

## Starters

### House Focaccia (DFO,V,VE0)

garlic and chili infused olive oil, Smoked butter  
16

### House cob loaf for 2

blue cheese, peach and prociutto  
17

## Entrees

### Pear, Blue cheese & Rocket (GF,V)

with toasted walnuts and seeded mustard dressing  
18

### Pan Fried Calamari (GF,DF)

with chili, garlic, lemon and Parsley  
18

### Seared Wagyu (GF,DF)

MB 8-9 wagyu with ponzu and wakame seaweed  
20

### Scallops (GF)

creamy champagne, dill and truffle risotto, pecorino, watercress  
19

### Fresh Oysters

Natural (GF,DF)

1/2 Dozen - 24

Dozen - 40

Kilpatrick (GF,DF)

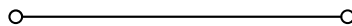
1/2 Dozen - 26

Dozen - 42

Roasted with bone marrow and pecorino (GF)

1/2 doz - 27

Dozen - 43



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

### Crispy Skin Salmon (GF)

Dill and Cauliflower Skordalia, Beetroot, cranberry and Kale salad  
42

### Venison (DF,GFO)

Wagyu Fat confit potatoes, bok choy 48hr House made jus, Cherry crumb, fried oyster mushrooms  
44

### Honey Butter Braised Chicken (GF)

Pomme puree, buttered Kale, brocolini  
40

### Vegetable Paella (GF,DF,V,VE)

Capsicum, oyster mushrooms, beans, bok choy, spinach  
38

### Grain Fed Wagyu rump MB8-9 (GF,DFO)

500 day grain fed full blood Wagyu, Wagyu Fat confit potatoes, buttered greens, thyme infused house jus, red wine salt  
49  
add Calamari - 4  
add creamy garlic Lobster - 6

## Sides

### Chips (GF)

served with house made truffle aioli

### Buttered Vegetables (GF)

with toasted almonds

10

### Wagyu Fat Confit Potatoes (GF,DF)

spinach, rosemary and red wine salt

12

## Light Meals

### Confit Duck Leg (GF,DF)

roasted oyster mushrooms, Bok choy, cherry jus  
38

### Seared Scallops (GF)

creamy champagne, dill and truffle risotto, pecorino, watercress  
36

## Desserts

### Chai Poached Pear (GFO, DFO,VEQ,V)

cinnamon granola, creme fraiche and chai syrup  
17

### Baklava Ice Cream Sandwich

candied pastry and pistachios  
17

### White Chocolate Semifreddo (GF)

rosella syrup, toasted almonds and fresh raspberries  
17

### Peach and Prosecco Granita (GF)

honeycomb crumb  
17

## 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

### Bunjurgan Estate Vineyard Teviot Red Fortified

13

### Botrytis Semillion

13