

BISTRO VUE

BRUNCH

Truffled Mushrooms 22
Sautéed mushrooms, salsa Verde, goats cheese, poached egg, sourdough,
finished with black truffle oil

Eggs Benedict 24
Bangalow ham, two poached eggs, house made hollandaise, toasted sourdough

Croque Monsier 22
Bangalow ham, Swiss cheese, mornay sauce on brioche

Bacon & Eggs 19
Chargrilled bacon, 2 eggs poached or scrambled,

Smashed Avo (*veg/gf option*) 22
Avocado, pickled beetroot, marinated feta, dukkah on sourdough

Bacon & Egg Roll 18
Chargrilled bacon, fried egg, Swiss cheese, house made relish, toasted brioche bun

Eggs on Toast (*gf option*) 14
Poached or scrambled, on sourdough

Add ons
Egg 4 | Hash Brown 5 | Bacon 6 | Relish 3

BISTRO VUE

DRINKS

| | |
|--|---|
| Coffee, Chocolate or Chai - 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 | |
| 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

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|---|----|
| 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 | |