

Vue Grand Hotel Queenscliff

<i>French Fries with Aioli</i>	<i>\$8</i>
<i>Steamed ginger prawn dumplings with house soy sauce & fresh coriander</i>	<i>\$12</i>
<i>Mesculun Mix of Apple, Walnut, Goats Cheese with a Honey Mustard Vinaigrette</i>	<i>\$14</i>
<i>Five Spiced dusted Calamari with Jalapeno Aioli</i>	<i>\$16</i>
<i>Beer Battered Flake with Lemon Aioli, Chips and Salad</i>	<i>\$27</i>
<i>Charcuterie Board with a selection of Cured Meats, Marinated Olives, Quince Paste, Brie, Tasty, Goats Cheese and Grissini</i>	<i>\$30</i>
<i>Asian mango salad, carrots, capsicum, rice noodles, cherry tomatoes, mixed leaves, red onion, Asian herbs & a chilli lime dressing with your choice of five spice dusted calamari or grilled chicken</i>	<i>\$26</i>
<i>Moules Frites - Portarlington Mussels of the day served with Crusty Bread and Fries</i>	<i>\$27</i>
<i>Chargrilled Lamb Cutlets with Green Beans, Chat potatoes and Tomato, finished with Pepper Sauce</i>	<i>\$35</i>
<i>Garlic rosemary grilled chicken breast with Greek salad & sumac yogurt</i>	<i>\$32</i>
<i>300g Porterhouse Steak with chips and salad (with your choice of mushroom, gravy, or peppercorn sauce)</i>	<i>\$39</i>
<i>Warm sticky date pudding in a butterscotch sauce on a dollop of thickened cream, served with vanilla ice cream, mixed berries, Persian floss and edible flowers</i>	<i>\$14</i>

Please ask to see our children's menu.