> Your way, available in 3, 6 or 12. • Natural with a mignonette dressing • Champagne Granita • Pancetta & aged balsamic	18/ 32/ 64
Citrus Ceviche <i>(gf)</i> Coconut-cured fish, native finger lime, chilli oil, microgreens, crispy rice shards	26
Chargrilled prawns <i>(gf)</i> with lemon butter, garlic and chilli	24
Pan-Kissed Kefalograviera <i>(veg/gf)</i> A traditional Greek sheep's milk cheese, pan-seared until golden and crisp, served with caramelised citrus	22
Pork Rilette & Pickles <i>(gf)</i> Slow-cooked and served with crunchy sourdough and cornichons	23
Roasted Beetroot Carpaccio <i>(veg/gf)</i> with whipped feta, candied walnuts, citrus oil and baby herbs	21

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MAINS

Raviolo del Mare	36
Handmade raviolo filled with local seafood, shellfish bisque emulsion, macadamia pangrattato	
Fish of the Day (gf)	Market price
Prepared daily by our chefs – fresh, simple and seasonal. <i>Please ask your server</i>	
Za'atar-spiced Lamb Rump	38
with sumac yoghurt, kipfler potato & pickled cucumber ribbon bed, confit cherry tomato and charred pearl onions	
Jack's Creek Black Angus Sirloin (250g) (gf)	46
served with a vibrant chimichurri	
Sage Burnt Butter Gnocchi (v)	32
Hand-rolled with citrusy brown butter and crisp sage.	
Harissa Roasted Chicken with Labneh & Pistachio Dukkah (gf option)	36
Charred spiced chicken maryland, served over saffron couscous with labneh, pomegranate arrels and pistachio dukkah	

SIDES

Truffle Parmesan Fries (gf/v)	10
Duck Fat Kipfler Potatoes (gf)	12
finished with smoked salt and rosemary	
Seasonal Green Salad (gf/v)	9
with lemon vinaigrette and seeds	
Charred brussels (gf)	14
with garlic, macadamia, tallow and preserved lemon	

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DESSERTS

Vue Brûlée (<i>gf option</i>)	20
Silky vanilla custard, burnt sugar top, served with biscotti	
Bistro Mess (<i>gf</i>)	20
Lemon curd, crushed meringue, pistachio, microgreens	
Dark Chocolate Fondant with Raspberry Sorbet	20
Rich chocolate fondant with a molten centre, served with tart raspberry sorbet and freeze-dried berries	
Cheese Plate (<i>gf option</i>)	38
A selection of local and international cheeses, crackers, preserves and fruit	
Classic Affogato	12
Espresso poured over vanilla ice cream – add liqueur	+8

DESSERT COCKTAILS

Ferrero Rocher Martini	22
Vodka, Kahlua, Nutella & chocolate ice cream	
Tiramisu Martini	22
Baileys Chocolate Liqueur, Vodka, espresso, double cream & savoiardi biscuit	
Espresso Martini	22
Vodka, Mr Blacks coffee Liqueur, espresso shot, sugar syrup & garnish with cocoa powder & coffee beans	



BISTRO VUE

DRINKS

Our drinks are chosen to complement
the food and the season.

Wines with a sense of place, classic cocktails
made well, and a few things simply because
we enjoy pouring them.

Enjoy.

SIGNATURE COCKTAILS

Vue Martini 20
Gin, Nolly pratt dry or dirty you choose & olives

Vodka Martini 20
Vodka, dry Vermouth & citrus peel

Old Fashioned 20
Bourbon, Angostura bitters, gomme syrup, dash of water & orange peel

Coastal Spritz 20
Limoncello, Prosecco, lemon myrtle & soda

Apple Crumble 20
Fireball Whiskey, Frangelico, cloudy apple juice, cinnamon & vanilla

Spiced Breeze 20
Spiced Rum, Absolut Vanilla Vodka, apple juice & sugar syrup

Coconut Margarita 20
1800 Patron Silver Tequila, coconut cream, citrus & toasted coconuts

The Botanical 20
Gin, elderflower, cucumber, mint lemon & soda

Raspberry Mule 20
Vodka, muddled Raspberries, fresh lime & ginger beer, mint

French Martini 20
Vodka, Chambord liqueur & pineapple juice

DESSERT COCKTAILS

Ferrero Rocher Martini 22

Vodka, Kahlua, Nutella & chocolate ice cream

Tiramisu Martini 22

Baileys Chocolate Liqueur, Vodka, espresso,
double cream & savoiardi biscuit

Espresso Martini 22

Vodka, Mr Blacks coffee Liqueur, espresso shot,
sugar syrup & garnish with cocoa powder &
coffee beans

WINE BY THE GLASS

APERITIFS (60ML)

Gonzales Byass Tio Pepe Fino Sherry 8
Spain

SPARKLING (120ML)

The Duchess Sparkling Cuvee 8
Hunter Valley NSW
White peach, citrus, nectarine & brioche

Villa Sandi Il Fresco Prosecco 12
Veneto Italy
Fruity, flowery with hints of ripe golden apple

WHITES

150 / 200ML

2021 Turkey Flat Rosé 11 / 17
Barossa Valley, SA
Summer fruits, pink lady apple & white peach

2025 Babich Black Label Sauvignon Blanc 10 / 16
Marlborough, NZ
Tropical fruits, blackcurrant & citrus

2024 Ox Hardy Fiano 10 / 16
McLaren Vale, SA
Stone fruit, lemon, white flowers & guava

2024 Forest Hill Chardonnay 10 / 16
Great Southern, WA
Citrus peel, nectarines & toasted nuts

REDS

150 / 200ML

2021 Tyrrell's Old Winery Pinot Noir 9 / 15
Hunter Valley, NSW
Rich, sweet fruits & savoury oak

2024 Smoking Barrells Merlot 11 / 16
McLean Vale, SA
Ripe plum, mulberry & mocha

2022 Wirra Wirra Catapult Shiraz 12 / 17
McLaren Vale, SA
Berries, vanilla bean & butter biscuit

2022 Langmeil 'Wild Child' Cabernet Sauvignon 11 / 17
Barossa Valley, SA
Cassis, chocolate & sweet spices

WINE

SPARKLING

NV Redbank Prosecco 42
King Valley, VIC

NV Villa Sandi Il Fresco Prosecco 55
Veneta, Italy

NV The Duchess Cuvee 40
Hunter Valley, NSW

NV Jansz Premium Cuvee 62
Tamar Valley, TAS

CHAMPAGNE

NV Billecart-Salmon Reserve 150
Mareuil-Sur-Ay, France

NV Pol Roger 165
Epernay, France

WHITE

2024 Ox Hardy Fiano McLaren Vale, SA	52
2017 Cantina Pinot Grigio Veneto, Italy	44
2017 Mesh Riesling Museum Release Eden Valley, SA	75
2019 Jim Barry Riesling Watervale, SA	46
2025 Vasse Felix Semillon Sauv/Blanc Margaret River, WA	42
2019 Babich Sauvignon Blanc Marlborough, NZ	48
2023 William Ferre Petit Chablis Chablis, France	90
2022 Marc Bredif Vouvray Loire Valley, France	65
2019 Turkey Flat Rosé Barossa Valley, SA	60
2023 Hugel Gentil Gewurtztraminer Alsace, France	52
2024 Forest Hill Chardonnay Great Southern, WA	46
2021 Scarborough Chardonnay Hunter Valley, SA	56
2023 Leeuwin Estate Prelude Chardonnay Margaret River, WA	70
2024 Brokenwood Semillon Hunter Valley, NSW	54
2024 Shaw and Smith M3 Chardonnay Adelaide Hills, SA	95

REDS

2022 Tyrrells Pinot Noir Hunter Valley, NSW	42
2020 Luna Pinot Noir Martinborough, NZ	55
2024 Mr Riggs Yacca Tempranillo Adelaide Hills, SA	46
2020 Luna Estate Pinot Martinborough, NZ	60
2023 Smokin’ Barrels Merlot Barossa Valley, SA	40
2021 Peter Lehmann ‘Mentor’ Cabernet Sauvignon Barossa Valley, SA	85
2019 Côtes du Rhône Syrah Grenache France	60
2024 Parker Estate Cabernet Sauvignon ‘Terra Rossa’ Coonawarra, SA	55
2021 Pierro LTCf Cabernet Merlot Franc Margaret River, WA	80
2020 Tyrrells ‘Stevens’ Shiraz Hunter Valley NSW	90

DESSERT WINE

2019 Pressing Matters R139 (375ml) Coal River, TAS	52
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BEER AND CIDER

TAP - 425ML

Great Northern Super Crisp	9
Sapporo	12

BOTTLED

Local

James Squires Zero (0.0%)	9
Balter Captain Sensible Ale (3.5%)	9
James Boag's Premium (4.2%)	10
Carlton Dry (4.2%)	9

Imported

Corona (5.0%)	11
Heineken (5.0%)	11

Craft

Stone & Wood Pacific Ale (4.4%)	12
4 Pines Nitro Stout (5.1%)	12

Cider

Coldstream Pear Cider (5.5%)	10
Coldstream Apple Cider (5.0%)	10

NON-ALCOHOLIC

Soft drinks 6

Lemon-lime & bitters
Lemonade
Lemon squash
Ginger beer
Coke
Diet Coke
Coke Zero
Soda Water

San Pellegrino sparkling mineral water (500ml) 8