

VUE TAPAS

Dips - Trio of house made dips served with toasted Turkish bread	16
Olives – Warm & Marinated	6
Dukkah – Olive oil with toasted Turkish bread	9
Spiced Calamari – Calamari dusted in spiced flour and served with herb aioli and petite salad	18
Ceviche of King Fish – avocado, tomato, coriander, & chilli lime served with tostada	18
Croquettes – Manchego cheese, leek, served with sriracha aioli	12
Arancini – Parmesan and sun dried tomato with sriracha aioli	8
Pickled Octopus – House made and marinated	8
Baby Lamb Mignons –served with Homus & Dukkah	14

VUE LUNCH

Chicken Salad – Grilled Tenderloins served atop a salad of fresh mint, parsley, cucumber, spanish onion and cherry bliss tomato with balsamic dressing	17
Dukkah Lamb Salad – Grilled lamb served atop a baby beetroot, crisp green beans, cream Yarra Valley feta, roasted pine nuts and rocket topped with mint yogurt	18
Atlantic Salmon – Grilled Atlantic Salmon served with rocket, dill, fennel & orange segment salad topped with salsa verde	26
Yarra Valley Gnocchi – Potato gnocchi tossed through fresh pesto topped with Yarra Valley feta	22
Yarra Valley Tagliatelle - Seared tiger prawns, tossed with garlic, chilli, cherry blissed tomato, fresh basil topped with Feta	24
Braised Beef Cheeks – Slow cooked beef cheeks in red wine sauce served with parmesan mash	28
Wild mushroom risotto - drizzled with a light truffle oil	24

VUE SIDES

Green Veg with roasted flaked almonds & olive oil	10
Garlic & rosemary chat potato with sriracha aioli	8
Rocket pear & parmesan salad	8
Quinoa & baby carrot salad	10
Chips with aioli	8

TO SHARE

VUE Board	54
BBq chermoula prawns, marinated olives Cajun spiced chicken, minted yogurt, Yarra Valley feta d’Affinois brie, chicken liver parfait, pickled octopus manchengo stuffed croquettes & herb aioli	
CHACUTERIE BOARD	45
Prosciutto, brasola, truffle salami, Calabrese, shadow of blue, farmhouse cheddar, condiments and bread	
TRIO OF CHEESE	35
French style d’Affinois, Gippsland shadow of blue, English farmhouse cheddar, quince paste, muscatels, fruit and lavosh	

VUE DESSERTS

Panna Cotta – Vanilla bean panna cotta, fresh berries & coulis	1
Rice Pudding – Rosewater & orange segment scented rice pudding with dukkah pistachio	16
Petit Fours – delicate & delicious shared desserts	12
Affogato – Served with a shot of coffee and fangelico	12

VUE KIDS

Beef Ravioli Bolognese	12
Kids Snitzel	14
Kids Beer Battered Whiting	14

HOT DRINKS

Cappuccino, flat white, macchiato, long black espresso	4/4.5 mug
Hot chocolate, Chai Latte	4.5
English breakfast, earl grey, green & peppermint tea	3.5