
La Vue
Waterfront Restaurant

To Start

Herb or Garlic bread \$6.00

Soup du jour \$18.00

Duck risotto with Mascarpone & Herbs \$27.00

King Prawns in a Chablis & Eschalot Cream sauce with Saffron rice \$27.00

Scallops with Lime & Pancetta crumb \$28.00

Foie gras with Fresh raspberries and Cremè de cassis sauce \$28.00

Seafood and Avocado tian with Lemon dressing & Seafood sauce \$27.00

Pork belly with Pear poached in Red wine and Sauerkraut \$ 28.00

Half a dozen Coffin bay oysters with Brunoise prawn & Chive dressing \$ 30.00

De-boned Quail stuffed with Grape & Thyme with Braised lentils \$28.00

To Follow

All mains are served with Complimentary Seasonal Vegetables

Savoy chicken & Prosciutto ballotine with Champagne veloute & Gratin dauphinoise potato \$43.00

Veal eye fillet with Morell mushrooms and Pomme puree with Truffle oil \$44.00

Eye fillet of beef with a rich, Red wine bordelaise, Glazed onions & Pomme puree \$45.00

Pork Medallions with Sage, Apple calvados with Gratin dauphinoise potato \$44.00

Noisettes of lamb with a Rosemary jus with Gratin dauphinoise potato \$46.00

Ocean trout with Caper sauce with Gratin dauphinoise potato \$44.00

Rib eye on the bone -500grms with Café de paris butter \$68.00

Tiger prawns thermidor, dressed salad & Gratin dauphinoise potato\$ 45.00

*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 & Vegan available

***Please note that splitting the bill over more than two cards incurs a 3% surcharge. 2% of surcharge on American Express.

Bon Appe'tit !

