



WELCOME

Vue Wine Bar & Restaurant opened its doors May 2017 by owner/operators Grant & Tanya Lynch. Through a vision of food and design, Grant & Tanya worked hands on to create their stunning restaurant, creating a modern, relaxing and contemporary atmosphere.

Vue's talented chefs prepare all their meals using the finest quality products. Sourcing local grown products is important in their execution of their exquisite menu. Vue has the most extensive wine list in Central Queensland with many varietals of wines to impress any wine connoisseur.

HOUSEKEEPING

- Toilets are located in the Salt Building – no key required.
- Paying by card incurs fees. WE PREFER CASH.
- Surcharge on Public Holidays.
- Bookings over 12 people will be governed by a set menu.
- \$5 cakeage per person if bringing your own cake to the restaurant.
- No split bills for large groups.





FOOD



BREADS

Cheesy Garlic Bread
..... 16

Turkish Pide, Ground
Beef, Capsicum, Chilli,
Parsley 19

Sour Dough,
Balsamic, Olive Oil,
Dukkah, Olives (DF)
..... 22

ENTREE

Oysters (6)
Natural, Kilpatrick or Ponzu
& Wakame (DF) (GF) 36

Pan-Seared Prawns
& Scallops, Chilli
Garlic Oil (DF) (GF) 34

Soft Shell Crab Bao,
Slaw, Jap Mayo,
Chilli Jam 26

Moreton Bay Bugs,
Green Peppercorn
Sauce (GF) 36

Calamari,
Vue Hot Sauce,
Lime Mayo (GFO) 26

Seared Scallops on
Pork Belly, Truffle
Cauliflower (GF) 36

Duck Spring Rolls,
Plum Sauce (DF) 22

Wagyu Beef Tartare,
Egg Yolk,
Potato Crisps (GF) 32

Duck Liver Pate,
Toasted Sour
Dough (GFO) 28

Pan Fried Feta, Rosemary,
Olives & Honey, Chilli,
Sour Dough 26

Arancini, Mushroom
& White Wine 22





WAGYU

dependent on market availability

Wagyu Flat Iron

MB 8-9 · 250g

Exceptional tenderness
with deep beef flavour

(DF) (GF) 58

Wagyu Sirloin

MB 8-9 · 300g

Balanced marbling with
a firm texture and rich
flavour

(DF) (GF) 78

Wagyu Scotch Fillet

MB 7-9 · 300g

Highly marbled, buttery
and indulgent

(DF) (GF) 80

Wagyu Rump Cap

(Picanha) MB 6-7 · 350g

Brazilian-style cut
with a crisp fat cap
and bold flavour

(DF) (GF) 72

Wagyu Tomahawk

MB 7+ · 1.1kg

The ultimate steak
experience for two

or more (DF) (GF) 165

**Steaks served with Duck
Fat Potato, Charred Corn &
Broccolini**

**Sauces: Red Wine Jus,
Peppercorn Jus, Mushroom
Jus, Garlic Butter, Horseradish
Cream, Mustards on request**

SIDES

Sauteed Greens,
Goat's Feta, Chilli,
Almonds (GF) 16

Garlic Mash
Potato (GF) 14

Duck Fat
Potatoes (GF) 16

Seasoned Fries
& Aioli (GF) 12

Honey Roast Pumpkin,
Macadamia
(DF) (GF) 15

Mac N Cheese 14

Tempura Onion
Rings 14

Garden Salad (GF) 14



MAINS

Seafood Platter for One..... 90

Seafood Platter for Two..... 180

Fresh Prawns, Oysters
Natural & Kilpatrick, BBQ
Prawns, Calamari, Smoked
Salmon, Grilled Moreton
Bay Bugs, Grilled Reef
Fish, Scallops, Coconut
Rice and Fresh Fruit

Grilled Market Fish

Ginger Sweet Potato
Purée, Fragrant Rice,
Grilled Moreton Bay
Bug, Red Curry
Sauce (GFO) 60

Fish of the Day

Battered or Grilled with
Salad, Fries & Aioli 38

Eye Fillet Mignon

Duck Fat Potatoes, Charred
Corn & Broccolini, Red
Wine Jus (DF) (GF) 62

Glazed Lamb Rack

Rosemary Sea Salt
Potato, Fennel,
Broccolini, Red Wine
Jus (DF) (GF) 58

Orange Duck Breast

Pickled Onions, Asparagus,
Malaysian-Style Nasi
Lemak (GF) 52

Butter Chicken

Basmati Rice, &
Pappadums 42

Wagyu Beef Burger

Pickles, Cheese, Sauce,
Fries, Aioli 29

Paella

Chicken, Prawn &
Chorizo, Toasted Sour
Dough 40

Seafood Linguine

Chilli, Garlic, Olive Oil,
Basil, parmesan 38

Carbonara

Garlic, Bacon, Speck,
Cream, Parmesan 34

Slow Cooked Beef Cheek Ragu

Tomato, Parmesan 36

Wild Mushroom Linguine

Garlic, White Wine,
Parmesan 36

Spaghetti Bolognaise

Slow-Cooked Beef &
Tomato Ragu,
Parmesan 34

House-Made Gnocchi

Chicken, Basil Pesto,
Parmesan 36

Gluten Free Pasta \$4





PIZZA

Margherita

Napoli, Mozzarella,
Basil 25

Ham & Pineapple

Napoli, Ham, Pineapple,
Mozzarella 27

Pepperoni

Napoli, Pepperoni,
Mozzarella 28

BBQ Chicken

Napoli, Mozzarella,
Chicken, Bacon, Onion
..... 30

Lynchinko

Napoli, Mushroom,
Cherry Tomato, Olives,
Onion, Prosciutto,
Pepperoni, Mozzarella
..... 32

Prosciutto

Napoli, Cherry Tomato,
Mushroom, Mozzarella,
Prosciutto, Parmesan,
Balsamic Glaze
..... 32

Pork Belly

For di Latte, Pickled
Fennel, Pork Belly,
Mozzarella, Onion Jam
..... 30

Slow Cooked Lamb

Napoli, Spinach, Lamb
Shoulder, Caramelised
Onion, Mozzarella, Goat's
Feta
..... 30

Prawn & Chilli

Mozzarella, Prawns, Chilli,
Caramelised Onion, Lime
Mayo
..... 34

Vegetarian

Napoli, Roast Capsicum,
Zucchini, Mushroom,
Onion, Cherry Tomato,
Mozzarella
..... 33

Gluten Free Base \$4 each



DESSERT

**Baked Goopy Choc
Chip Cookie**

Vanilla Ice Cream,
Praline, Peanut Butter
Butterscotch

..... 19

Coconut Pana Cotta

Raspberry Coulis,
Vanilla Ice Cream

..... 19

**House-Made
Passionfruit Cheesecake**

Vanilla Ice Cream,
Passionfruit Coulis,
Cream & Pistachio
Praline

..... 19

Churros

Peanut Butter
Butterscotch,
Strawberries, Vanilla Ice
Cream

..... 19

Liquor Affogato

Frangelico, Kahlua,
Baileys or Tia Maria

..... 19

**Gluten Free Chocolate
Brownie** with Raspberry
Coulis and Ice Cream

..... 17





CHILDRENS MENU

Grilled Fish &
Duck Fat Potatoes,
Charred Corn,
Tomato Sauce. 20

Steak &
Duck Fat Potatoes,
Charred Corn,
Tomato Sauce. 20

Steak & Chips,
Tomato Sauce. 18

Battered Fish & Chips,
Tomato Sauce. 17

Spaghetti
Bolognese. 17

Cheesy Pasta. 16

Nuggets & Chips 15

Kids Pepperoni
Pizza 15

Kids Ham &
Pineapple Pizza 15

