



All Day Menu

From 12 noon – 10pm

LIGHT MEALS AND BAR SNACKS

The Vue Herb & Garlic Bread (V)	10
Garlic confit, chives, parsley, ciabatta	
Spicy Buffalo Wings (6pc)	18
Celery, ranch dressing	
Garlic Tossed Crispy Calamari (I)	22
Aioli, grilled lime, coriander	
Cajun Potato Wedges (V)	19
Crispy potato wedges, tamarind glaze, home-pickle onions, sour cream, guacamole, coriander, lime	
Parmesan Fish Bites	25
Panko & parmesan-crust fish, tartare sauce	
Snack-size Hot Chips (V)	14
Tomato sauce, aioli	

SALAD-STYLE MEALS

Mezze Bowl (LG) (V)	29
House-made falafel, grilled haloumi, crunchy chickpeas, honey roasted pumpkin, pickled cabbage, whipped hummus, sumac, mixed herb dressing	
Caesar Salad	25
Baby cos, poached egg, bacon, parmesan, anchovies, croutons	
Bo Luc Lac – Shaking Beef Salad (LG)	33
Vietnamese-style wok-seared beef, Asian greens, red onion, cherry tomato, roasted crushed peanuts, fresh avocado	
Teriyaki Salmon Buddha Bowl	30
Avocado, edamame, radish, cherry tomatoes, pickled vegetables, soy sesame dressing	
OPTIONAL SALAD TOPPINGS	
Grilled Chicken 8 Prawns (I) 12 Smoked Salmon 12	

THE HAWKER STALL

Duck Spring Rolls (4pc)	23
Chilli & coriander nuoc cham	
Gochujang-spiced Korean Fried Chicken (6pc)	24
Spring onions, red chilli, sesame seeds	
Soya & Lemon Grass-Marinated Chicken Satay (4 skewers)	29
Crunchy peanut sauce, cucumber achar, spicy sambal, krupuk, fried shallots	
Nasi Goreng	29
Indonesian-style fried rice, chicken satay, fried egg, spicy sambal, krupuk	
Beef Rendang	32
12-spice slow-braised beef brisket, pickled cucumber achar, candlenuts, krupuk, fragrant rice	
Curry of the Day (Please ask your server)	31
Showcasing our diverse culinary culture	

THE ITALIAN CONNECTION

Linguine Bolognese	31
Slow-cooked beef ragu, parmesan cheese	
Creamy Mushroom Pappardelle (V)	29
Wild mushroom, shallots, chives, parmesan, truffle paste	
Pizza	
Margherita – Mozzarella, cherry tomatoes, basil, Napoli sauce (V)	26
Pepperoni – Mozzarella, pepperoni, Napoli sauce	29
BBQ Chicken – Mozzarella, BBQ chicken, red onion Napoli & barbecue sauces	28

FROM THE GRILL

We are delighted to offer you some of Australia's finest beef from amongst the most renowned, premium brands in the country. The award-winning Riverina Angus Beef guarantees high quality marble score that is underpinned by Meat Standards Australia. To enjoy our steaks at their best we recommend them cooked no more than medium rare.

All steaks are served with Café de Paris butter, salad and chips.

300gm 100-day Grain-fed Black Angus Scotch Fillet (LG)	61
Marbling Score 3+	
250gm 100-day Grain-fed Black Angus Sirloin (LG)	51
Marbling Score 3+	
300gm 100-day Grain-fed Black Angus Rump Steak (LG)	41
Marbling Score 3+	
Sauces – select one	Additional sauces 3
Red wine jus Peppercorn Mushroom Teriyaki Chimichurri	
Moroccan-spiced Lamb Chops	49
Pickled eggplant, couscous, fresh herb salad, pomegranate molasses dressing	
200gm Crispy-Skinned Fresh Humpty Doo Barramundi Fillet	38
Lemon butter sauce, salad, chips	

SIDES

Mixed Leaf Salad , cucumber, cherry tomatoes, house dressing (V) (LG)	12
Charred Broccolini , toasted almonds, soy lime dressing (VG)	14
Mashed Potato , chives (V)	12
Hot Chips , tomato sauce (V)	12
Steamed Jasmine Rice (VG)	6

THE BURGER BAR

Black Angus Beef Burger	29
200gm Australian Black Angus beef patty, cheddar, bacon, jalapeno relish, mustard mayonnaise, lettuce, tomato, brioche bun, hot chips	
Gangnam Style Chicken Burger	27
Gochujang-spiced fried chicken, spicy spread, lettuce, tomato, brioche bun, hot chips	

THE FAVOURITES

Mindil Beach Parmigiana	35
House-crumbed chicken, 100% Australian pork triple-smoked gypsy ham, molten cheese, Napoli sauce, hot chips	
Fish & Chips	33
Beer-battered barramundi, tartare and tomato sauces, hot chips	
Club Sandwich	29
Grilled chicken, bacon, fried egg, lettuce, tomato, cheese, hot chips	
Steak Sandwich	29
Grilled steak, fried egg, cheese, caramelised onions, lettuce, rustic baguette	

SUNDAY ROAST

The Great Australian Family Tradition	39
Roast of the day, herb & garlic roasted vegetables, Yorkshire pudding, gravy Bread & butter pudding, vanilla sauce	

DESSERTS

Double Chocolate Parfait	16
Chocolate cookie crumble, dark chocolate ganache	
Lemon Meringue Tart	16
Citrus custard, candied lemon, cookie sablé tart	
Berry & Passionfruit Pavlova (LG)	16
Whipped cream, berry compote & passionfruit glaze	
Tropical Fresh Fruit Platter (VG)	18
Ice Cream (3 Scoops) Chocolate, Vanilla, Strawberry	16
Choice of toppings – chocolate, salted caramel, strawberry coulis	

(LG) Low Gluten (I) Imported Seafood (V) Vegetarian (VG) Vegan

While some menu items may not include specific allergens as an ingredient, all our food is made in a facility that contains known allergens. Therefore, we are unable to guarantee there are no allergens within the food and beverages served from this menu. If you have an allergy, please inform our friendly staff so that we can assist you.

Please be aware that not all ingredients are listed within the dish description.