

La Vue

Waterfront Restaurant

Menu is Gluten Free

To Start

Herb or Garlic bread	\$ 8.00
Soup du jour	\$ 18.00
Duck risotto with Mascarpone & Herbs	\$ 27.00
King Prawns in a Chabis & Eschalot Cream sauce with Saffron rice	\$ 27.00
Scallops with Lime & Pancetta crumb	\$ 32.00
Foie gras with Fresh raspberries and Crem'e de cassis sauce	\$ 30.00
Crab meat and Avocado tian with Lemon dressing & Seafood sauce	\$ 29.00
Pork belly with Pear poached in Red wine and Sauerkraut	\$ 28.00
Half a dozen Coffin bay oysters with Brunoise prawn & Chive dressing	\$ 36.00
De-boned Quail stuffed with Grape & Thyme with Braised lentils	\$ 28.00

To Follow

All our mains are served with Complimentary Seasonal Vegetables

Savoy chicken & Prosciutto ballotine with Champagne veloute & Gratin dauphinoise potato	\$ 46.00
Veal eye fillet with Morell mushrooms and Pomme puree with Truffle oil	\$ 48.00
Eye fillet of beef with a rich, Red wine bordelaise Glazed onions & Pomee puree	\$ 48.00
Pork Medallions with Sage, Apple calvados with Gratin dauphinoise potato	\$ 48.00
Confit duck leg and french cherries jus	\$ 48.00
Noisettes of lamb with a Rosemary jus with Gratin dauphinoise potato	\$ 48.00
Ocean trout with Caper sauce with Gratin dauphinoise potato	\$ 48.00
Rib eye on the bone - 500grms with Café de paris butter	\$ 75.00
Tiger prawns thermidor, dressed salad with Gratin dauphinoise potato	\$ 48.00

Bon Appé tit!

All prices include GST, subject to change without notice
One bill per table | No BYO cakes or beverages
Please ask staff for any special requirements
Gluten Free available
Please note all card payments will incur a 1.5% surcharge