

FIRST FLAVOURS

Fresh baked Ciabatta roll with garlic butter			\$ 2
Stone oven baked Pizza bread - mozzarella, parmesan, oregano & rock salt			\$12
Clyde River Oysters - Natural with charred lemon, champagne vinaigrette (GF)	½ doz \$16	1 doz	\$32
Duck Spring Rolls(4) – served with Hoisin, plum dipping sauce			\$14
Porcini Mushroom Arancini with truffle aioli & rocket & parmesan salad (VG)			\$14

SALADS

Tandoori Chicken Salad – Crispy egg noodles, mixed lettuces, red onion, capsicum & satay mayonnaise		\$20
Baby Beetroot salad(VG)(GF) Feta cheese, roast capsicum, rocket leaves, orange segments, honey-balsamic dressing, caramelized chilli walnuts		\$19

PIZZA

Meat lovers , tomato base, ham, bacon, chorizo, salami, continental sausage & BBQ sauce	All \$24
Vegetarian , (VG) Cherry tomato, roast capsicum, olives, bocconcini, mushrooms & Spanish onion	

PASTA

Prawn & Bacon Linguini, garlic butter, fresh chilli, continental parsley & shredded parmesan	\$28
Mushroom Fettuccini, flat button & porcini mushrooms, white wine, cream & white truffle oil(VG)	\$24

Please note a 1% Surcharge will apply for all card purchases! – Amex and Diners not accepted

SEAFOOD

Beer Battered Fish & Chips – fresh Hoki fillet, battered to order served with Tartare sauce & chips	\$16
Pan-fried Hoki filltets, lemon butter with chips & salad	\$17
Vue 180 Seafood Chowder with garlic toasted herb croutons	\$24
Garlic Cream Prawns – Prawn cutlets cooked in a rich garlic cream served with Jasmine rice (GF)	\$28
Green Lipped New Zealand Mussels Steamed with white wine, garlic, pancetta bacon, chilli tomato broth (GF)	\$25

BBQ

Bourbon Glazed Pork Ribs whole roasted onion, fresh asparagus & creamed potato	\$31
Mesquite smoked Beef Short Rib, House made BBQ sauce, creamy potato, green bean salad	\$29

FROM THE WOK

Salt & Pepper Calamari - coriander, fresh lime, chili, cucumber, rice noodle salad & honey sesame dressing (GF)	\$24
Salt & Pepper Prawns - coriander, fresh lime, chili, cucumber, rice noodle salad & honey sesame dressing (GF)	\$29
Satay - roasted peanuts, coconut cream, spices, coriander & jasmine rice(GF)	Chicken \$23 Prawns \$29
Fried Rice – bacon, shallots, sprouts, coriander, chilli egg, vegetables, sesame soy (GF)	BBQ Pork \$21 Prawns \$29
Honey Sesame Prawns, coconut cream, pineapple, coriander, shallots & steamed jasmine rice (GF)	\$29
Singapore Style Hokkien noodles with BBQ pork, prawns, shredded cabbage, carrot & shallots	\$25
Beef Stir Fry with Honey Pepper sauce, brown mushrooms, fried onion, steamed jasmine rice (GF)	\$23
Wok fried Peking lamb, with Chinese pancakes, cucumber, shredded lettuce and chilli jam	\$23

BURGERS

Served with Beer Battered Chips

Beef Burger – Double beef patty, bacon, crispy onion rings, double cheese, Chipotle mayo & tomato relish	\$20
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CHICKEN SCHNITZELS

Panko crumbed

Regular Chicken Schnitzel	\$20
Schnitzel with Garlic Cream Prawns	\$27
Carbonara Schnitzel - creamy mushroom, bacon & basil sauce & parmesan cheese	\$25

Served with either Chips or Mash and Garden Salad, Slaw or Veg
Sauces \$2 – Mushroom, Gravy, Dianne, Aioli, Peppercorn, Hollandaise, Bearnaise

FROM THE GRILL

Riverine Premium Black Angus Steaks

T-bone Steak 500 gram, 120 day grain fed, marble score 2+	\$39
Rump 400 gram, 120 day grain fed, marble score 2+	\$29
Seniors Steaks – please provide a Seniors Card	
Scotch Fillet 300 gram	\$28
Rump 350 gram	\$22

Served with either Chips or Mash and Garden Salad, Slaw or Veg
Sauces \$2 – Mushroom, Gravy, Dianne, Aioli, Peppercorn, Hollandaise, Bearnaise

SIDES

Beer Battered Chips	\$5
Italian Garden Salad	\$5
American Slaw – Ranch dressing	\$5
Asparagus & Hollandaise	\$7