

Entrées

Herbs or Garlic Bread	8
Soupe du Jour inquire with our staff for the delightful of our Chef’s special of the day	18
Duck Risotto / VO with mascarpone and herbs	34
King Prawns with saffron rice, Chablis and eschalot cream sauce	38
Scallops with pancetta lime crumb	38
Foie Gras with blini, raspberries and crème de cassis	38
Tian crab meat and avocado with lemon dressing and seafood sauce	34
Pork Belly with pear poached in red wine, sauerkraut and red wine bordelaise sauce	34
Half Dozen Oysters from Coffin Bay with brunoise and chive dressing	42
De-Boned Quail stuffed with grape, thyme and braised lentils	34

VO - Vegetarian Option Available

Childrens Menu

Up to 12 Years Old

All meals include a soft drink and ice cream

Chicken Pasta with cream sauce	30
Beef Eye Fillet served with French fries	30
Fish & Chips	30

Mains

All mains are served with complimentary seasonal vegetables and sauce

Ballotine of Savoy Chicken and prosciutto with champagne velouté sauce, served with a gratin dauphinois potato	54
Veal Eye Fillet with morel mushrooms sauce, served with a purée de pomme de terre and truffle oil	54
Beef Eye Fillet with glazed onion and red wine bordelaise sauce, served with a purée de pomme de terre	58
Pork Medallions sage with apple flambé with Calvados, served with a gratin dauphinois potato	54
Confit Duck Leg with French cherries jus, served with a gratin dauphinois potato	54
Noisettes of Lamb with a rosemary jus, served with a gratin dauphinois potato	54
Market Fresh Fish caper sauce, served with a gratin dauphinois potato	54
Rib Eye (500g Meat) on the bone and café de Paris butter, served with a purée de pomme de terre	90
Tiger Prawns Thermidor dressed salad and prawn bisque, served with a gratin dauphinois potato	54
Vegetable, Sage & Burnt Butter Gnocchi VO	38

Side Dishes

La Vue Green Salad with Danish Feta cheese, cherry tomato, red onion and lemon virgin oil	16
French Fries with truffle oil and parmesan cheese	10

Desserts

Chocolat Parfait elements of Belgian chocolate, flavoured with Cointreau, served with ice cream	20
Bavarois Bavarian cream dessert with mango and passionfruit, served with ice cream	20
Crumble Berries compote with crème pâtissière and crumble topping, served with vanilla ice cream	20
Crème Brûlée French vanilla bean, served with ice cream	20
Profiteroles Choux pastry filled with Belgian chocolate ganache and crème anglaise, served with ice cream	20
Home Made Ice Cream Vanilla and Maple	5
Affogato 1 scoop of ice cream and your choice of liqueur: Galliano • Baileys • Tia Maria • Cointreau • Frangelico • Kahlua Peach Schnapps	20
Liqueur Coffee with your choice of liqueur: Irish • Brandy • Tia Maria • Frangelico • Kahlua	20
Cheese Platter President Roquefort society, Brie de Normandie, served with fig and chardonnay grape confit	30

Dessert Wines

Heggies Vineyard Botrytis Riesling	15
Seppeltsfield Para Grand Tawny	20
Seppeltsfield DP75 Grand Tokay	20
Seppeltsfield DP63 Grand Muscat	20
Galway Pipe	15
Grandfather	20
Bethany Qld Quarry Fronti	15
Chateau Coutet Barsac 2007	20