

~ BREAKFAST WITH A VUE ~

9am-11.30am

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 - two poached eggs on toast, served with ham or salmon, roast tomato and a hash brown. Topped with hollandaise sauce	18
PANCAKES - Buttermilk pancakes served with maple syrup, ice-cream and berries	18
CINNAMON FRENCH TOAST - with Grilled caramel banana, vanilla ice cream and toasted walnut	21
VEGETARIAN - two 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 two poached eggs and topped with fetta and basil	21
CHERRY TOMATO BRUSCHETTA – Sautéed cherry tomatoes and basil on toasted sourdough with crispy prosciutto and shaved parmesan	21
WILD MUSHROOM BRUSCHETTA - Wild mushrooms sautéed with garlic butter and sage on toasted sourdough with goat's cheese and black truffle oil	21
AVOCADO - Avocado on sourdough with Yarra Valley Dairy's Persian fetta, two poached eggs and topped with rocket and Spanish onion salad	24
FARMERS BREAKFAST - two eggs cooked to your liking on toast, served with bacon, roast tomato, mushrooms, spinach, sausage and a hash brown	24
OMELETTE - Mediterranean omelette with chorizo, roasted capsicum, basil pesto and goat cheese, served with garlic rubbed Turkish bread	24
BREAKFAST EXTRAS - Egg, Roast Tomato, Mushrooms, Bacon, Spinach, Hash Brown, Sausage, Avocado, Salmon	4

DRINKS

Cappuccino, Latte, Flat White, Espresso, Long Black	4 / 4.50
Hot Chocolate	4.50
Iced Chocolate, Iced Coffee, Iced Mocha, Iced Chai	6.50
Tea - English breakfast, Earl Gray, Green Tea, peppermint	3.50
Juices - Orange, Apple and Breakfast	4
Soft Drink	4

~ LUNCH WITH A VUE ~

11.30am – 2pm

SINGLES

DIPS	16
Olive tapenade, hummus, mint labneh	
	9
WARM MARINATED OLIVES - V	
DUKKAH olive oil, bread - V	9
ROASTED BEETROOT RAVIOLO with burnt butter and sage – V	12
CHORIZO CALAMARI, pan fried tossed with roasted capsicums	16
CROQUETTES leek, manchego cheese, chipotle aioli - V	16
CEVICHE OF KINGFISH avocado, tomato, coriander, chilli, lime served with tostada	18
SEARED SCALLOPS served on a refreshing pickle	18
DUKKAH SPICED LAMB MIGNONS wrapped in prosciutto	18
CONFIT DUCK LEG, pea puree and hazelnuts	21
PETIT SALAD Quinoa and rocket, Dutch carrots, baby beets and fetta.	12

TO SHARE

TRIO OF CHEESE	35
French style d'Áffinois, Gippsland shadows of blue, English farmhouse cheddar, quince paste muscatels, fruit and lavosh.	
VUE BOARD	55
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
prosciutto, brasola, truffle salami, calabrese, shadows of blue, farmhouse cheddar, condiments and bread.	
FROM THE SEA	60
Garlic and parsley king prawns, seared scallops on pickle, house pickled octopus, ceviche of Kingfish and smoked salmon terrine.	