

- VUE BAR -

Raw / Cured

Charcuterie - sopressa – pancetta – bresaola - prosciutto - artisan crackers	29
Cheese - pecorino - provolone - brie - dried fruits - artisan crackers	27
Mixed platter charcuterie & cheese mixed	35
Burrata – san daniele prosciutto - sourdough bread - pesto	32
Pacific oyster – pickled ginger – wakame seaweed – salmon roe	30 / 60
Pacific oysters - ruby grapefruit – pomegranate – mint – chilli - olive oil - lemon	21 / 40
Pacific oysters – Natural	18 / 36
Barramundi ceviche – lime – lemon – shallots – spanish onion – flatbread	24

Share plates

Scallops – san daniele prosciutto – lemon butter reduction	22
Prawns – garlic – chilli - parsley - white wine	21
Calamari - salt and pepper flour – aioli	19
Chorizo – spanish onions – pumpkin – capsicum – goat cheese	23
Fish taco – soft tortilla – rocket – chilli mayo – pineapple salsa	17
Seafood paella - saffron rice – prawns - calamari - bassa – nz mussels	19
NZ black mussels - white wine - peppercorn – parsley	21
King prawns - butterflied – garlic - olive oil - lemon - parsley	28
Arancini – pesto - parmesan – mozzarella - aioli	14
Gnocchi - gorgonzola – cream - parsley	18
Beef sliders - provolone – prosciutto – rocket - mustard aioli – milk bun	21
Fish sliders – tartare – watercress – spanish onions – charcoal bun	21
Buttermilk fried chicken – creole spices – spicy aioli	17
Grain fed sirloin bites – soy – lemon – shallots	24
Confit octopus - charred chickpea puree - chat potatoes	25
Grilled seafood platter – barramundi – oysters - king prawns - mussels – calamari - galette potatoes	60

- For any special dietary requirements or allergies please ask our staff as dishes may contain additional ingredients
- 10% surcharge applies on all public holidays

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Garden

Baby spinach – beetroot – goat cheese – walnuts – pear – cherry tomatoes	19
Rocket – pumpkin - capsicum – eggplant - bocconcini – balsamic	18

Pizza

Pumpkin - spinach - goat cheese - pine nuts – spanish onions - truffle	22
Sopressa salami – dolce provolone – parmesan	24
Pulled lamb – spanish onion – goats cheese – peas – pine nuts	25

Sides

Light sourdough - olive oil	6
Garlic bread - organic garlic butter – herbs	7.5
Beer battered chips - sea salt – aioli	9.5
Sweet potato chips – chilli aioli	11
Sicilian green olives	7.5
Chickpea dip – crispy flat bread	13

Desserts

Please ask the staff for the current selection

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