



BAR VUE

FOOD

House marinated olives (V, GF)	9.5
Anchovy, blue cheese, candied walnuts, baguette	14
Salt cod croquettes, duck egg, chive	16
Pork scratchings, lemon cheek (GF)	16
Lamb shoulder, peas, broadbeans, lavosh (GF)	15
‘The J.B.B’	
Hand cut acorn-fed jamon, brie, Burd egg	16
Fromage (GF)	25
Pomme frites	8
½ dozen Moonlight Flat Oyster Selection (GF)	38
<i>Perfectly matched with a half bottle of Steve Felletti’s...</i>	
2016 Borrowed Cuttings Picpoul Blanc, Cowra, NSW (375ml)	40
(V) Vegetarian version available (GF) Gluten Free version available	

Please note all credit card payments will incur a 1.6% surcharge

Bistro Vue a la carte menu available on request
Please place order at the bar

EVENTS

The Bistro Vue Wine Room is available for bespoke events Perfect for all of life’s great occasions.

Contact Vue Events
on 9691 3838

HAPPY HOUR

Monday to Friday
5pm – 6.30pm

Discounted draught beer and house wine.

Full wine selection and Bar list available, please ask.

