



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

BISTRO VUE

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

BISTRO VUE

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>)	
A selection of local and international cheeses, crackers, preserves and fruit	38
Classic Affogato	
Espresso poured over vanilla ice cream	12
– 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	



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	

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Strawberry Shortcake	22
Vanilla vodka, Amaretto, fresh strawberries & cream	

WINE BY THE GLASS

APERITIFS (60ML)

Gonzales Byass Tio Pepe Fino Sherry	8
Spain	

SPARKLING (120ML)

The Duchess Sparkling Cuvee	10
Hunter Valley NSW	
<i>White peach, citrus, nectarine & brioche</i>	

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

WHITES

150 / 250ML

2023 Collector Rosé	12 / 18
Canberra District, ACT	
<i>Summer fruits, pink lady apple & white peach</i>	

2024 Saint Clair Sauvignon Blanc	12 / 18
Marlborough, NZ	
<i>Tropical fruits, blackcurrant & citrus</i>	

2024 Ox Hardy Fiano	11 / 17
McLaren Vale, SA	
<i>Stone fruit, lemon, white flowers & guava</i>	

2024 Forest Hill Chardonnay	12 / 18
Great Southern, WA	
<i>Citrus peel, nectarines & toasted nuts</i>	

REDS

150 / 250ML

2024 Haha Pinot Noir	12 / 18
Marlborough, New Zealand	
<i>Rich, sweet fruits & savoury oak</i>	

2024 Smoking Barrells Merlot	11 / 17
McLean Vale, SA	
<i>Ripe plum, mulberry & mocha</i>	

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

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

WINE

SPARKLING

NV Redbank Prosecco 42
King Valley, VIC

NV Villa Sandi Il Fresco Prosecco 55
Veneta, Italy

NV The Duchess Cuvee 45
Hunter Valley, NSW

NV Jansz Premium Cuvee 65
Tamar Valley, TAS

CHAMPAGNE

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

NV Pol Roger 165
Epernay, France

WHITE

2024 Ox Hardy Fiano 52
McLaren Vale, SA

2024 Corte Giara Pinot Grigio 54
Delle Venezie, Italy

2017 Mesh Riesling Museum Release 75
Eden Valley, SA

2019 Jim Barry Riesling 48
Watervale, SA

2025 Vasse Felix Semillon Sauv Blanc 56
Margaret River, WA

2024 Saint Clair Sauvignon Blanc 50
Marlborough, NZ

2023 William Fevre Petit Chablis 95
Chablis, France

2023 Collector Rosé 58
Canberra District, ACT

2023 Hugel Gentil Gewurtztraminer 62
Alsace, France

2024 Forest Hill Chardonnay 54
Great Southern, WA

2021 Scarborough Chardonnay 60
Hunter Valley, SA

2023 Leeuwin Estate Prelude Chardonnay 75
Margaret River, WA

2024 Brokenwood Semillon 55
Hunter Valley, NSW

2022 Heggies Reserve Chardonnay 105
Eden Valley, SA

REDS

2024 Haha Pinot Noir Marlborough, NZ	52
2023 Ata Rangi Crimson Martinborough, NZ	85
2024 Mr Riggs Yacca Tempranillo Adelaide Hills, SA	58
2023 Wirra Wirra Shiraz McLaren Vale, SA	56
2023 Smokin’ Barrels Merlot Barossa Valley, SA	48
2021 Peter Lehmann ‘Leston’ Cabernet Sauvignon Barossa Valley, SA	85
2021 Guigal Côtes du Rhône Syrah Grenache France	65
2024 Parker Estate Cabernet Sauvignon ‘Terra Rossa’ Coonawarra, SA	58
2021 Pierro LTCf Cabernet Merlot Franc Margaret River, WA	80

2020 Tyrrells ‘Stevens’ Shiraz Hunter Valley NSW	100
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MAGNUM

2018 Yalumba “The Signature” Cabernet Shiraz (1500ml) Barossa Valley, SA	230
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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
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Lemon-lime & bitters
Lemonade
Lemon squash
Ginger beer
Coke
Diet Coke
Coke Zero
Soda Water

San Pellegrino sparkling mineral water (500ml)	8
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