

Vue Street Bar

Menu

Entrees

Oysters (4) Natural with finger lime pearls	\$22
Kilpatrick Extra \$5.50 each	\$24
Hand made prawn & coriander ravioli served in a fish veloute (3)	\$18
Trio of pan fried scallops on cauliflower mousse, black pudding crumb, whisky drizzle & crispy leek GF	\$18
Extra \$5.50 each	
Soup du jour served with a toasted baguette	\$16
Marinated char grilled octopus served with soft Asian herbs (GF, DF)	\$17
Crisp hash browns served with a black garlic and miso mayo (VEGO, DF)	\$14

Sides

ALL \$12

Wilted garlic spinach
Paris mash
Rocket, pear & blue cheese salad
Sautéed green beans with toasted almonds
Chips with truffle aioli

DF= Dairy Free

GF= Gluten Free

GFA= Gluten Free Available upon
request

Mains

Lamb shank with Paris mash & veg (GF)	\$39
Beef cheek slow cooked in Pedro Ximenez with cauliflower puree & veg (GF)	\$42
Portarligton mussels in a yellow peanut curry sauce with crusty bread & Asian herbs (GFA, DF)	\$20
Entree	\$20
Main	\$34
Warm calamari salad with saffron potatoes, chorizo, rocket & pickled fennel GF, DF	\$22
Entree	\$22
Main	\$32
Market fish. As per the specials board	MP
Seafood linguine in a white wine butter sauce with garlic, chilli, fresh herbs & cherry tomatoes	\$39
Traditional French pork & confit duck cassoulet served with baguette and a simple salad	\$42
Thai red seafood curry with roti, rice & fresh Asian herbs (GFA, DF)	\$40
Chicken saltimbocca served with a creamy parmesan polenta and beans (GF)	\$39
Grass fed eye fillet served on a potato rosti pea puree, with a roasted bone broth and red wine jus (GF)	\$59.5