



WELCOME

Seasonal food, European influence & thoughtful service are at the heart of Bistro Vue.

Our menu evolves with the seasons, bringing together quality produce, familiar flavours and refined technique. Alongside it, warm and attentive service creates an experience that feels considered without ever feeling formal.

A place to settle in, share good food and return to often.

Enjoy.

Opening hours:
Daily for dinner from 5pm
Weekends for breakfast & lunch 8am - 2pm

BISTRO VUE

SMALL PLATES & STARTERS

House-made flatbread with roasted capsicum & whipped feta (veg)	20
Oysters (A) (gf) Your way, available in 3, 6 or 12. • Natural with lemon • Champagne granita • Bloody Mary	18/ 32/ 64
Date & Goat's Cheese Stuffed Zucchini Flowers (veg/gf) served with romesco & ricotta salata	24
Char-Grilled Prawns (A) (gf) served with avocado gazpacho, chilli oil, tuille	26
Baked Camembert (veg/gf option) with honey & walnuts, served with crisp sourdough	25
House-Made Duck Liver Pâté (gf option) flavoured with brandy & thyme, served with chargrilled sourdough	25
Beetroot Cured Hiromasa Kingfish Gravlax (I) (gf) with samphire, finger lime & a citrus reduction	28

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>	149
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MAINS

House-Made Gnocchi (<i>veg/vegan</i>)	36
with green peas, asparagus, mint & parmesan pangrattato	
Fish of the Day (A)	Market Price
speak to your server for more details	
Pepper-Crusted Lamb Rump (<i>gf</i>)	46
with wild mushroom fricassee, potato pave & ribbon salad	
Prosciutto Wrapped Chicken Roulade (<i>gf</i>)	42
with sautéed silverbeet, artichoke purée	
Mussels Marineras (A) (<i>gf option</i>)	45
with white wine, crème fraîche, leek and toasted sourdough	
250g Sirloin (<i>gf</i>)	46
served with brandy peppercorn sauce	

SIDES

Parmesan Truffle French Fries (<i>gf/veg</i>)	15
Cauliflower Gratin (<i>veg</i>)	15
Spring salad (<i>veg/gf</i>)	16
rocket, pear, walnut, parmesan, citrus dressing	
Duck Fat Kipfler Potatoes (<i>gf/veg</i>)	15
finished with smoked salt & rosemary	

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DESSERT

Vue Brûlée (<i>gf option</i>)	22
Silky vanilla custard served with house-made citrus biscotti	
Chocolate Trio	24
Dark chocolate tartlet, white chocolate delice, milk chocolate soil, hazelnut praline	
Strawberries & Cream Mess	24
Macerated strawberries, Chantilly cream, meringue, mint gel	
Classic Affogato	14
Espresso poured over vanilla ice cream	
– 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 Liquor, Vodka, espresso, double cream & savoiardi biscuit	
Mango Weis	25
Vanilla vodka, mango puree, coconut cream, passion fruit liqueur, lime & cream	
Crème Brûlée Martini	25
Vanilla vodka, licor 43, white creme de cacao, cream & burnt caramel	