

VUE BAR

ANTIPASTO

A selection of cold cut meats

Sopressa Salami, Pancetta, Cacciatore and Prosciutto served with artisan crackers

29

Cheese platter

Pecorino, Dolce Provolone, Brie or Blue, accompanied with a selection of dried fruits and artisan crackers

27

Mixed platter

A mix of meat and cheese

35

Burrata

Hand-made buffalo mozzarella cheese ball (125grams) w/san Danielle prosciutto, warm light sourdough and drizzled in olive oil served with a side of home-made pesto.

29

Bread

Warm light sourdough baguette served with olive oil and balsamic

5.5

Garlic bread

Slices of light sourdough bread layered with organic butter, garlic & herbs

6.5

Potato chips

Think hand cut pieces of Sebago potatoes, thrice cooked and tossed with sea salt

9,5

Sweet potato chips

Thick cut sweet potato fries served with aioli

9.5

Olives

Bowl of Sicilian green olives

5.5

SALADS

Rucola

Rocket leaves with roasted capsicum, roasted pumpkin, grilled eggplant and baby bocconcini cheese drizzled with an Ewoo & balsamic dressing

14.5

Smoked chicken

Mixed rocket and spinach leaves served w. pears, thinly slice avocado and roasted pine nuts, drizzled with our home-made French dressing.

16.5

Baby spinach

Baby spinach leaves served with baby beets, roasted walnuts, crumbled goat's cheese, pears and cherry tomatoes. Served with our homed made French dressing

17.5

Grilled haloumi

Rocket leaves with grilled haloumi slices, crispy Prosciutto, Spanish onions and cherry tomatoes, served with our homed made French dressing

16.5

TAPAS

Pacific oysters served with a ruby grapefruit, pomegranate, mint, chilli olive oil and lemon juice dressing

6 for 18 – 12 for 35

Pacific oysters served with a Mignonette dressing on the side

6 for 18 – 12 for 35

Pacific oysters served Natural

6 for 15 – 12 for 29

Sashimi platter consisting of tuna and salmon and served with ginger and wasabi

(please check with your waiter for availability)

28

Scallops wrapped in San Danielle Prosciutto, grilled and served with a lemon & butter reduction.

18

Prawns cooked in garlic, chilli, parsley and white wine.

19.5

Calamari extra tender slices, lightly dusted in a salt and pepper flour, served with aioli.

16

Lobster taco 2 Soft tacos with lobster meat cooked in parsley, olive oil, white wine, Spanish onions and Jalapenos served with aioli

18

Fish taco w Bassa fillet, lightly dusted in flour and spices. Served on top a soft tortilla, topped w Mexican slaw and our secret sauce

17

Seafood paella Saffron rice cooked with prawns, calamari, bassa and cockles finished with a hint of chilli

16.5

New Zealand black mussels White wine and peppercorn sauce **OR...** Tomato, bacon and red wine sauce

16.5

Fish ceviche w. white fish cured in lime juice, shallots, olive oil served with our in-house made crispy flatbread

17

Chargrilled chorizo flamed grilled and served with chef's home-made tomato reduction

15

Scotch fillet 250g steak marinated in white wine, garlic and parsley, sliced and served medium rare, accompanied with a creamy blue cheese sauce

25

Arancini Hand rolled rice balls, filled with pesto, parmesan and mozzarella

12

Cayenne chicken skewers marinated in a cayenne spice mix, white wine and garlic. Grilled and pan finished, topped with a spicy reduction

15

Gnocchi gorgonzola Potato dumplings cooked in gorgonzola cheese parsley and pure cream

17.5

Sliders 3 Angus beef sliders w. cornichons provolone cheese, grilled prosciutto, rocket leaves and our mustard sauce

18

King prawns marinated butterflied and char grilled in an olive oil lemon juice and parsley reduction sauce

28

School prawns 250g, lightly dusted in a salted herb flour, flash fried served whole with a chilli & lemon aioli

18

Fish of the day beer battered and lightly crumbed fillets with chunky hand cut chips accompanied with a tartare dipping sauce

24

Grilled seafood platter

Grilled barramundi, fresh natural oysters, grilled prawns, mussels, calamari and scampi with galette potatoes.

45

PIZZA

Pulled lamb

Slow cooked lamb shoulder pulled with rosemary Spanish onions, mint peas, Danish feta cheese, and basil

20

Salami & prosciutto

Prosciutto, parmesan, Spanish salami topped with Rocket

20

Goats cheese

Sliced beetroot, goat cheese, pesto, pine nuts & caramelised Spanish onions

20

Pumpkin & spinach

Roast pumpkin, spinach leaves, goat cheese, pine nuts and onions

20

DESSERTS

Please check with your friendly wait staff for chef's selection of desserts