

Starters

House ciabatta (DF,V,VE)

garlic and chili infused olive oil and balsamic reduction

14

House cob loaf for 2

smoked chicken and sundried tomato

16

Entrees

Basil and lemon burrata (GFO,V)

toasted ciabatta and slow roasted cherry tomatoes

18

Pumpkin and ricotta crepes (V)

walnuts and sage burnt butter

18

Citrus seared scallops (GFO)

cauliflower rice and truffle beurre blanc

19

Lobster ravioli

creamy wine sauce, shallots and thyme

19

Spiced cauliflower steak (GF, V, VE, DF)

romesco sauce, salsa verde

16

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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

Lime Caviar Company

Witches Falls Winery

Cauldron's Distillery

Bunjurgen Estate Vineyard

Mains

Pan seared swordfish (GF,DF)
wild rice, asparagus, slow roasted cherry tomatoes
and salsa verde
44

Chicken Ballotine (GF)
basil and mozzarella, confit potato, asparagus and red
pepper sauce
42

Crispy skin duck breast (GF,DF)
oyster mushroom, pine nuts and spinach risotto with
rosemary, cherry and brandy jus
44

Black angus rump (GF,DF)
Slow baked hasselback potato, baby carrots, 48hr
house jus, red wine and rosemary salt
46
add creamy garlic lobster - 6 (GF)

Pesto and parmesan gnocchi (DFO,VO,VEO)
house made gnocchi with spinach, shallots, oyster
mushrooms and duck prosciutto
40

Sides

Parmesan Fries (GF)
served with house made truffle aioli

Buttered Greens (GF)
with toasted almonds

Hasselback potatoes (GF,DF)
spinach, rosemary and red wine salt

Steamed Lemon Cauliflower rice (GF,DF)
10

Light Meals

Oyster mushroom and thyme risotto (GF, DF, VEO, VO)
pine nuts, spinach and duck prosciutto
34

Eggplant parmigiana (GF,DFO, V, VEO)
green garden salad
36

Desserts

Limoncello tiramisu
with blueberry meringue
17

Pumpkin spice Latte cheesecake
cinnamon ice cream
17

Chocolate fondant
vanilla ice cream, toffee sauce, salted caramel popcorn
17

Stuffed apple crumble (GFO, DFO, V, VEO)
creme anglaise, blueberry coulis
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

**Bunjurgan Estate Vineyard Teviot Red
Fortified**
13

Botrytis Semillion
13