



feeling pekish

olives \$9

crusty warm bread

garlic bread \$8

cheesy garlic bread \$10

crispy fried pork belly \$16

chili coriander salt | iceberg | chinese glaze

herb crumbed zucchini eggplant chips \$12 ^{veg}

romesco sauce

lemon and chorizo croquettes \$14

chipotle aioli

pekish calamari \$15

paw paw | lime | ginger | coriander salsa

club sandwich \$23

grilled chicken | bacon | tasty cheese | slaw | tomato

mixed leaf | beetroot | grain mustard aioli | toasted multi grain bread |

sweet potato fries

roasted pumpkin wedge nuts \$24 ^{veg} | gf

whipped goats cheese | pomegranate | pine nuts

bbq pork spare ribs ½ rack \$17 | full \$32

chips | onion rings

chicken parma \$25

chicken breast | napoli | ham | cheese

300g porterhouse \$32

baked desiree potato | sour cream | spring onion | tarragon swiss brown

mushrooms | prosciutto asparagus | jus

pizzas

gf bases available

san marzano tomatoes \$16 ^{veg}

mozzarella | basil

chicken \$18

mushroom | cheese | olives

pumpkin ^{veg} \$16

goats cheese | chili | basil

spicy salami \$17

cheese | tomato

mushroom \$19

tomato | cheese | prosciutto | truffle

Vue Grand

Grand Dining Room

ENTREES

seared prawns \$23 ^{gf}

creamy pea puree | parsnip chips | prosciutto | roquette

chicken liver parfait \$18

pickled cucumber | cornichons | crisp toast

house smoked salmon \$20 ^{gf}

celeriac remoulade | dill | winter salad

beef carpaccio \$22

spiced walnuts | roasted baby beetroot | goats cheese | raspberry oil

beetroot carpaccio \$18 ^{gf}

toasted walnuts | goats cheese | watercress

veg seared scallops \$23

vanilla parsnip puree | roasted pine nuts | fried leek | salsa verde

MAIN

roast pumpkin wedge \$24 ^{gf}

whipped goats cheese | pomegranate | pine nuts

veg crispy skin duck legs \$37 ^{gf}

confit sweet potato fondant | witlof salad | braised plum & honey jus

fillet mignon \$42

twice cooked hand cut chips | prosciutto | asparagus garlic field mushroom | béarnaise

hand made gnocchi \$28

braised ox cheek | mushroom | rosemary

confit pork belly \$34

braised red cabbage | sweet potato puree | green beans apricot & pepperjack jus

herb crusted 5 point lamb rack \$39

minted pea crush | duck fat potatoes | pan jus | parsnip crisp

crispy skin barramundi \$29 ^{gf}

desiree potato crush | green beans heirloom dutch carrots | lemon & dill butter

SIDE DISHES

garden salad \$10

roasted baby potatoes | herb salt \$10

seasonal vegetables \$10

DESSERT

coconut panna cotta \$12 ^{gf}

poached peach & mango sorbet

almond & honey pudding \$14

rhubarb semifreddo

chocolate crème brulee \$13

berries | iranian sorbet

rhubarb semifreddo \$12 ^{gf}

poached peach & mango sorbet | iranian sorbet