

## Starters

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

rosemary, garlic and chili infused olive oil, smoked butter

16

### Bruschetta (DF,V,VE)

red onion, tomatoes, basil, balsamic and garlic oil on fresh toasted focaccia

14

## Entrees

### Grilled Peaches (GF)

blue cheese, prosciutto crisp, honey, chili

18

### Beetroot Cured Salmon Gravlax (GF,DF,P)

pickled shallots, rocket, lemon

19

### Crispy skin Pork Belly (GF)

nduja honey butter, succotash

22

### Roasted Celeriac Steak (DF,VE,V,GF)

house kimchi, parsnip and walnut sauce

17

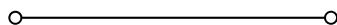
### Fresh Oysters (GF,DF)

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.

DJ's fresh seafood

Oppy's Fruit and Veg

Butcher & Co Boonah

Witches Falls Winery

Cauldron's Distillery

Bunjurgen Estate Vineyard

Vue Restaurant Garden

## Mains

### Chicken Ballotine (GF,DF)

Rolled with nduja and hazelnut, with roasted fennel and pickled grape salad  
42

### Venison (GF,DF)

cooked medium rare, truffle mosaic, celeriac puree, pressed beetroot, house jus, kale crisp  
44

### Herb Crusted Pork Tenderloin (GF)

Pink peppercorn and cauliflower puree, asparagus, jus  
42

### Pumpkin Linguine (DFO,VEO,V)

House Linguine, toasted pine nuts, sage, honey, freshly grated parmesan  
40

## 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  
48

### 300g Grain fed wagyu rump MB8-9

500-day grain fed full blood  
Cooking options - blue, rare, medium rare, medium  
52

asparagus, wagyu fat fried potatoes, house jus, red wine salt

add creamy garlic tiger prawns - 10

## Single Serve Sides

### Cajun Chips (GF,DF,V)

Charred leek aioli

### Rocket and Parmesan Salad (GF,V)

pine nuts and balsamic

### 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*

## Light Meals

### Duck Breast (GF)

Creamy polenta, caramelized shallots, buttered kale, Davidson plum jus  
42

### Confit Orange Roughy Fillet (DF,GF,P)

Lime and pea risotto with roasted cherry tomatoes  
40

## Desserts

### Caramelized Onion Ice Cream

almond crumble, stewed apples, bourbon toffee  
17

### Mocha Delice

with peanut ice cream and pecan crumble  
17

### Mango Mousse

coated with lavender and white chocolate, honeycomb  
17

### Rum Poached Pineapple (GF,DF,VE)

toasted coconut, lime sorbet  
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.  
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