



# 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**

# BISTRO VUE

## SMALL PLATES & STARTERS

### SHARE

- Peach & Wolf Sourdough** (*veg*) 16  
served with truffle butter
- House-made flatbread with bruschetta, aged balsamic & olive oil** (*veg*) 18

### STARTERS

- Oysters** (*gf*) 18/ 32/ 64  
Your way, available in 3, 6 or 12.  
• Natural with lemon  
• Champagne granita  
• Kilpatrick
- French Onion Soup** (*veg/gf*) 20  
served with Gruyère, sourdough crostini
- Crispy Soft-Shell Crab** (*gf*) 24  
served with masala sabayon
- Camembert au Four** (*veg/gf option*) 25  
baked with thyme, honey & confit garlic
- House-made Pâté** (*gf option*) 24  
flavoured with brandy & thyme, served with crisp sourdough
- Char-grilled Marinated Octopus** (*gf*) 24  
served with a zesty salsa Verde

# BISTRO VUE

## 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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# BISTRO VUE

## 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	

# BISTRO VUE

## BRUNCH

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

## VUE SIGNATURES

<b>Balmain Bug Roll</b>	30
Butter-toasted brioche, mixed leaves, Mary Rose sauce	
<b>Prawns &amp; Avocado Toast</b>	32
Preserved lemon crème fraîche, avocado, finger lime, toasted sourdough	
<b>Burrata &amp; Heirloom Tomato</b>	26
Stracciatella burrata, basil oil, aged balsamic, toasted sourdough <i>add prosciutto +8</i>	
<b>Steak Frites</b>	38
250g grilled sirloin, Café de Paris butter, salad, fries	
<b>Seared Yellowfin Tuna Niçoise</b>	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

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

## VUE SIGNATURE DRINKS

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



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## DRINKS

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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.*

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## SIGNATURE COCKTAILS

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<b>Vue Martini</b>	22
Gin, Nolly pratt dry or dirty (you choose) & olives	
<b>Vodka Martini</b>	22
Vodka, dry Vermouth & citrus peel	
<b>Old Fashioned</b>	22
Bourbon, Angostura bitters, gomme syrup, dash of water & orange peel	
<b>Coastal Spritz</b>	22
Limoncello, Prosecco, lemon myrtle & soda	
<b>Apple Crumble</b>	22
Fireball Whiskey, Frangelico, cloudy apple juice, cinnamon & vanilla	
<b>Spiced Breeze</b>	22
Spiced Rum, Absolut Vanilla Vodka, apple juice & sugar syrup	
<b>Coconut Margarita</b>	22
1800 Patron Silver Tequila, coconut cream, citrus & toasted coconuts	
<b>The Botanical</b>	22
Gin, elderflower, cucumber, mint lemon & soda	
<b>Raspberry Mule</b>	22
Vodka, muddled Raspberries, fresh lime & ginger beer, mint	
<b>French Martini</b>	22
Vodka, Chambord liqueur & pineapple juice	

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## DESSERT COCKTAILS

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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
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<b>Strawberry Shortcake</b>	25
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## WINE BY THE GLASS

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### APERITIFS (60ML)

<b>Gonzales Byass Tio Pepe Fino Sherry</b>	8
Spain	

### SPARKLING (120ML)

<b>The Duchess Sparkling Cuvee</b>	12
Hunter Valley NSW <i>White peach, citrus, nectarine &amp; brioche</i>	

<b>Villa Sandi Il Fresco Prosecco</b>	15
Veneto Italy <i>Fruity, flowery with hints of ripe golden apple</i>	

### WHITES

150 / 250ML

<b>2023 Collector Rosé</b>	14 / 18
Canberra District, ACT <i>Summer fruits, pink lady apple &amp; white peach</i>	

<b>2024 Saint Clair Sauvignon Blanc</b>	14 / 18
Marlborough, NZ <i>Tropical fruits, blackcurrant &amp; citrus</i>	

<b>2024 Ox Hardy Fiano</b>	13 / 17
McLaren Vale, SA <i>Stone fruit, lemon, white flowers &amp; guava</i>	

<b>2024 Forest Hill Chardonnay</b>	14 / 18
Great Southern, WA <i>Citrus peel, nectarines &amp; toasted nuts</i>	

### REDS

150 / 250ML

<b>2024 Haha Pinot Noir</b>	14 / 18
Marlborough, New Zealand <i>Rich, sweet fruits &amp; savoury oak</i>	

<b>2024 Smoking Barrells Merlot</b>	13 / 18
McLean Vale, SA <i>Ripe plum, mulberry &amp; mocha</i>	

<b>2022 Wirra Wirra Catapult Shiraz</b>	14 / 18
McLaren Vale, SA <i>Berries, vanilla bean &amp; butter biscuit</i>	

<b>2022 Langmeil 'Wild Child' Cabernet Sauvignon</b>	14 / 18
Barossa Valley, SA <i>Cassis, chocolate &amp; sweet spices</i>	

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## WINE

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### SPARKLING

**NV Redbank Prosecco** 44  
King Valley, VIC

**NV Villa Sandi Il Fresco Prosecco** 60  
Veneta, Italy

**NV The Duchess Cuvee** 48  
Hunter Valley, NSW

**NV Jansz Premium Cuvee** 65  
Tamar Valley, TAS

### CHAMPAGNE

**NV Billecart-Salmon Reserve** 160  
Mareuil-Sur-Ay, France

**NV Pol Roger** 170  
Epernay, France

### WHITE

**2024 Ox Hardy Fiano** 54  
McLaren Vale, SA

**2024 Corte Giara Pinot Grigio** 58  
Delle Venezie, Italy

**2017 Mesh Riesling Museum Release** 78  
Eden Valley, SA

**2019 Jim Barry Riesling** 50  
Watervale, SA

**2025 Vasse Felix Semillon Sauv Blanc** 60  
Margaret River, WA

**2024 Saint Clair Sauvignon Blanc** 54  
Marlborough, NZ

**2023 William Fevre Petit Chablis** 95  
Chablis, France

**2023 Collector Rosé** 58  
Canberra District, ACT

**2023 Hugel Gentil Gewurtztraminer** 65  
Alsace, France

**2024 Forest Hill Chardonnay** 56  
Great Southern, WA

**2021 Scarborough Chardonnay** 60  
Hunter Valley, SA

**2023 Leeuwin Estate Prelude Chardonnay** 75  
Margaret River, WA

**2024 Gustave Lorentz Pinot Gris Reserve** 85  
Alsace, France

**2024 Brokenwood Semillon** 58  
Hunter Valley, NSW

**2022 Heggies Reserve Chardonnay** 110  
Eden Vale, SA

**2024 Fromier 'MMM' Sauvignon Blanc** 68  
Sancerre, France

## REDS

<b>2024 Haha Pinot Noir</b> Marlborough, NZ	55
<b>2023 Ata Rangi Crimson</b> Martinborough, NZ	90
<b>2024 Mr Riggs Yacca Tempranillo</b> Adelaide Hills, SA	60
<b>2024 Bouchard &amp; Fils Pinot Noir</b> Burgundy, France	65
<b>2023 Wirra Wirra Shiraz</b> McLaren Vale, SA	58
<b>2024 Smokin' Barrels Merlot</b> Barossa Valley, SA	54
<b>2021 Howard Park 'Leston' Cabernet Sauvignon</b> Margaret River, WA	88
<b>2022 Guigal Côtes du Rhône Syrah Grenache</b> France	68
<b>2024 Parker Estate Cabernet Sauvignon 'Terra Rossa'</b> Coonawarra, SA	62
<b>2021 Pierro LTCf Cabernet Merlot Franc</b> Margaret River, WA	84
<b>2018 Chateau Vallier Cabernet Merlot Malbec</b> Bordeaux, France	94
<b>2020 Tyrrell's 'Stevens' Shiraz</b> Hunter Valley, NSW	105
<b>MAGNUM</b>	
<b>2018 Yalumba "The Signature" Cabernet Shiraz (1500ml)</b> Barossa Valley, SA	230
<b>DESSERT WINE</b>	
<b>2019 Pressing Matters R139 (375ml)</b> Coal River, TAS	50

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## BEER AND CIDER

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### TAP

Great Northern Super Crisp <i>Schooner 425ml</i>	10
<i>Pint 570ml</i>	14

Sapporo <i>Schooner 425ml</i>	12
<i>Pint 570ml</i>	16

### BOTTLED

#### Local

Heineken Zero (0.0%)	10
Balter Captain Sensible Ale (3.5%)	10
James Boag's Premium (4.2%)	10

#### Imported

Corona (5.0%)	11
Stella Artois (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

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## NON-ALCOHOLIC

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<b>Soft drinks</b>	6
Lemon-lime & bitters	
Lemonade	
Lemon squash	
Ginger beer	
Coke	
Diet Coke	
Coke Zero	
Soda Water	
<b>San Pellegrino sparkling mineral water (500ml)</b>	8