

Grand Dining Room

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*Seared scallops on sweet potato and Manuka honey puree
with sauce vierge and braised baby beets*

\$19.50

*Ravioli of chicken, ricotta and pumpkin with a creamy
chive velouté*

\$17.50

*Terrine of sardine and potato with sauce Gribiche, caviar
and red chard leaves*

\$18.50

*Leek and Gruyere cheese tart with cauliflower and vanilla
champ and basil oil*

\$17.50

Vue Grand tasting plate:

*A selection of three of the above entrees served in miniature
form*

\$29.50

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Duck breast roasted in five spice and honey with duck confit stuffed cabbage, puy lentil and pancetta ragout
\$39.00

Pan roasted barramundi on squid ink risotto with choux kiev's and a red wine jus
\$38.00

Fillet of ocean trout with Jerusalem artichoke gratin, smoked trout tortellini, tomato and cumín butter sauce
\$38.00

Grilled fillet of beef with garlic butter fondant, honey parsnip puree and roasted shallots
\$38.00

Twice baked cheese soufflé with stir fried vegetables finished with a fresh herb dressing
\$35.00

Vue Grand pork plate:
A trio of pork dishes selected to reflect the season and the region
\$45.00

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*Apple tart Tatin with caraway ice cream finished with
maple syrup
\$18.00*

*Butterscotch soufflé served with banana and rum
milkshake
(Please allow 15 minutes)
\$18.50*

*Warm treacle tart with hot vanilla rice pudding and
rhubarb compote
\$17.50*

*Vue Grand Chocolate Extravaganza:
A selection of chocolate desserts, ideal for two to share or one
chocoholic!
\$29.50*

*Platter of local cheeses with crackers
and fruit chutney
\$25.00*