

# Vue Street Bar

## Entrees

Trio of Oysters (GF, DF) \$19  
Kilpatrick or  
Natural with finger lime \$17  
Extra oyster \$5.50each

Flash fried lemon pepper calamari \$22  
served with a petite salad of rocket,  
fennel & mandarin (GF, DF)

Gambas al ajillo - Spanish style prawns \$23  
cooked in garlic butter with toasted  
baguette

Buttered corn riblets served with a \$21  
southern 'come again sauce' & fresh  
herbs (Vego, GF)

Crispy tempura enoki mushrooms \$18  
served with a spicy mayo (Vego, GF,  
DF)

1/2 serve of Portarligton mussels in \$21  
yellow peanut curry sauce with  
toasted baguette (DF, GFA)

Prawn & ginger dumplings steamed & \$18  
served with crispy garlic hot oil (3pce,  
DF)

## Sides

Char grilled broccolini with whipped \$15  
goats feta & za'atar (GF, Vego)

Garlic bread (Vego) \$8

Shiraz poached pear with rocket, \$15  
goats cheese feta & balsamic glaze  
(GF, Vego)

Chips with truffle aioli (Vego) \$12  
DF= Dairy Free

GF= Gluten Free

GFA= Gluten Free Available upon request

## Mains

16hr slow cooked lamb shoulder served on a pea \$45  
puree with sweet potato rounds & a fresh mint &  
garlic sauce topped with sweet potato crisps (GF)

Portarlington mussels in a yellow peanut curry \$36  
sauce with crusty bread & Asian herbs (GFA, DF)

Seafood linguine in a white wine butter sauce with \$42  
garlic, chilli, fresh herbs & cherry tomatoes

Thai red seafood curry with roti, rice & fresh Asian \$42  
herbs (GFA, DF)

West African Gambian stew of sweet potato & \$32  
peanut, mildly spicy with fresh herbs & roti  
(vegan, )

Steak frites - 250g bone in Ribeye with a whiskey & \$47  
peppercorn sauce

Beer battered flake with chips, salad, tartare & \$38  
lemon (DF)

Traditional chicken Parma with napoli sauce, ham \$26  
& cheese served with chips & salad

150g \$32  
300g

Pan fried crispy skinned barramundi - served on a \$43  
garlic potato crush with green beans & sauce  
vierge (GF, DF)

Fish pie - Smoked salmon, potato, dill & onion pie \$30  
served with salad (GF)

Lemon pepper scallops (6) served in the half shell \$32  
with chips & salad

Seafood tower for 2:  
Oysters (4), King prawns (4), mussels in a napoli \$120  
sauce, beer battered fish, smoked salmon served  
with chips, salad, lemon, tartare & cocktail sauce