the vue

TO START

To share

Australian Tiger Prawns
Cocktail Sauce, Lemon

Glazed Pork Belly
Davidson Plum Glaze, Cranberry Relish, Dukkah

Warm Soft Rolls
Sage & Roasted Garlic Butter

MAINS

Alternate drop

Roasted Scotch Fillet
Truffled Mash, Seasonal Greens, Red Wine Jus, Crispy Shallots

Humpty Doo Barramundi
Macadamia Crust, Truffled Mash, Charred Broccolini, Citrus Beurre Blanc



SIDES

To share

Mango & Pomegranate Salad
Mixed Leaves, Cucumber, Toasted Seeds, Citrus Dressing

Roasted Heirloom Carrots
Honey Glaze, Crumbled Feta, Pistachio, Fresh Herbs

DESSERT

Summer Pavlova
Darwin Mango, Passionfruit, Chantilly Cream, Candied Chestnut

Please note that we take every precaution when accommodating your special meal requirements. However, while some menu items may not include specific allergens as an ingredient, all our food is made in a facility that contains known allergens. Please be aware that not all ingredients are listed in the dish description.

(LG) Low Gluten (I) Imported Seafood (V) Suitable for Vegetarians