



# 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

## CHEF'S SELECTION 5 COURSES

\$145pp

Allow our kitchen to guide your dining experience with a curated progression of dishes to the signature style of Bistro Vue. (Minimum 2 pax.) *Ask your server.*

### SMALL PLATES & STARTERS

#### SHARE

<b>Peach &amp; Wolf Sourdough</b> <i>(veg)</i> served with anchovy butter	16
<b>House-made flatbread &amp; Babaghanoush &amp; Tzatziki</b> <i>(veg)</i>	18
<b>The Vue Antipasti Board</b> <i>(gf option)</i> a rotating selection of house favourites: cured meats, pickles, cheeses, and seasonal accompaniments	44

#### STARTERS

<b>Oysters</b> <i>(gf)</i> Your way, available in 3, 6 or 12. <ul style="list-style-type: none"><li>• Fromage mornay</li><li>• Champagne granita</li><li>• Natural with chive &amp; lemon dressing</li></ul>	18/ 32/ 64
<b>Tuna carpaccio</b> <i>(gf)</i> served with finger lime, chilli thread & watercress	26
<b>Pan-seared Scallops</b> <i>(gf)</i> with silky cannellini bean puree, parmesan crisp & herb oil	28
<b>Camembert au Four</b> <i>(gf option)</i> Baked with garlic, flavoured with thyme, rosemary & confit garlic	26
<b>House-made Duck Liver Pâté</b> <i>(gf option)</i> flavoured with brandy & thyme, served with charred sourdough	24
<b>Buffalo Mozzarella</b> <i>(veg/gf)</i> with locally grown ox heart tomatoes, basil oil & handmade Barossa bark crisps	24
<b>King Prawns à la Vue</b> Chargrilled split prawns, saffron & sweet corn emulsion, chilli oil & charred lemon	26

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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*

### **Lamb Wellington**

52

Lamb back strap, mushroom duxelles, prosciutto wrapped in butter puff pastry, served with minted pea puree, Dutch carrots & cranberry jus

### **Balmain Bugs**

48

with fermented chilli, garlic, white wine & chorizo, served with sourdough

### **Striploin Sirloin (250g)** *(gf)*

46

served with Café De Paris butter & Shiraz jus

### **Sage Burnt Butter Gnocchi** *(v)*

36

Hand-rolled with pumpkin & crisp sage

### **Chicken Supreme** *(gf)*

42

with tarragon jus Grah, creamy polenta & caramelised shallot

## SIDES

### **Parmesan Truffle French Fries** *(gf/v)*

15

### **Duck Fat Kipfler Potatoes** *(gf)*

14

finished with smoked salt & rosemary

### **Mesculin** *(gf/v)*

15

with roasted pumpkin, feta, pickled shallot & toasted almonds

### **Roasted broccolini** *(gf)*

16

with romesco & almonds

# BISTRO VUE

## DESSERTS

<b>Vue Brûlée</b> ( <i>gf option</i> )	20
served with house-made lemon biscotti	
<b>Bistro Mess</b> ( <i>gf</i> )	24
Dark chocolate cremeax, cherry gelee, praline & garden herbs	
<b>Rosewater Panna cotta</b>	24
caramelised white chocolate crumb & macerated blackberries	
<b>Cheese Plate</b> ( <i>gf option</i> )	35
A selection of local and international cheeses, crackers, preserves and fruit	
<b>Classic Affogato</b>	12
Espresso poured over vanilla ice cream	
- add liqueur	+8

## DESSERT COCKTAILS

<b>Espresso Martini</b>	25
Vodka, Mr Blacks coffee liqueur, espresso shot, sugar syrup & garnish with cocoa powder & coffee beans	
<b>Ferrero Rocher Martini</b>	25
Vodka, Kahlua, Nutella & chocolate ice cream	
<b>Tiramisu Martini</b>	25
Baileys Chocolate Liqueur, Vodka, espresso, double cream & savoiardi biscuit	
<b>Mango Weis</b>	25
Vanilla vodka, mango puree, coconut cream, passion fruit liqueur, lime & cream	
<b>Strawberry Shortcake</b>	25
Vanilla vodka, Amaretto, fresh strawberries & cream	