

Cocktails

Bondi pash	19
Cucumber - chilli - vodka - peach	
Strawbasil	20
Chilli - basil - vodka - grand marnier - apple	
Apple crush	19
Fresh apples - cinnamon syrup - pomme verte	
Summer garden	21
Ginger liquor - st germain - lemon - gomme	
Flowerbunch	18
Aperol - dolin rosso - st germain	
Mintcumber	19
Mint - cucumber - gin - st germain	
Espresso Martini	20
Espresso - kaluha - crème de cacao - vanilla syrup	
Mexican snow	20
tequila - crème de cacao - chambord - cream	
Aqualimon	19
Vodka - mint - lemon juice - gomme	
Chilli Margarita	18
Brought to you by Don Pedros Mexican Restaurant in Paddington - Done well	
Cucumber martini	24
Cucumber - st germain – gin	
Lychee martini	21
Vodka - cranberry - lychee liquer	
Sour mash	21
Bulleit bourbon - southern comfort - lemon - gomme	

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@Vuebarbondi

- For any special dietary requirements or allergies please ask our staff as dishes may contain additional ingredients
- **10%** surcharge applies on all public holidays
- **No** split bills - Minimum **\$20** on cards

Raw / Cured

Charcuterie	29
sopressa - pancetta - prosciutto - artisan crackers	
Cheese	27
Pecorino - provolone - brie - dried fruits - crackers	
Burrata	32
San daniele prosciutto - sourdough bread - pesto	
Guacomole - in house cooked corn chip	15

Pacific oysters	21 / 40
Ruby grapefruit - mint - chilli - olive oil - lemon	
Tuna tostaditas - lime - spanish onion - avocado	15
Barramundi ceviche	24
Lime - lemon - shallots - spanish onion - flatbread	

Garden

Baby spinach	19
beetroot – goat cheese – walnuts - pear - cherry tomatoes	
Rocket	
parmesan - olive oil - lemon	18

Sides

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

Desserts

Please ask the staff for the current selection

BEER

On Tap (All 400 ml)

Ask our waitstaff for current selection 9

Bottles

LOCAL

Gage roads Single fin summer ale 10

Stone & wood pacific ale 12

Young henrys newtowner Oz pale ale 11

Bridge road Beechworth Pale ale Balter 12

IPA 12

IMPORTS

Corona (*Mex*) 9

Estrella Damm (*Spa*) 10

Pacifico (*Mex*) 10

Peroni Nastro Azzurro (*It*) 9

Peroni Leggera (*Mid*) (*It*) 9

Ciders & Ginger Beer

SYD Brew Co Apple Cider (*Au*) 10

SYD Brew Co Pear Cider (*Au*) 10

Stone Ginger Beer 4.8 % (*Au*) 10

SYD Brew Co ginger & agave

Red Wines

La Vue Pinot Noir <i>Nagambie VIC</i>	50
Terra sancta pinot noir <i>Central Otago NZ</i>	70
Fishbone merlot <i>Margaret rives WA</i>	55
Pertaringa Merlot <i>MacLaren Vale SA</i>	70
Alkoomi cab merlot <i>Frankland river WA</i>	50
Billy goat cab merlot <i>Geographe, WA</i>	60
Step X step Cab sav <i>South Australia</i>	50
Pertaringa Cab Sav <i>MacLaren Vale SA</i>	65
Santa ana malbec <i>Mendoza ARG</i>	60
Pirramimma old bush vine Grenache <i>MacLaren Vale SA</i>	70
Altozano Tempranillo <i>Rioja SPA</i>	55
Pirramimma GSM <i>MacLaren Vale SA</i>	70
La Vue Shiraz <i>Nagambie VIC</i>	50
Step X step Shiraz <i>South Australia</i>	50
Bethany Shiraz <i>Barossa, SA</i>	65
Grant burge shiraz <i>Barossa SA</i>	72

Champagne

Vollereaux Brut <i>Champagne FR</i>	110
Vollereaux rose <i>Champagne FR</i>	140

Share plates

Chicken liver parfait	17
Port jelly - sourdough crisps	
Croquettes	15
chorizo - bechamel - spicy aioli	
Scallops	22
san daniele prosciutto - lemon butter reduction	
Prawns	21
Garlic - chilli - parsley - white wine	
Calamari	19
salt and pepper flour - aioli	
Seafood paella	19
Saffron rice - prawns - calamari - bassa - mussels	
NZ black mussels	21
white wine - peppercorn - parsley	
King prawns	28
butterflied - garlic - olive oil - lemon - parsley	
Lamb cutlets	28
Spanish herbs - salsa verde	
Chorizo	
chargrilled - spicy tomato	19
Arancini	14
pesto - parmesan - mozzarella – aioli	
Gnocchi	18
Gorgonzola - cream - parsley	
Chicken pinchos	19
Saffron - garlic yogurt dipping sauce	
Grilled seafood platter	60
barramundi - oysters - king prawns - mussels - calamari	
Taco - soft shell crab - iceberg - pineapple salsa	8
Taco - baja fish - chipotle mayo - pico de gallo	8
Taco - pollo - mayo - iceberg -salsa verde	8

WINES BY THE GLASS

Sparkling

McPherson Brut <i>Nagambie VIC</i>	10
Vallate Prosecco <i>Veneto IT</i>	13
Vilarnau Rose <i>Cava SPA</i>	15

White

McPherson Sav blanc <i>Victoria</i>	10
Matakana Sav blanc <i>Marlborough NZ</i>	13
Alkoomi Sem Sav <i>Frankland river WA</i>	11
Le Reim Pinot Grigio <i>Tuscany ITA</i>	12
Alkoomi Riesling <i>Frankland river WA</i>	14
Step X step chardonnay <i>South Australia</i>	10

Rose

La Vue Rose <i>Nagambie VIC</i>	10
Jardin des Charmes <i>Cinsault Grenache, FR</i>	14
Willunga Grenache <i>MacLaren Vale SA</i>	16
McPherson pink moscato <i>Nagambie VIC</i>	11

Red

La Vue Pinot Noir <i>Nagambie VIC</i>	10
Fishbone merlot	12
Alkoomi cab merlot <i>Frankland river, WA</i>	12
Step X step Cab sav <i>South Australia</i>	10
Altozano Tempranillo <i>Rioja SPA</i>	12
Step X step Shiraz <i>South Australia</i>	10
Bethany Shiraz <i>Barossa, SA</i>	15

WINES BY THE BOTTLE

White Wines

McPherson Sav blanc <i>Victoria</i>	49
Matakana Sav blanc <i>Marlborough NZ</i>	55
Drift Sav blanc <i>Marlborough NZ</i>	68
Alkoomi Sem Sav <i>Frankland river WA</i>	51
Terra sancta pinot Gris <i>Central Otago NZ</i>	69
Le Reim Pinot Grigio <i>Tuscany ITA</i>	60
Alkoomi Riesling <i>Frankland river WA</i>	65
Step X step chardonnay <i>South Australia</i>	52
Bethany chardonnay <i>Barossa, SA</i>	65
Nepenthe Chardonnay <i>Adelaide hills SA</i>	70

Rosè

La Vue Rosè <i>Nagambie VIC</i>	50
Jardin des Charmes <i>Cinsault Grenache, FRA</i>	62
Willunga Grenache <i>MacLaren Vale SA</i>	65
Gardian <i>Grenache Cinsault Syrah, FRA</i>	82
McPherson pink moscato <i>Nagambie VIC</i>	55

Sparkling

McPherson Brut <i>Nagambie VIC</i>	50
Vallate Prosecco <i>Veneto ITA</i>	63
Charles de Freres Blanc de Blanc	74
Vilarnau Brut Reserva <i>Cava SPA</i>	91
Vilarnau Reserva Rosè <i>Cava SPA</i>	95