

Starters

House Focaccia (DFO,V,VE0)
rosemary, garlic and chili infused olive oil, smoked butter
14

Cob Loaf
mushroom, smoked cheddar, prosciutto and spinach
16

Entrees

Scallop Arancini
bisque sauce and kale crisp
18

Seared Wagyu (GF,DF)
nam jim jeow and rice noodles
19

Seafood Chowder (GFO)
with house bread
22/38
Entree or Main size available

Figs, Blue cheese and Rocket Salad (DFO,VE0,V,GF)
pecans, honey mustard dressing
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

Coq au Vin (GF)

Braised chicken in red wine, mushrooms, root vegetables with pomme puree and sauteed spinach
42

Lamb Shortloin (GF)

cooked medium rare, parmesan risotto, nduja honey butter
44

Steamed Coral Trout (GF,DF)

baby carrots, Kale and spinach, tomato and seaweed sauce
42

Stuffed Pumpkin (DF,VE,V,GF)

with wild rice, cranberries, pecans, spinach and tomato relish
38

Crab and Jalapeno Fettucine

house pasta, creamy lime and coriander sauce
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
(limited availability)
48

300g Grain fed wagyu rump MB8-9

500-day grain fed full blood
52

200g Grain Fred Wagyu Striploin MB 8-9

Raised on open pastures, finished on grain for 365 days
58

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

Add...

creamy garlic tiger prawns - 10

trio of mustard - 3

Nam Jim Jeow - 4

Cafe de paris butter - 4

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

Desserts

Grand Marnier Creme Brulee

with ginger crumble and marinated strawberries
17

Trio of House Ice Cream (GF)

baileys, maple bacon, fig
17

White Chocolate Delice (GF)

fresh grapefruit, guava gel and swiss meringue
17

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

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.

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