

## **BREAKFAST WITH A VUE: Available 9am – 11.30**

TOAST - your choice of white or fruit toast served with butter and jam - \$8

BACON & EGGS - poached, fried or scrambled served on toast - \$14

EGGS BENEDICT - 2 poached eggs on toast, served with ham or salmon, roast tomato and a hash brown. Topped with hollandaise sauce - \$18

FARMERS BREAKFAST - 2 eggs cooked to your liking on toast, served with bacon, roast tomato, mushrooms, spinach, sausage and a hash brown - \$24

VEGETARIAN - 2 eggs cooked to your liking on toast, served with roast tomato, mushroom, spinach, and avocado - \$21

CHORIZO BAKED BEANS - Chorizo baked beans on buttered sourdough toast, served with 2 poached eggs and topped with fetta and basil- \$21

OMELETTE - Mediterranean omelette with chorizo, roasted capsicum, basil pesto and goat cheese, served with garlic rubbed Turkish bread - \$24

CINNAMON FRENCH TOAST - with Grilled caramel banana, vanilla ice cream and toasted walnut - \$21

AVOCADO - Avocado on sourdough with Yarra Valley Dairy's Persian fetta, 2 poached eggs and topped with rocket and Spanish onion salad- \$24

WILD MUSHROOM BRUSCHETTA - Wild mushrooms sautéed with garlic butter and sage on toasted sourdough with goat's cheese and black truffle oil - \$21

CHERRY TOMATO BRUSCHETTA – Sautéed cherry tomato's and basil on toasted sourdough with crispy prosciutto and shaved parmesan - \$21

PANCAKES - Buttermilk pancakes served with maple syrup, ice-cream and berries - \$18

BREAKFAST EXTRAS - Egg, Roast Tomato, Mushrooms, Bacon, Spinach, Hash Brown, Sausage, Avocado, Salmon -\$4

### **FOR THE KIDS**

**Pancakes** - with ice-cream, maple syrup and strawberries- \$18

**Bacon & Egg** – on toast (1/2 serve) - \$9

### **DRINKS**

Cappuccino, Latte, Flat White, Espresso, Long Black - \$4.00 or Mug - \$4.50

Hot Chocolate - \$4.50

Tea: English breakfast, Earl Gray, Green Tea, peppermint - \$3.50

Juices: Orange, Apple and Breakfast - \$4.00

Soft Drink- \$4.00

## LUNCH WITH A VUE: Available 11.30am-2pm

### SINGLES

WARM MARINATED OLIVES - \$9

DUKKAH olive oil, bread - \$9

CHORIZO CALAMARI, pan fried tossed with roasted capsicums - \$16

CROQUETTES leek, manchego cheese, chipotle aioli - \$16

CEVICHE OF RED SNAPPER avocado, tomato, coriander, chilli, lime accompanied with tostada - \$16

DUCK RILLETTE sage, bread - \$18

SEARED SCALLOPS served on a refreshing pickle - \$18

FIGS stuffed with gorgonzola and wrapped in prosciutto - \$15

PETIT SALAD sweet potato, corn, coriander and chili - \$10

### TO SHARE

#### DIPS

Olive tapenade, hummus, mint labneh - \$14

#### CHARCUTERIE

A selection of cured meats, relish, pickles, bread and crackers - \$42

#### VUE BOARD

Bbq chermoula prawns, chorizo and calamari, marinated olives, paprika chicken, labneh, persian feta, d'Affinois brie, parfait, manchego stuffed croquettes chipotle aioli, lemon wedges - \$54

### TO FINISH

#### AFFOGATO WITH A TWIST

Ristretto espresso, vanilla ice cream and frangelico - \$10

#### CHEESE

Soft, blue, aged, fresh, quince paste, muscatels, relish, breads, crackers - \$35

#### DESSERT OF THE DAY

Vanilla bean pannacotta served with fresh berries - \$16

### FOR THE KIDS

**Herb & parmesan crusted chicken tenderloins** - chips and salad, served with Vue's aioli- \$18

**Battered Flathead fillet** - chips and salad - \$18

**Penne Bolognese** - served with parmesan cheese - \$18

**Bowl of Chips** - served with aioli- \$8