

LUNCH WITH A VUE

11.30am – 2pm

TO START

DIPS olive tapenade, hummus, mint labneh	16
OLIVES warm and marinated - V	9
DUKKAH olive oil, bread - V	9
CHORIZO CALAMARI, pan fried tossed with roasted capsicums	20
CROQUETTES leek, manchego cheese, chipotle aioli - V	16
CEVICHE OF KINGFISH avocado, tomato, coriander, chilli, lime served with tostada	18
SPICED LAMB MIGNONS wrapped in prosciutto	18
MUSSELS spring bay mussels in a white wine and tomato congas	24
PETIT SALAD rocket, parmesan and maple roasted hazelnuts	10

SOMETHING MORE

RAVIOLO roasted beetroot ravioli with burnt butter and sage - v	30
BEEF RIBS spiced, sticky beef ribs with garlic rosemary chats	36
PORK BELLY crispy skin pork belly served on a cauliflower puree with dutch carrots.	32
LAMB SHANK slow braised lamb shank atop caramelised onion mash with a stockman's sauce	34

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TO SHARE

VUE BOARD	55
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bbq chermoula prawns, chorizo and calamari, marinated olives, paprika chicken, labneh, Persian fetta, d'Áffinois brie, parfait, manchego stuffed croquettes with chipotle aioli and lemon wedges

CHACUTERIE BOARD	45
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prosciutto, brasola, truffle salami, calabrese, shadows of blue, farmhouse cheddar, condiments and bread

TRIO OF CHEESE	35
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french style d'Áffinois, gippsland shadows of blue, english farmhouse cheddar, quince paste muscatels, fruit and lavosh

TO FINISH

PANNA COTTA	16
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vanilla bean panna cotta, fresh berries and coulis

PETIT FOURS	16
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six pieces of delicate and delicious petit four desserts

AFFOGATO	16
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served with a shot of coffee and frangelico

HOT DRINKS

cappuccino, latte, flat white, macchiato, long black, espresso	4.5
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hot chocolate, chai latte	4.5
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english breakfast, earl grey, green tea, peppermint tea	4.5
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