



# WELCOME

Vue Wine Bar & Restaurant opened its doors May 2017 by owner/operators Grant & Tanya Lynch. Through a vision of food and design, Grant & Tanya worked hands on to create their stunning restaurant, creating a modern, relaxing and contemporary atmosphere.

Vue's talented chefs prepare all their meals using the finest quality products. Sourcing local grown products is important in their execution of their exquisite menu. Vue has the most extensive wine list in Central Queensland with many varietals of wines to impress any wine connoisseur.

## HOUSEKEEPING

- Toilets are located in the Salt Building – no key required.
- Paying by card incurs fees. WE PREFER CASH.
- 15% surcharge on Public Holidays.
- Bookings over 12 people will be governed by a set menu.
- \$5 cakeage per person if bringing your own cake to the restaurant.
- No split bills for large groups.





FOOD



## BREADS

Cheesy Garlic Bread .....	14	Sour Dough Toasted, Balsamic, Olive Oil, Dukkha, Olives (DF)	.....	20
Turkish Pide, Ground Beef, Cheese, Capsicum, Chilli, Parsley .....	16			

## ENTREE

Tempura Prawns with Nam Jim (DF) .....	23	Oysters (6) Choice of Natural, Kilpatrick or Ponzu & Wakame (DF) (GF) .....	36
Moreton Bay Bugs, Garlic & Green Peppercorn Sauce (GF) .....	32	Seared Scallops on Pork Belly, Truffle Cauliflower Puree (GF) .....	30
Duck Spring Rolls, Plum Sauce (DF) .....	17	Pan Fried Feta, Rosemary, Olives & Honey, Chilli, one piece of Sour Dough (GFO) .....	24
Grilled Octopus, Fermented Chilli Sauce (DF) (GF) .....	25	Crispy Pork Belly, Korean BBQ Sauce (DF) (GF) .....	24
Calamari, Vue Hot Sauce, Lime Mayo (GFO) ..	24		
Duck Liver Pate, Toasted Sour Dough (GFO) .....	22		





## MAINS

Seafood Platter  
for One ..... 80  
Seafood Platter  
for Two ..... 160  
Fresh Prawns, Grilled  
Moreton Bay Bug, Fresh  
Oysters, Tempura Prawns,  
Fried Calamari, Seared  
Scallops, Grilled Fish,  
Seafood Sauces & Lemon

Grilled Market Fish with  
Ginger Sweet Potato  
Puree, Fragrant Rice,  
Red Curry Sauce,  
Grilled Moreton Bay  
Bug <sup>(GFO)</sup> ..... 58

Eye Fillet Mignon,  
Roasted Root  
Vegetables,  
Broccoli <sup>(DF GF)</sup> ..... 55

Rib Fillet, Wet Aged  
for 90 Days, Roasted  
Root Vegetables,  
Broccoli <sup>(DF GF)</sup> ..... 52

Wagyu Sirloin MB 7+  
(when available)  
Roasted Root Vegetables,  
Broccoli <sup>(DF GF)</sup> ..... 75

Wagyu Rump MB 5+  
Roasted Root Vegetables,  
Broccoli <sup>(DF GF)</sup> ..... 52

Tomahawk Steak  
(for two People), Roasted  
Root Vegetables,  
Broccoli <sup>(DF GF)</sup> ..... 120

Glazed Lamb Rack,  
Rosemary Sea Salt  
Potato, Fennel,  
Broccoli, Red Wine  
Jus <sup>(DF GF)</sup> ..... 52

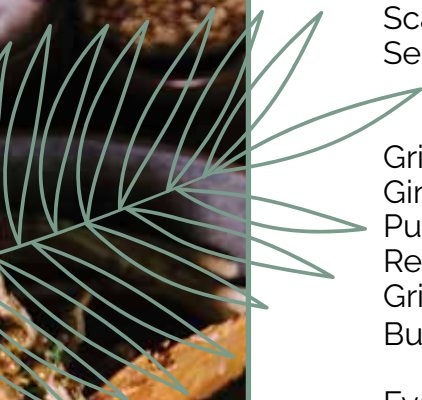
Pan Seared Scallops,  
Double Smoked Bacon,  
Pernod Cream Sauce,  
Grilled Bread <sup>(GFO)</sup> ..... 52

Orange Duck Breast,  
Pickled Onions, Asparagus  
with Malaysian Style Nasi  
Lemak <sup>(GF)</sup> ..... 44

Butter Chicken, Basmati  
Rice, & Pappadums ... 35

Paella, Chicken, Prawn  
& Chorizo, Toasted Sour  
Dough <sup>(GF)</sup> ..... 38

**Sauces: Red Wine Jus, Pepper  
or Mushroom**





## MAINS

Seafood Linguine,  
Prawns, Mussels,  
Scallops, Chilli, Garlic,  
Olive Oil, Basil . . . . . 35

Pasta Carbonara,  
Garlic, Bacon, Speck,  
Cream, Parmesan . . . . . 30

Pasta Penne,  
Slow Cooked Lamb  
Shoulder Ragù, Tomato,  
Parmesan . . . . . 30

Wild Mushroom Linguine,  
Garlic, Fresh Herbs,  
Parmesan, Olive Oil . . . 30

Penne Pasta,  
Nduja cream sauce  
with Broccolini, Cherry  
Tomato, Parmesan . . . 32

Pesto Chicken  
Gnocchi . . . . . 30

**Gluten Free Pasta \$3**

## SIDES

Sauteed Seasonal  
Greens, Goats Cheese  
Feta, Chilli, Toasted  
Almonds **GF** . . . . .15

Garlic Mash  
Potato **GF** . . . . .12

Seasoned Fries  
& Aioli **GF** . . . . .11

Honey Roast  
Pumpkin with  
Macadamia **DF GF** . . . . .14

Mac N Cheese . . . . .12

Garden Salad **GF** . . . . .12





## PIZZA

GLUTEN FREE BASE \$3 EACH

### Margherita

Napoli, Mozzarella,  
Basil ..... 25

### Ham & Pineapple

Napoli, Ham, Pineapple,  
Mozzarella ..... 25

### Pepperoni

Napoli, Pepperoni,  
Mozzarella ..... 25

### BBQ Chicken

Napoli, Mozzarella,  
Chicken, Bacon Onion  
..... 27

### Lynchinko

Napoli, Mushroom,  
Cherry Tomato, Olives,  
Onion, Prosciutto,  
Pepperoni, Mozzarella  
..... 27

### Prosciutto

Napoli, Cherry Tomato,  
Mushroom, Mozzarella,  
Fresh Prosciutto,  
Parmesan, Balsamic Glaze  
..... 27

### Pork Belly

Fior di Latte, Pickled  
Fennel, Pork Belly,  
Mozzarella, Onion Jam  
..... 28

### Slow Cooked Lamb

Napoli, Spinach, Slow  
Cooked Lamb Shoulder,  
Caramelised Onion,  
Mozzarella, Goats Feta  
..... 29

### Prawn & Chilli

Mozzarella, Prawns, Chilli,  
Caramelised Onion, Lime  
Mayo  
..... 30

### Vegetarian

Napoli, Roast Capsicum,  
Grilled Zucchini,  
Mushroom, Onion, Cherry  
Tomato, Mozzarella  
..... 28





## DESSERTS

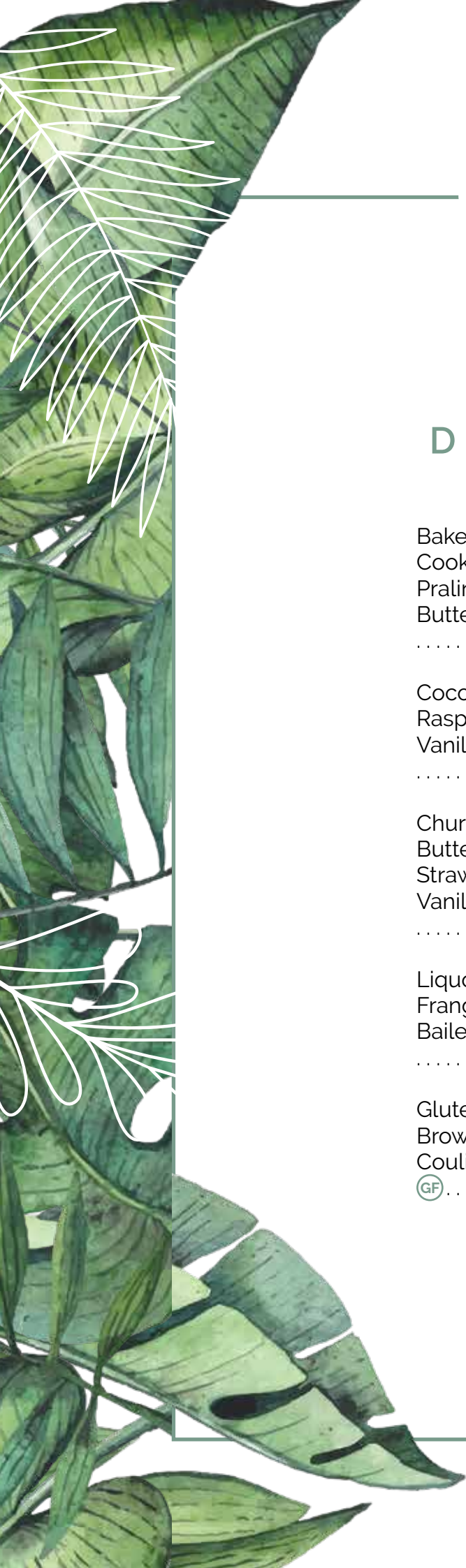
Baked Goopy Choc Chip  
Cookie, Vanilla Ice Cream,  
Praline, Peanut Butter  
Butterscotch Sauce  
..... 17

Coconut Pana Cotta,  
Raspberry Coulis,  
Vanilla Ice Cream  
..... 17

Churros, Peanut Butter  
Butterscotch,  
Strawberries,  
Vanilla Ice Cream  
..... 17

Liquor Affogato –  
Frangelico, Kahlua,  
Baileys or Tia Maria  
..... 17

Gluten Free Chocolate  
Brownie with Raspberry  
Coulis and Ice Cream  
ⓄGF..... 17





**LUNCH TIME 11PM-3PM**  
**FULL DINNER MENU AVAILABLE AT LUNCH TIME**

Wagyu Beef Burger,  
 Pickle, Cheese, Sauce,  
 Fries Aioli **GF** ..... 26

Grilled Chicken Salad with  
 Roast Pumpkin, Roast  
 Beetroot, Goats Cheese  
 with Honey Mustard  
 Dressing **GF** ..... 30

Classic Steak Sandwich,  
 Aged Rib Fillet, Beetroot  
 Relish, Grilled Onion,  
 Lettuce **GF** ..... 28

Fish of the Day, Crumbed,  
 Battered or Grilled with  
 Salad, Fries & Aioli **GF** ..... 30

**TAPAS**  
**SERVING UNTIL 5PM**

Garlic Pizzetta ..... 14

Pepperoni Pizzetta .... 16

Cheesy Garlic Bread .. 14

Beef Short Rib Sliders . 14

Spicy Chicken  
 Wings **GF** ..... 15

Tempura Onion Rings . 14

Arancini Balls (4) ..... 16

Duck Spring Rolls (4) .. 16

Grilled Octopus **GF** .... 25

Calamari with Hot Vue  
 Sauce **GF** ..... 24

Seared Scallops **GF** ... 30

Pan Fried Feta **GF** ..... 24

Tempura Prawns ..... 24

Moreton Bay Bug **GF** .. 32

Crispy Pork Belly **GF**... 24

Oysters (6) **GF** ..... 36

