

Starters

House Focaccia (DFO,V,VE0)

garlic and chili infused olive oil, smoked butter

15

Entrees

Seared Scallops (GF)

pistachio and parmesan crumb, garlic butter

20

Baked Brie for two (GFO)

fig jam, crostini, honey and rosemary drizzle, crushed pecans

24

Lobster arancini

with garlic butter roasted lobster

20

Tempura Fried Oyster Mushrooms (DF,VE,V)

honey glaze with spicy soy dipping sauce

18

Lightly seared Wagyu (GF,DF)

with nam jim jaew, rice noodles

19

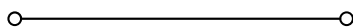
Fresh Oysters (GF,DF)

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

West farms

Oppy's Fruit and Veg

Butcher & Co Boonah

Scenic Rim Mushrooms

Witches Falls Winery

Cauldron's Distillery

Bunjurgen Estate Vineyard

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

Mains

Braised Chicken Cacciatore (GF)

creamy polenta and spinach
40

Herb Crusted Lamb Rack (GF,DFO)

onion puree, sauteed greens and oyster mushrooms,
blackberry jus
46

Crispy Skin Snapper (GF,DFO)

crushed potatoes, buttered greens, caponata, salsa
verde
42

Stuffed Pumpkin (GF,DF,V VE)

filled with wild rice, fennel, apple, pomegranate and
pecans
38

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, bone marrow
butter, red wine salt

add creamy garlic Lobster - 7

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

10

Wagyu fat fried potatoes (GF,DF)

spinach, rosemary and red wine salt

12

Light Meals

Morton Bay Bug

house spaghetti, chili, garlic, salsa verde, toasted
pine nuts and garlic butter
38

Duck Breast (GF,DF)

maple glazed sweet potato and pecans, pak choy,
orange and rosemary jus
38

Desserts

Fig and Ricotta Semifreddo

pistachios, salted caramel, white chocolate shard
18

Peach and Blueberry Galette

house vanilla bean ice cream,
17

Caramelized Onion Ice Cream (GFO)

with apple, crumble and bourbon toffee
17

Salted Watermelon and Lime Sorbet (GF,DF,VE)

lime caviar and honeycomb
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

Bunjuren Estate Vineyard Teviot Red Fortified

13

Botrytis Semillion

13