

The Vue Set Menu

2 course menu \$60 per person • 3 course menu \$70 per person

This menu will be served as an alternate drop. Please choose two options from each course. Price includes bread for the table to share.

ENTREE

CRISPY PORK BELLY (DF)

Pickled green papaya, soy vinegar

BOURBON BBQ BUFFALO WINGS

SPICY PRAWN GAMBAS (I)

Paprika oil, garlic confit, Worcestershire sauce, oyster sauce,
toasted ciabatta

MAIN COURSE

200GM SIRLOIN (GFO)

Roast chats, broccolini, red wine jus

CRISPY SKIN BARRA (GFO)

Creamy potato mash, seasonal greens, lemon caper sauce

TOFU STIR FRY (SS) (V)

Mixed vegetables, yakiniku sauce

DESSERTS

CHOCOLATE DOME (N)

Raspberry gel, berry coulis, hazelnut sponge

TROPICAL PANNA COTTA (GFO) (SS)

Mango, passionfruit, coconut, sesame

BLACKBERRY TART (N)

Pistachio crumble, strawberries