

STARTERS

A platter of house made hummus and beetroot dip, warm olives, and spiced dukkha, served with fresh Turkish bread. (GFO)		16
Calamari – Calamari dusted in salt and pepper flour and served with lemon and aioli.	E	18
	M	26
Croquettes – Manchego cheese, leek, served with house made sriracha aioli (3 pieces)		12
Arancini – Parmesan and sun-dried tomato with house made sriracha aioli (5 pieces)		8
Baby Lamb Mignons – Tender lamb backstrap wrapped in crispy prosciutto, finished with Hummus & Dukkha (5 pieces). (GF)		14
Prawn skewers – 3 Chermoula rubbed prawns grilled to perfection and finished with lemon. Entrée 2 skewers. Main 3 skewers. (GF)	E	16
	M	24
Salmon Gravlax – Dill cured salmon served in a lettuce cup with Spanish onion, capers, and citrus aioli. (GFO)		8

VUE LUNCH

Chicken Soba Noodle salad –Tender grilled chicken and Asian greens finished with a white miso and sesame dressing. (VO).		24
Atlantic Salmon – Crispy skin Atlantic Salmon, grilled asparagus, creamy parsnip pure finished with a salsa Verde. (GF)		32
Yarra Valley Gnocchi – Potato gnocchi tossed through fresh pesto topped with parma cheese and fresh basil.		26
Yarra Valley Tagliatelle - Seared tiger prawns, tossed with garlic, chilli, cherry blissed tomato, fresh basil topped with feta.		28
Slow Cooked Lamb Shank – Served on a creamy mash, finished with a rosemary gremolata		32
Extra Lamb shank \$6		
Cauliflower Massaman Curry – Tender cauliflower, lentil, and coconut curry, served with brown rice, finished with fresh chili and coriander (VEG) (GF)		24
Roasted Beetroot Raviolo – A burned butter, sage and walnut sauce, topped with Yarra Valley Persian feta.		28

VUE SIDES

Sautéed greens finished with toasted almonds		8
Rocket, pear & parmesan salad		8
Grain and spring green salad		8
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, gravadlax of salmon, chorizo calamari, manchengo stuffed croquettes & siracha aioli. (GFO)

CHACUTERIE BOARD 45

Prosciutto, brasola, truffle salami, Calabrese, shadow of blue, farmhouse cheddar, dried fruits, artichoke, caper berries, nuts and bread. (GFO)

TRIO OF CHEESE 35

French style d’Affinois, Gippsland shadow of blue, English farmhouse cheddar, quince paste, muscatels, fruit, and lavosh. (GFO)

VUE DESSERTS

Panna Cotta – Vanilla bean panna cotta, fresh berries & coulis. (GF) 16

Petit Fours – delicate & delicious, shared desserts. 12

Affogato – Served with a shot of coffee and Frangelico. 12

GF = Gluten Free, GFO = Gluten Free Option, VO = Vegan Option, VEG = Vegetarian

VUE KIDS

Beef Tortellini Bolognese 12

Kids Schnitzel, chips, and salad 14

Kids Beer Battered Whiting and chips 14

Grilled Chicken sliders (2) and chips 14