

Starters

House Made Cob Loaf for 2

with mushroom, prosciutto, spinach and cheddar filling
16

Olive Oil Focaccia (V)

with a selection of house made flavored butters
14

Entrees

Crispy Fried Calamari (GF, DF)

Spicy marinara sauce and house made garlic aioli
16

Chili and Garlic Seared Prawns (GF, DFO)

on a chorizo, pumpkin and feta salad
18

Char Siu Pork Belly (GF, DF)

rice noodles and sautéed mushrooms

Slow Braised Beef Cheeks (GF, DF)

saffron risotto and red wine reduction
18

Sautéed Oyster Mushrooms (GF, V, VE, DF)

Lebanese toum, toasted pine nuts, caramelized onion, spinach and parsley oil
16

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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

Lime Caviar Company

Witches Falls Winery

Cauldron's distillery

Bunjurgen Estate Vineyard

Mains

Olive Oil Poached Snapper (GF,DF)
tomato relish, steamed greens with almonds and saffron sauce
42

Crispy Pork Belly (GF)
caramelized apples, pomme puree, honey braised red cabbage and 48hr house made jus
40

Chicken Supreme (GF)
slow roasted chat potatoes, buttered greens, cherry tomatoes and creamy Tuscan sauce
40

300g Black Angus Rump (GF,DF)
crushed kipfler potatoes, steamed greens and 48hr house made red wine jus
44
add calamari (GF,DF)
4

Beetroot Linguine (DF,V,VE)
House made linguine, toasted almonds, sage, balsamic, spinach and fennel
38

Sides

Parmesan Fries with Truffle Oil(GF)
served with house made garlic aioli

Buttered Greens (GF)
with toasted almonds

Crushed Kipfler Potatoes (GF,DF)
with seeded mustard and spinach

Steamed Herb Cauliflower rice (GF,DF)
10

Light Meals

Chili and Garlic Prawns (GF,DF)
steamed cauliflower rice and parsley oil
35

Szechuan Calamari (GF,DF)
with fennel and citrus salad and house made aioli
34

Desserts

Mango and Passionfruit Parfait (GF)
lime curd, white chocolate shard and finger lime caviar
17

Lavender Panna Cotta (GF)
prosecco syrup, honeycomb and fresh blueberries
17

Caramelized White Chocolate Ice Cream (GF)
Cointreau poached strawberries and rhubarb consomme
17

Warm Apple Terrine (GF, DFO, V, VEO)
berry sorbet, candied puff pastry and walnuts
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

Bunjurgen Estate Vineyard Teviot Red Fortified
13

Botrytis Semillion
13