

Vue Grand

Grand Dining Room

ENTREES

- Seared prawns | creamy pea puree | parsnip crisps | prosciutto | roquette \$23 ^{gf}
- Beetroot carpaccio | toasted walnuts | local goats cheese | watercress \$18 ^{gf veg}
- Chicken liver parfait | pickled cucumber | cornichons | crisp toast \$18
- House smoked salmon | celeriac remoulade | dill | winter salad \$20 ^{gf}
- Caprese salad | local tomatoes | basil | fresh mozzarella | pomegranate \$20 ^{gf veg}

MAIN COURSES

- Roast pumpkin wedge | whipped goats cheese | pomegranate | pine nuts \$24 ^{gf veg}
- Seared tuna | green beans | new potatoes | parsley | saffron aioli | smoked egg \$35 ^{gf}
- 200g Eye fillet | potato gratin | watercress salad | red wine jus \$40 ^{gf}
- Slow cooked duck leg | white bean cassoulet \$33 ^{gf}
- Hand made gnocchi | braised ox cheek | mushrooms | rosemary \$28

SIDES

- Green salad \$10 ^{gf}
- Roasted baby potatoes | herb salt \$10 ^{gf}

DESSERTS

- Coconut panna cotta | poached peach & mango sorbet \$12 ^{gf}
- Almond & honey pudding | rhubarb semifreddo \$14
- Chocolate crème brulee | berries | Iranian sorbet \$13 ^{gf}