



# 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.*

### Opening hours:

**Daily for dinner from 5pm**

**Weekends for breakfast & lunch 8am - 2pm**

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## SMALL PLATES & STARTERS

### SHARE

<b>Peach &amp; Wolf Sourdough</b> <i>(veg)</i> served with truffle butter	16
<b>House-made flatbread with bruschetta, aged balsamic &amp; olive oil</b> <i>(veg)</i>	18

### STARTERS

<b>Oysters</b> <i>(gf)</i> Your way, available in 3, 6 or 12. <ul style="list-style-type: none"><li>• Natural with lemon</li><li>• Champagne granita</li><li>• Kilpatrick</li></ul>	18/ 32/ 64
<b>French Onion Soup</b> <i>(veg/gf)</i> served with Gruyère, sourdough crostini	20
<b>Crispy Soft-Shell Crab</b> <i>(gf)</i> served with masala sabayon	24
<b>Camembert au Four</b> <i>(veg/gf option)</i> baked with thyme, honey & confit garlic	25
<b>House-made Pâté</b> <i>(gf option)</i> flavoured with brandy & thyme, served with crisp sourdough	24
<b>Char-grilled Marinated Octopus</b> <i>(gf)</i> served with a zesty salsa Verde	24

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## MAINS

<b>Apple Cider Braised Pork Cheeks</b> <i>(gf)</i> with confit chat potatoes & braised cabbage	38
<b>Wild Mushroom &amp; Thyme Gnocchi</b> <i>(veg)</i>	36
<b>Snapper pie</b> Bistro Vue fish pie with snapper & truffle oil	42
<b>Confit Duck Maryland</b> <i>(gf)</i> with celeriac, charred asparagus & mandarin jus glaze	40
<b>Stout &amp; Mushroom Braised Beef Short Rib</b> <i>(gf)</i> with potato purée & honey glazed Dutch carrots	46
<b>Striploin Sirloin (250g)</b> <i>(gf)</i> served with cowboy butter	46

## SIDES

<b>Parmesan Truffle French Fries</b> <i>(gf/veg)</i>	15
<b>Honey Glazed Carrots</b> <i>(gf/veg)</i>	14
<b>Sautéed Brussel Sprouts</b> <i>(gf)</i>	16
<b>Duck Fat Kipfler Potatoes finished with smoked salt &amp; rosemary</b> <i>(gf/veg)</i>	15

## CHEF'S SELECTION DEGUSTATION

Allow our kitchen to guide your dining experience with a curated progression of dishes and matching wines to the signature style of Bistro Vue. (Minimum 2 pax.) <i>Ask your server.</i>	145
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## DESSERTS

<b>Vue Brûlée</b> ( <i>gf option</i> )	22
Silky vanilla custard served with house-made citrus biscotti	
<b>Mixed Berry Clafouti</b>	24
served with vanilla bean ice cream	
<b>Apple Tarte Tatin</b>	24
served with Chantilly cream	
<b>Classic Affogato</b>	
Espresso poured over vanilla ice cream	12
- 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	