



BREAKFAST WITH A VUE

Available 9am – 11.30

Toast your choice of white or fruit toast served with butter and jam - \$8

Bacon & Eggs poached, fried or scrambled served on toast - \$14

Eggs Benedict 2 poached eggs on toast, served with ham or salmon, roast tomato and a hash brown.
Topped with hollandaise sauce - \$18

Eggs Florentine 2 poached eggs on toast served with spinach, roast tomato and a hash brown, topped
with hollandaise sauce - \$18

Farmers Breakfast 2 eggs cooked to your liking on toast, served with bacon, roast tomato, mushrooms,
spinach, sausage and a hash brown, topped with pesto and parmesan - \$24

Chorizo Baked Beans Chorizo baked beans on buttered sourdough toast, served with 2 poached eggs and
topped with fetta and basil- \$21

Pancakes Buttermilk pancakes served with your choice of maple syrup and ice-cream or seasonal fruit -
\$16

Omelette Special Mediterranean omelette with chorizo, roasted capsicum, basil pesto and goat cheese,
served with garlic rubbed Turkish bread - \$24

Avocado Special Avocado on sourdough with Yarra Valley Dairy's Persian fetta, 2 poached eggs and topped
with rocket and Spanish onion salad- \$24

Mushroom Special Giant field mushrooms and basil pesto, served with 2 poached eggs on sourdough
toast and topped with goat cheese and spiced dukkah- \$21

Breakfast Extras: Roast Tomato, Mushrooms, Bacon, Spinach, Hash Brown, Sausage, Avocado, Salmon - \$3

DRINKS

Cappuccino, Latte, Flat White, Espresso, Long Black - \$4.00 or Mug - \$4.50

Hot Chocolate - \$4.50

Tea: English Breakfast, Earl Gray, Green Tea- \$3.50

Juices: Orange, Apple and Breakfast - \$4.00

Soft Drink- \$4.00

Beer: Crown Lager 375ml- \$8 / Boag's Premium Light 375ml- \$7

Sparkling Water 750ml- \$7



LUNCH WITH A VUE

Available 11.30am-2pm

TO BEGIN

Chorizo and calamari with parsley and roasted peppers, served with Turkish bread- \$16

Sizzling garlic prawns with cherry tomato and basil, served with Turkish bread- \$16

Lemon and thyme marinated chicken skewers, served alongside fresh lemon and rocket salad - \$16

Smokey babaganoush served with Turkish bread- \$16

THE MAIN EVENT

Crispy skinned salmon fillet, served on an orange, fennel, caper and mint salad and topped with Café de Paris butter - \$32

Yarra Valley's handmade raviollo, roasted beetroot, finished in a burnt butter, sage and walnut sauce and topped with Yarra Valley Dairy Persian feta - \$30

Garlic prawn fettuccine, fresh basil and cherry tomatoes, white wine and topped with Yarra Valley Dairy's Persian feta - \$29

Crispy Duck Breast on a wild mushroom, white wine and thyme risotto and finished with parmigiano reggiano. - \$30

Slow Roasted Beef Cheeks and caramelized shallots served on a cauliflower puree- \$32

Tapas share platter for two, comprising calamari & chorizo with red pepper, garlic prawns, Yarra Valley Persian feta with prosciutto, warm marinated olives, lemon and thyme marinated chicken skewers and smokey babaganoush - \$54

TO FINISH

Cheese plate for two comprising 3 varieties of locally made cheeses, served with lavosh, Vue's own tomato chilli relish, locally made quince paste and black muscats- \$35

Dessert- Daily Special Please ask our friendly staff about our daily dessert special \$16

FOR THE KIDS

Herb & parmesan crusted chicken tenderloins, chips and salad, served with Vue's aioli- \$16

Pancakes with ice-cream, maple syrup and strawberries- \$16

Fettuccine carbonara- \$16

Bowl of Chips- served with aioli- \$8