

Starters

House Focaccia (DFO,V,VE0)

garlic and chili infused olive oil, Smoked butter
15

Entrees

Grilled Peaches (GF)

with blue cheese, honey, chili and crispy prosciutto
18

Beetroot Cured Salmon Gravlax (GF,DF)

with pickled onions and rocket
19

Seared Scallops (GF,DF)

with salmon caviar, lime, olive oil & chives, dusted with cured egg yolk
20

Tempura Fried Oyster Mushrooms (GF,DF,VE,V)

honey glaze with spicy soy dipping sauce
18

Fresh Oysters (GF,DF)

your choice of
Natural - 4.5 each
Kilpatrick - 5 each
Natural with lime caviar & pickled chili - 5 each



The Vue Restaurant supports local businesses in the Scenic Rim and uses
the best locally sourced produce to create fine dining cuisine.

Cookies fresh seafood

West farms

Oppy's Fruit and Veg

Butcher & Co Boonah

Scenic Rim Mushrooms

Witches Falls Winery

Cauldron's Distillery

Bunjurgen Estate Vineyard

Mains

Chicken Supreme (GF)

dauphinoise, sauteed spinach and bok choy, the Vue house sauce

40

Venison (DF,GF)

Blackberry and sloe gin sauce, roasted baby carrots, truffle risotto

44

Pork Cutlet (GF)

caramelized celeriac and parmesan puree, buttered greens, crispy skin, sage and apple cider jus,

42

Miso Glazed Sweet Potato (GF,DFO,V,VEO)

with garlic yoghurt, cilantro and toasted almonds

38

Lobster Fettuccine

creamy scallop roe sauce, lobster, house made pasta, pecorino

40

300g Grain Fed Wagyu Rump MB8-9(GF,DFO)

49

200g Grain Fed Wagyu Rump Cap (GF,DFO)

46 (limited availability)

500-day grain fed full blood Wagyu, baby carrots, wagyu fat fried potatoes, house made jus, bone marrow butter, red wine salt

add creamy garlic Lobster - 7

Sides

Chips (GF,DF,V)

served with house made truffle aioli

Sweet Potato Fries (GF,V)

with garlic yoghurt

Buttered vegetables (GF,V)

with toasted almonds

10

Wagyu fat fried potatoes (GF,DF)

spinach, rosemary and red wine salt

12

Light Meals

Sweet Potato & Beetroot salad (GF, DFO)

with goats' cheese, pepitas, balsamic reduction, rocket and pecans

34

Traditional Italian Carbonara

Guanciale, black pepper, pecorino, house made pasta, egg yolk

36

Desserts

Raspberry Poached Peach Melba (GF, DFO, VEO)

house vanilla ice cream, honeycomb and lime caviar

17

Lemon Myrtle Pavlova (GF,DFO)

fresh blueberries, chantilly cream, passionfruit

17

Caramelized Onion Ice Cream

with apple, crumble and bourbon toffee

17

Fried Smores

house made deep fried marshmallows, chocolate fudge sauce, almond sable

18

Liquid Desserts

Traditional Affogato

Espresso coffee, Amaretto and your choice of housemade Vanilla ice cream or Hazelnut ice cream

15

Limoncello

Cauldron's Distillery Mt Tamborine

12

Bunjurgen Estate Vineyard Teviot Red

Fortified

13

Botrytis Semillion

13