



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

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

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MAINS

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

SIDES

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

Vue Brûlée (<i>gf option</i>)	22
Silky vanilla custard served with house-made citrus biscotti	
Mixed Berry Clafouti	24
served with vanilla bean ice cream	
Apple Tarte Tatin	24
served with Chantilly cream	
Classic Affogato	
Espresso poured over vanilla ice cream	12
– add liqueur	+8

DESSERT COCKTAILS

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