

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

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

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 (GF,DFO)

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

Bunjuren Estate Vineyard Teviot Red Fortified

13

Botrytis Semillion

13