

VUE GRAND

1881

ENTREES

PRAWN AND GINGER DUMPLINGS in a housemade dipping sauce (5pce)	16
PUMPKIN FLOWERS stuffed with Moroccan spices served on house made muhammara (4pce) (veg)	18
DUCK SPRING ROLLS served with a sukiyaki dipping sauce (3pce)	18
SOUP DU JOUR served with a crusty roll (GFA)	14
BAKED BRIE topped with roasted red grapes, walnuts & honey, served with crusty bread (GFA)	25
LEMON PEPPER DUSTED CALAMARI served with saffron potatoes & chorizo n a bed of celeriac mojo (GFA)	18
GARLIC & CHEESE FLATBREAD	15

SIDES

SEASONAL VEG	10
BOWL OF CHATS	10
SPINACH & ROAST PUMPKIN SALAD	10
ASPARAGUS SPEARS WITH HOLLANDAISE	10
SWEET POTATO FRIES WITH PLUM SALT	10

MAINS

250G EYE FILLET Served on a potato rosti with seasonal veg & a mushroom & white truffle sauce (GF)	50
16HR SLOW COOKED LAMB SHOULDER Served with sweet potato on a green pea smash drizzled with a sticky jus and finished with sweet potato crisps (GF)	40
LOCAL SALMON Served on pommes anna with seasonal veg & a citrus glaze (GF)	36
GAMBIAN STEW Sweet potato & peanut stew served with rice & roti bread (VEGAN, GF)	30
CONFIT DUCK Served on mash with a port & cherry sauce (GF)	40
SEAFOOD LINGUINI In a white wine & butter sauce with garlic, chilli, fresh herbs & cherry tomatoes	38
BEEF CHEEKS Slow cooked in Pedro Ximenez with cauliflower puree & seasonal veg (GF)	35
LOCAL PORTARLINGTON MUSSELS In a yellow curry sauce with crusty bread	32
CLASSIC PARMA With chips & salad	30
LOCAL BEER BATTERED GUMMY SHARK With chips, salad, lemon & tartare	32