

Starters

House Focaccia (DFO,V,VE0)

rosemary, garlic and chili infused olive oil, smoked butter
14

Herb milk bread (V)

smoked butter
16

Entrees

Seared Scallops

cauliflower and pink peppercorn with crispy panchetta
18

Sliced Duck breast (GF,DF)

mushroom puree, caramelized onion and jus
19

Thai Fish cakes (GF,DF)

lime and chilli dressing
18

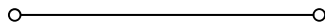
Pear, blue cheese and raddichio salad (DFO,VE0,V,GF)

with walnuts and proscuitto
17

Fresh Oysters (GF,DF)

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

minimum 3 oysters per plate



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

DJ's fresh seafood
Oppy's Fruit and Veg
Butcher & Co Boonah
Witches Falls Winery
Cauldron's Distillery
Bunjurgen Estate Vineyard
Vue Restaurant Garden

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | VE - Vegan | O - Option

Mains

Chicken ballotine (GF)

with herb and ricotta, pomme puree, cabbage, cider and
creme fraiche sauce
40

Pork Cutlet (GF)

apricot, almond, chili, sage and parmesan stuffing, buttered
greens and jus
42

Venison (GF,DF)

celeriac and parsnip puree, greens, crispy potatoes,
bordelaise sauce
44

Steamed Market Fish (GF,DF,A)

Portugese tomato rice with mussels and prawns
42

Vodka, Chili and Chorizo Linguine

house pasta, creamy tomato and chilli sauce, spinach,
parmesan
40

(DF,VE,V,GF)

Sweet Potato, Kale and Almond Salad

avocado, red onion, spicy dressing
36

Steaks

400g Grain fed Black Angus Rib Fillet MB2+

150-day grain fed, darling downs
60

200g Grain fed wagyu rump cap

500-day grain fed full blood
(limited availability)
48

300g Grain fed wagyu rump MB8-9

500-day grain fed full blood
52

200g Grain fed Wagyu Striploin MB 8-9

Raised on open pastures, finished on grain for 365 days
60

buttered greens, wagyu fat fried potatoes, creamy house
jus, red wine salt

Add...

creamy garlic tiger prawns - 10

trio of mustard - 3

Cafe de paris butter - 4

Single Serve Sides

Cajun Chips (GF,DF,V)

Charred leek aioli
8

Rocket and Parmesan Salad (GF,V)

pine nuts and balsamic
8

Buttered vegetables (GF,DFO,V)

ricotta, confit garlic, toasted almonds
8

Wagyu fat fried potatoes (GF,DF)

spinach, rosemary and red wine salt
10

Tiger Prawns (GF,P)

(3) confit garlic, cream, spinach
12

all sides are to be served with a main meal only

Desserts

Strawberry Pavlova (GF)

with candied bananas and mascapone cream
17

Chocolate Fondant

pistachio ice cream and caramel
17
Please allow 15 min after ordered

Strawberry Gum Creme Brulee (GF)

brandy caramel and blueberry coulis
17

Orange and Honey Sorbet (DF,VE,V,GF)

peaches and almond granola
16

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

Bunjurgun Estate Vineyard Teviot Red Fortified

13

Botrytis Semillion

13

PLEASE ADVISE WAITER OF ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES, WE CANNOT GUARANTEE THAT ALL PRODUCTS ARE FREE FROM CONTAMINATION.
THE VUE RESTAURANT REQUIRES ONE MAIN MEAL PER PERSON TO BE PURCHASED OR THE EQUIVALENT TO.

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | VE - Vegan | O - Option | P - Pescatarian | I - Imported | A - Australian