



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

Warm Marinated Olives (<i>veg/gf</i>)	14
Peach & Wolf Sourdough (<i>veg</i>) with whipped truffle butter	15
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 • Kilpatrick	18/ 32/ 64
Citrus Ceviche (<i>gf</i>) Coconut-cured fish, native finger lime, chilli oil, microgreens, crispy rice shards	26
Pan-seared Scallops (<i>gf</i>) with crispy prosciutto & finger lime gastrique	26
Pork Rilette & Pickles (<i>gf option</i>) Slow-cooked and served with crunchy sourdough and cornichons	23
Camembert on four (<i>gf option</i>) Baked with garlic, olive oil & herbs, served with crispy bread	25
House-made Duck Liver Pâté (<i>gf option</i>) flavoured with brandy & thyme, served with toasted sourdough	23
Roasted Beetroot Carpaccio (<i>veg/gf</i>) with whipped feta, candied walnuts, citrus oil and baby herbs	21

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MAINS

Fish of the Day (*gf*)

Market price

Prepared daily by our chefs – fresh, simple and seasonal. *Please ask your server*

Panko & Herb Crusted Prawns

44

with sauce gribbiche, served with cucumber & fennel salad

Za'atar-Spiced Lamb Rump

42

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.

Crispy Skinned Duck Breast (*gf*)

42

Served with pear, raddish, caramelised peach, roasted beetroot & Davidson plum reduction

SIDES

Truffle Parmesan Fries (*gf/v*)

10

Duck Fat Kipfler Potatoes (*gf*)

12

finished with smoked salt and rosemary

Autumn Orchard Salad (*gf/v*)

12

with rocket, pear, orange, parmesan & pepitas

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 Parfait	24
Rich chocolate parfait served with Hazelnut dentelles & candied orange	
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

Espresso Martini	22
Vodka, Mr Blacks coffee liqueur, espresso shot, sugar syrup & garnish with cocoa powder & coffee beans	
Ferrero Rocher Martini	22
Vodka, Kahlua, Nutella & chocolate ice cream	
Tiramisu Martini	22
Baileys Chocolate Liquor, Vodka, espresso, double cream & savoiardi biscuit	
Mango Weis	22
Vanilla vodka, mango puree, coconut cream, passion fruit liqueur, lime & cream	
Strawberry Shortcake	22
Vanilla vodka, Amaretto, fresh strawberries & cream	