

VUE

MENU BY EXECUTIVE CHEF DANIEL NA

BAKED SOURDOUGH | *Wild wheat, brown butter and charcoal sea salt* 10

FROM THE SEA

OYSTER BAR

TE MATUKU OYSTER | *Waiheke Island* 5.5

TE KOUMA OYSTER | *Coromandel* 5.5

SEARED AKAROA SALMON | *Wasabi pea purée, pickled radish and yuzu* GF DF 20

LOCAL FISH CRUDO | *Cultured cream, grapes, pine nuts, dill and muscatel vinaigrette* GF 19
[Catch of the day]

KING PRAWN RED CURRY | *Toasted brioche, chilli, coriander and Meyer lemon* DF 3 PIECES 32

BAKED MARKET FISH | *Sundried tomato, chorizo, tamarind, caper, anchovy and almonds* GF DF 36
[Catch of the day]

CLOUDY CLAM LINGUINI | *Red chilli, garlic, confit shallot, chardonnay and parsley* 29

FISH SPECIAL OF THE DAY | *Market Price*

SALADS

SLOW COOKED CHICKEN SALAD | *Confit radicchio, guanciale, parmesan, anchovy, last season figs, and truffle & soy* GF 26

BUFFALO MOZZARELLA | *New season heirloom tomatoes, chicory, preserved lemon, Kalamata olives, basil and lemon dressing* GF 27

PLANT BASED

TAPIOCA BATTERED TOFU | *Dashi broth, green chilli and crispy tofu* GF DF V 13

BAKED CAULIFLOWER | *Gouda, almond and muscatel vinaigrette* GF V 17

GARDEN LEAF SALAD | *Pistachio, avocado, preserved lemon and mustard dressing* GF DF V 11

PAN ROASTED BROCCOLINI | *Portobello, parmesan, hazelnut* GF DF V 13

TRUFFLE AND PARMESAN FRIES | *Aioli* DF V 10

FROM THE LAND

WAGYU BEEF TATAKI | *Caramelised leeks, confit ginger, puff barley and truffle & soy* GF 23

SLOW COOKED FREE RANGE PORK CHEEKS | *Sweet carrot purée, burnt carrot, espresso and black cardamom* GF 25

BRAISED LAMB SHOULDER | *Buttermilk, crispy parsnip and curry leave* GF 34

CONFIT CHICKEN LEG | *Chicory, orange, green herbs, hazelnut and chicken parfait* GF 35

GRASS FED SAVANNAH SCOTCH | *Café de Paris, red wine jus, truffle fries* GF 38

WAGYU DOUBLE CHEESE BURGER | *Pickle cucumber, emmental cheese, iceberg, tomato and Sriracha mayo* 20

ADD TRUFFLE & PARMESAN FRIES +5