



## **Vue Street Bar Menu**

### **Share Plates – all day**

- *Crispy fries with relish and aioli* **\$10**
- *Loaded fries with Siracha Mayo, Hoisin green onion, peanuts, fresh chili, crispy garlic and Asian herbs* **\$16**
- *Karagee Chicken, kimchee mayo and sesame* **\$15**
- *Grilled scallops in the 1/2 shell with lemon garlic butter (4)* **\$22**
- *Crispy Soft Shell Crab, tamarind siracha mayo, pickled veg and soft herbs* **\$18**
- *Slow cooked bite size pork belly on a bed of vermicelli noodles smothered in a spicy sauce with pickled vegetables (GF)* **\$16**
- *Fillet of Barramundi Spring Rolls with Asian dipping sauce (4)* **\$16**
- *Bolognese arancini served with homemade Napoli sauce and shaved parmesan (4pcs)* **\$13**
- *Twice fried Vietnamese chicken wings with sukiyaki sauce and Asian herbs (7pcs)* **\$17**
- *Mushroom arancini with truffle aioli (4pcs) (V)* **\$15**
- *Lamb Kofta with a yoghurt sauce and Muhammara (4pcs) (GF)* **\$16**
- *Dynamite cauli, marinated in sake ginger, garlic and soy tempura batter and siracha mayo* **\$16**
- *Thai fish cakes, Thai sweet chili dipping sauce* **\$16**
- *Twice cooked Xinjiang, cumin lamb ribs with Asian BBQ sauce* **\$19**
- *Battered dill pickle with spicy siracha mayo* **\$17**

## **Lunch Menu**

- *Balsamic marinated scotch fillet sandwich with streaky bacon, gremolata, mustard sauce, lettuce, tomato and onion, served with chips and house relish* **\$24**
- *House made traditional French Quiche served with a petite salad and house relish* **\$16**
- *Soup du jour served with baguette* **\$16**
- *Caesar salad – baby cos lettuce topped with bacon, prawns and chargrilled chicken, parmesan cheese, poached egg and house made Caesar dressing and baguette (GF avail)* **\$28**
- *Lemon pepper butter bay scallops served in half shell atop house salad and a side of fries (GF)* **\$36**
- *Beer battered gummy shark served with chips, salad and a house made tartare* **\$28**
- *Lemon pepper flash fried calamari salad atop pan tossed bean, broccolini, red capsicum and rocket served with a lemon garlic dressing (GF)* **\$24**
- *Cannelloni stuffed with spinach and ricotta served chips and salad (Veg)* **\$24**
- *House made pie (check with waiting staff) with salad and a baguette* **\$24**
- *Margarita Pizza – San Marzano tomato, fresh Buffalo Mozzarella and basil* **\$20**
- *Seafood Stack – salmon, calamari, Mussels, gummy shark, prawns on a Napoli base with chili and garlic* **\$28**
- *Mushroom Tartufo – Truffle cream medley of mushrooms, Prosciutto, Mozzarella and truffle oil* **\$25**

# Dinner Menu

## Entrée

- *Lemon pepper calamari served with a petite salad and citrus aioli (GF)* **\$16**
- *Pan seared scallops on a Pacdon Park Black Pudding with a whiskey drizzle (4pce) (GF)* **\$21**
- *Skibbereen pork terrine with pink peppercorn, spinach and chicken, finished in Vermouth served with bread, cornichons and seeded mustard (GF avail)* **\$22**
- *Moroccan stuffed pumpkin flowers with onion, cumin, herbs and Muhammara (veg)* **\$18**
- *Garlic and goats cheese tart served with a petite salad* **\$17**

## Mains

- *West African Gambian peanut and sweet potato stew served with rice and baguette (Vegan) (GF)* **\$25**
- *Citrus glazed salmon served with rice and greens (GF)* **\$35**
- *Tender sous vide red duck breast curry with lychee and pineapple with rice and mango pickle and soft herbs (GF)* **\$30**
- *Moules Frites – local Portarlinton mussels served in traditional Napoli chili sauce with fries and baguette (GF avail)* **\$28**
- *Eye Fillet steak cooked to your liking served with potato gratin, greens and your choice of sauce (GF)* **\$42**
  - Surf and Turf add \$7*
  - Mushroom and truffle*
  - Peppercorn whiskey cream sauce*
- *Seafood Linguini in white wine garlic sauce with cherry tomatoes* **\$34**
- *Beef Cheeks slow cooked in Pedro Ximenez with cauliflower mash and greens* **\$32**
- *Beer battered local Gummy Shark with chips, salad and tartare* **\$28**
- *Confit Duck with Puy Lentils (GF)* **\$34**