

VUE GRAND

1881

ENTREES

PRAWN AND GINGER DUMPLINGS	18
Served with hot oil (4pce)	
PUMPKIN FLOWERS	19
delicate tempura battered and stuffed with Moroccan spices served on muhammara (4pce)(VEGAN)	
SOUP DU JOUR	16
served with crusty bread (GFA)	
GAMBAS AL AJILLO	20
SILVESTRE	
garlic prawns served with baguette	
SALMON CEVICHE	20
With passionfruit leche de tigre Peruvian style served with a baguette	
LEMON PEPPER CALAMARI	22
flash fried & served with lime aioli & rocket (GFA)	
GARLIC BUTTER SCALLOPS	16
trio of gratinated confit garlic butter scallops Venetian style GF	

MAINS

CRISPY SKINNED OCEAN TROUT	41
Served with rice, veg & a citrus glaze	
GAMBIAN STEW	30
Sweet potato & peanut stew served with rice & roti bread (VEGAN, GFA)	
SEAFOOD LINGUINI	39
In a white wine & butter sauce with garlic, chilli, fresh herbs & cherry tomatoes	
THAI RED SEAFOOD CURRY	40
served with roti, rice & fresh asian herbs (GFA)	
LOCAL PORTARLINGTON MUSSELS	34
In a yellow peanut curry sauce with crusty bread & Asian herbs(GFA)	

MAINS

250G EYE FILLET	59.50
Served with smashed chats, greens, crispy leek & a cafe de Paris butter (GF)	
SLOW COOKED GREEK STYLE LAMB	42
Served with Greek salad, veg & yoghurt dressing	
MARKET FISH	MP
craft beer battered market fish of the day, served with chips, salad & house made tartare with lemon (GFA)	
CONFIT DUCK	42
Confit duck leg served on smashed chats with veg, topped with a cherry sauce	
CLASSIC PARMA 300G	32
With chips and salad	
CLASSIC PARMA 150G	26
With chips and salad	
SEAFOOD PLATTER FOR 2	60
Fish of the day, garlic buttered scallops, kataifi prawns, mussels, flash fried calamari	
PIZZAS	30
MIXED SEAFOOD ON NAPOLI BASE W A HINT OF CHILLI	
TRUFFLED MUSHROOM W PROSCUITTO	
MAGARITA W FRESH BASIL & BUFFALO MOZZARELLA (VEGO)	

SIDES

CHIPS WITH TRUFFLE AIOLI	12
SMASHED CHATS	10
SEASONAL VEG	10