



feeling pekish

olives \$9

crusty warm bread

garlic bread \$8

cheesy garlic bread \$10

crispy fried pork belly \$16

chili coriander salt | iceberg | chinese glaze

herb crumbed zucchini eggplant chips \$12 ^{veg}

romesco sauce

lemon and chorizo croquettes \$14

chipotle aioli

pekish calamari \$15

paw paw | lime | ginger | coriander salsa

club sandwich \$23

grilled chicken | bacon | tasty cheese | slaw | tomato
mixed leaf | beetroot | grain mustard aioli | toasted multi grain bread |
sweet potato fries

roasted pumpkin wedge nuts \$24 ^{veg} | gf

whipped goats cheese | pomegranate | pine nuts

bbq pork spare ribs ½ rack \$17 | full \$32

chips | onion rings

chicken parma \$25

chicken breast | napoli | ham | cheese

300g porterhouse \$32

baked desiree potato | sour cream | spring onion | tarragon swiss brown
mushrooms | prosciutto asparagus | jus

pizzas

gf bases available

san marzano tomatoes \$16 ^{veg}

mozzarella | basil

chicken \$18

mushroom | cheese | olives

pumpkin ^{veg} \$16

goats cheese | chili | basil

spicy salami \$17

cheese | tomato

mushroom \$19

tomato | cheese | prosciutto | truffle

Vue Grand

Grand Dining Room Menu

ENTRÉE

- seared prawns | creamy pea puree | parsnip chips | prosciutto | roquette \$23 ^{gf}
- house smoked salmon | celeriac remoulade | dill | summer salad \$20 ^{gf}
- aged beef spanish meatballs | chorizo | sugo | crusty warm garlic bread | olive oil \$18
- beetroot carpaccio | toasted walnuts | goats cheese | watercress \$18 ^{gf} | veg

MAIN COURSES

- crispy skin barramundi | desiree potato crush | green beans
heirloom dutch carrots | lemon | dill butter \$29 ^{gf}
- roast pumpkin wedge | whipped goats cheese | pomegranate | pine nuts \$24 ^{gf} | veg
- prosciutto wrapped chicken florentine | sundried tomato | camembert | baby roquette
stuffing rosemary chats | braised cabbage | rosemary thyme butter \$37 ^{gf}
- aged scotch fillet | prawns | scallops | bug | mussels | creamy garlic sauce | parisian mash
lemon buttered brocollini \$46 ^{gf}
- seafood linguine | local seafood | vine ripened tomatoes | chili | olive oil | garlic \$30
- confit pork belly | braised red cabbage | sweet potato puree | green beans
apricot pepperjack jus \$34 ^{gf}
- herb crusted 5 point lamb rack | minted pea crush | duck fat potatoes
pan jus | parsnip crisp \$39 ^{gf}

SIDES

- garden salad \$10 | roasted baby potatoes | herb salt \$10 | seasonal vegetables \$10

DESSERTS

- chocolate crème brulee | berries | iranian sorbet \$13
- trio sorbet | rhubarb semifreddo | poached peach mango | iranian saffron lemon \$12