

## Starters

### Chargrilled House made Focaccia

lightly spread with garlic butter

10

*your choice of additional parmesan*

2

### Fresh House made Bread

served with olive oil dip and aioli

10

## Entrees

### Chef's Salad <sup>(GF, V)</sup>

with roasted capsicum, pickled fennel, beetroot and  
citrus marinated feta

15

### Grilled Goats Cheese <sup>(V)</sup>

topped with pesto and served on house salad, tomato  
relish and crostini

16

### Pork Belly <sup>(GF)</sup>

on a bed of creamy leek, cabbage and bacon,  
garnished with fried shallots

18

### Creamy Scottish Chowder

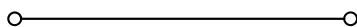
with smoked cod, leek, potato and served with fresh  
house made bread

Entrée 16    Main 30

### Calamari <sup>(GF, DF)</sup>

lightly fried, dusted with herbs and spices, topped  
with citrus salt and served with fresh salad and aioli

16



The Vue Restaurant supports local businesses in the Scenic Rim and uses  
the best locally sourced produce to create fine dining cuisine. Ask our  
friendly staff about the finer details of our menu.

# Mains

## Baked Barramundi

topped with a herb crust, served on a tomato, chickpea  
and chorizo salad, with salsa verde

30

## Chicken Supreme <sup>(GF)</sup>

pan fried and served on a bed of creamy mashed  
potato with seasonal vegetables and mushroom sauce

30

## Tender Beef Brisket

sliced and served with clapsnot, Scottish skirlie  
potato cake, seasonal vegetables and jus

35

## Slow Cooked Lamb Shoulder <sup>(GF, DF)</sup>

seasoned with salt, garlic and rosemary and served on  
crushed potatoes and vegetables with a red wine and  
lamb stock reduction

38

## Gnocchi <sup>(V)</sup>

house made and tossed with wilted spinach, cherry  
tomatoes, mushrooms, potato and garnished with  
parmesan

28

## Rump

40

## Rib Fillet

46

300g, served with fondant potato, seasonal vegetables  
and topped with onion rings

your choice of mushroom sauce, pepper sauce or  
garlic butter

# Desserts

## Zesty Lemon Pot de Crème

served with berry compote, cinnamon shortbread and  
flaked almonds

15

## Chocolate and Hazelnut Tart

served with peanut brittle, nut crumble and ice cream

15

## Traditional Scottish Cranachan

whiskey and honey soaked oats, mixed with  
raspberries and chantilly cream

15

## Crisp Mille Feuille

layered with a vanilla creme patissiere, fresh  
berries and ice cream

15