

## Starters

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

garlic and chili infused olive oil, smoked butter

15

## Entrees

### Blue Cheese Brulee (GFO,V)

house crostini, fig jam, honey and rosemary drizzle

20

### Crab and Jalapeno Crepes

coriander and lime sauce

18

### Seared Scallops (GF)

cauliflower and peppercorn puree, crispy bacon

20

### Duck Confit Ravioli (DF)

duck broth and crispy enoki mushrooms

19

### Tea Braised Leeks (GF,DF,VE,V)

toasted pine nuts, wilted spinach and parsnip crisp

16

### 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

Oppy's Fruit and Veg

Butcher & Co Boonah

Scenic Rim Mushrooms

Witches Falls Winery

Cauldron's Distillery

Bunjurgen Estate Vineyard

## Mains

### Chicken Roulade (GF)

filled with mushroom and truffle, pomme puree, pak choy, creamy white wine and butter sauce  
40

### Dukkah crusted Lamb Cutlets (GF,DF)

cooked medium rare, roasted eggplant puree, pak choy, parsnip crisp and jus  
44

### Smoked Short Rib Ragu (DFO)

house made pasta, shaved parmesan  
42

### Pork Belly Curry (GF,DF)

rice, pickled cabbage  
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, buttered greens, wagyu fat fried potatoes, house made jus, cafe de paris butter, red wine salt

add tiger prawns - 8

### 200g Senku Purebred Wagyu Striploin MB9+

450-day grain fed, seared with bone marrow (GF,DF)

wasabi, mustard, chimichurri

Cooking options - Blue, Rare, Medium Rare, Medium

65

## Single Serve Sides

### Chips (GF,DF,V)

served with house made herb and lemon aioli

### Sweet Potato Fries (GF,DF,V)

with herb and lemon aioli

### Buttered vegetables (GF,V)

with toasted almonds

5

### Wagyu fat fried potatoes (GF,DF)

spinach, rosemary and red wine salt

6

all sides are to be served with a main meal

## Light Meals

### Goldband King Snapper (GF,DF)

House Napoli, chickpeas, spinach, chorizo and salsa Verde  
38

### Traditional Panzanella (DF,VE,V)

house bread, tomatoes, onions, basil, olive oil dressing,  
34

## Desserts

### Coffee Creme Brulee (GFO)

chocolate crumb, house vanilla ice cream  
16

### Waffles

honey & pecan ice cream, maple syrup, bananas  
16

### Burnt Basque Cheesecake

candied figs and blackberry syrup  
16

### Red Wine and Cinnamon poached pear (GF,DF,VE)

champagne sorbet, candied orange, toasted 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

### Bunjurgen 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.

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