

BISTRO VUE

BRUNCH

Croque Madame	24
Bangalow ham, Swiss cheese, Peach & Wolf sourdough, béchamel & poached egg	
Truffled Mushrooms	26
Sautéed wild mushrooms, whipped goat's cheese, salsa verde, black truffle oil, sourdough	
Eggs Florentine	24
Wilted spinach, poached eggs, brioche, silky hollandaise <i>add Bangalow ham + 6</i>	
Bacon & Egg Roll	18
Thick-cut bacon, Swiss cheese, fried egg, fermented chilli mayo, toasted brioche bun	
Chorizo Baked Eggs	26
Baked eggs with Spanish chorizo, cannellini beans, tomato sugo, grilled sourdough	

VUE SIGNATURES

Balmain Bug Roll	30
Butter-toasted brioche, mixed leaves, Mary Rose sauce	
Prawns & Avocado Toast	32
Preserved lemon crème fraîche, avocado, finger lime, toasted sourdough	
Burrata & Heirloom Tomato	26
Stracciatella burrata, basil oil, aged balsamic, toasted sourdough <i>add prosciutto +8</i>	
Steak Frites	38
250g grilled sirloin, Café de Paris butter, salad, fries	
Seared Yellowfin Tuna Niçoise	34
Rare-seared sashimi-grade tuna, kipfler potatoes, beans, heirloom tomatoes, soft-boiled egg, Kalamata olives & anchovies, with Dijon-red wine vinaigrette.	

BISTRO VUE

DRINKS

Coffee or chocolate - your way	5
Choose your style - hot or iced add soy or almond milk + 1 add whipped cream +2 upsize to mug +6	
Tea	6
Black, English breakfast, lemongrass	
Juice	8
Apple, orange, ruby red grapefruit, tomato, guava	
Soft drinks	6
Lemon-lime & bitters, lemonade, lemon squash, ginger beer, Coke, Coke Zero, Soda water	
San Pellegrino sparkling mineral water	8
(500ml)	

VUE SIGNATURE DRINKS

Espresso Martini	24
Vodka, Mr Blacks coffee liqueur, espresso shot, sugar syrup & garnish with cocoa powder & coffee beans	
Mango Weis	24
Vanilla vodka, mango puree, coconut cream, passion fruit liqueur, lime & cream	
Aperol Spritz	22
Aperol, prosecco, lemon myrtle & soda	
Bloody Mary	22
Vodka, tomato, lemon, celery, salt & house spice	
Mimosa	18
Prosecco & orange juice served with orange zest	
Classic Affogato	12
Espresso poured over vanilla ice cream add liquer +8	