

# VUE ON HALCYON

## BREAKFAST

### BREAKFAST

<p><i>Toast</i> 8</p> <p>Sour dough served with condiments, jam &amp; butter.</p>	<p><i>Bacon &amp; Eggs</i> 16</p> <p>Free range poached, fried, or scrambled served on toast.</p>
<p><i>Eggs Benedict</i> 22</p> <p>2 Free range poached eggs on toast, served with ham or salmon, roast tomato, and a hash brown. Topped with hollandaise sauce.</p>	<p><i>Pancakes</i> 18</p> <p>Buttermilk pancakes served with rhubarb &amp; strawberry compote &amp; vanilla bean ice cream.</p>
<p><i>Brioche French Toast</i> 24</p> <p>Brioche French toast with hints of vanilla and cinnamon finished with fresh berries and vanilla ice cream.</p>	<p><i>Omelette</i> 24</p> <p>Grilled asparagus, basil pesto and feta, finished with baby rocket. Add smoked salmon/Chorizo \$5</p>
<p><i>Chorizo Baked Beans</i> 22</p> <p>Chorizo baked beans served with 2 Free range poached eggs. Yarra Valley feta and sour dough toast.</p>	<p><i>Avocado Special</i> 24</p> <p>Avocado on sour dough with Yarra Valley dairy's Persian feta, 2 Free range poached eggs, topped with rocket and Spanish onion salad.</p>
<p><i>Smashed Avo</i> 20</p> <p>Avocado &amp; Persian feta, toasted sourdough, dukkah and lemon. Add Free range poached egg \$4</p>	<p><i>Cherry Tomato Bruschetta</i> 22</p> <p>Sautéed cherry tomato fresh basil on toasted parmesan sour dough with crispy prosciutto.</p>
<p><i>Farmers Breakfast</i> 26</p> <p>2 Free range eggs cooked to your liking on toasted sour dough, served with bacon, roast tomato, confit mushrooms, spinach, chipolata sausage and hash brown.</p>	<p><i>Vegetarian</i> 24</p> <p>2 Free range eggs cooked to your liking on toasted sour dough, served with roasted tomato, confit mushroom, spinach, avocado &amp; 2 hash browns.</p>
<p><i>Poke Bowl (Vegan)</i> 22</p> <p>Smashed avocado, spinach, grain and spring green salad, tomato, and capsicum relish, finished with dukkah, toasted nuts and Turkish bread.</p>	<p><i>Sides</i></p> <p>Tomato sauce 2</p> <p>Egg, Roast Tomato, Mushrooms, Spinach, Hash browns, Maple Syrup, Feta 4</p> <p>Bacon, Salmon, Chipolata Sausage, Chorizo, Avocado 5</p> <p>Extra Toast 6</p>

VUE ON HALCYON  
**DRINKS**

DRINKS

*Hot*

Cappuccino, Latte, Flat white, Espresso, Long Black	4   4.5
Hot Chocolate	4.5
Chai	4
Tea – English Breakfast, Earl Grey, Green, Peppermint	3.5
Milk – Full cream, Skim	
Milk – Soy, Almond, Oat, Lactose free	.5

*Cold*

Iced Chocolate, Iced Coffee, Iced Mocha, Iced Chai	6.5
Milkshake – Chocolate, Vanilla, Strawberry, Caramel	6.5
Apple Juice	4
Freshly squeezed orange juice	6.5
Soft drink – Lift, Coke, lemon lime bitters	4

*Beer & Cider*

Crown, Corona, Peroni, Carlton Dry	10
Brick Lane Pale ale & Draught	10
Apple cider, Pear cider	10

## VUE ON HALCYON

# LUNCH

### TO START

<i>Dips</i>	16	<i>Croquettes</i>	16
House made hummus & beetroot dip, warm olives, and spiced dukkha, served with fresh Turkish bread. (GFO)		Manchego cheese, leek, served with house made sriracha aioli (4 pieces)	
<i>Calamari</i>	E 18 M 26	<i>Prawn Skewers</i>	E 16 M 24
Dusted in salt and pepper flour and served with lemon and aioli.		Chermoula rubbed prawns grilled to perfection and finished with lemon. Entrée 2 skewers. Main 3 skewers. (GF)	
<i>Arancini</i>	8	<i>Salmon Gravlax</i>	8
Parmesan and sun-dried tomato with house made sriracha aioli (5 pieces)		Dill cured salmon served in a lettuce cup with Spanish onion, capers, and citrus aioli. (GFO)	

### MAINS

<i>Chicken Soba Noodle Salad</i>	24	<i>Atlantic Salmon</i>	32
Tender grilled chicken and Asian greens finished with a white miso and sesame dressing. (VO).		Crispy skin Atlantic Salmon, grilled asparagus, creamy parsnip puree finished with a salsa verde. (GF)	
<i>Otway Gnocchi</i>	26	<i>Otway Tagliatelle</i>	28
Potato gnocchi tossed through fresh pesto creamed sauce topped with parma cheese and fresh basil.		Seared tiger prawns, tossed with garlic, chilli, cherry tomato, fresh basil topped with feta.	
<i>Slow Cooked Lamb Shank</i>	32	<i>Cauliflower Curry</i>	24
Served on a creamy mash, finished with seasonal greens. Extra Lamb shank \$10		Tender cauliflower, lentil, and coconut curry, served with brown rice, finished with fresh chili and coriander (VEG) (GF)	

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LUNCH

SIDES

<i>Greens</i>	8	<i>Rocket Salad</i>	8
Sauteed greens, finished with toasted almonds		Rocket, pear & parmesan salad	

<i>Grain Salad</i>	8	<i>Chips</i>	8
Grain and spring green salad		Served with aioli	

TO

SHARE

<i>Vue Board</i>	58	<i>Charcuterie Board</i>	55
BBQ chermoula prawns, marinated olives, cajun spiced chicken, minted yogurt, Yarra Valley feta, D’Affinois brie, gravadlax of salmon, chorizo calamari, manchego stuffed croquettes & siracha aioli. (GFO)		Prosciutto, truffle salami, calabrese, shadow of blue, farmhouse cheddar, dried fruits, artichoke, caper berries, nuts and bread. (GFO)	

<i>Trio of Cheese</i>	35
French style d’Affinois, Gippsland shadow of blue, English farmhouse cheddar, quince paste, muscatels, fruit, and lavosh. (GFO)	

<i>Panna Cotta</i>	16	<i>Petit Fours</i>	12
Vanilla bean panna cotta, fresh berries & coulis. (GF)		Delicate & delicious, shared desserts.	

<i>Affogato</i>	12
Served with a shot of coffee and Frangelico.	

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

DESSERT

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**KIDS**

BREAKFAST

<i>Pancakes</i>	14	<i>Bacon &amp; Eggs</i>	12
With ice cream, maple syrup and strawberries		Served on toast	

LUNCH

<i>Pasta</i>	12	<i>Chicken</i>	14
Beef tortellini Napoli		Kids schnitzel, chips and salad	
<i>Fish</i>	14	<i>Sliders</i>	14
Kids beer battered whiting and chips		Grilled chicken sliders and chips	

DESSERT

<i>Ice cream</i>	5
Ice cream with a choice of toppings - Caramel, Chocolate, Strawberry	

DRINKS

Baby cino	2
Apple Juice	4
Orange Juice	4
Milk shake	6.5
- Caramel, Chocolate, Vanilla, Strawberry	