



## Menu

### **Slow Cooked Pork Ribs \$32**

Infused with Ginger, Garlic, Smoked Paprika & BBQ Sauce, served with Coleslaw & Pineapple Salsa.

### **Philly (Philadelphia) Cheesesteak \$28**

Shredded Angus Beef, Specialty Cheese Sauce, Pickled Onion & Gherkins on a Toasted Sub.

### **The VUE Burger \$25**

Beef or Vegetarian Patty with Swiss Cheese, Caramelized Onion, Coleslaw, Aioli, Tomato Relish, Fried Egg, on Toasted Brioche Buns.

### **Prawns Thermidor Tart \$28**

Creamy Prawns, Baby Spinach & Parmesan, served on a Flaky Pastry Tart with House Salad.

### **NZ Green Lipped Mussels \$28**

With Coconut Green Curry with Coriander, served with Garlic Bread (12)

### **Oysters \$36**

Kilpatrick or Tempura and Lemon (6).

### **Yellow Fin Tuna Ceviche \$28**

Served with Avocado Tartare, Crispy Bagel Chips.

### **Jalapeno Cheese Bites (V) \$24**

Served with Golden Fries, Tomato Ketchup & Chipotle Mayo.

### **Kumara Or Potato Fries \$16**

Served with Tomato Sauce & Aioli.

Please note that vegan, gluten free, dairy free options are also available.  
All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame, shellfish & pork.



## Desserts

### **Artisan Cheese Plate \$35**

A Selection of International Cheeses, Served with Dips, Crackers & Seasonal Fruit.

### **Sticky Date Pudding \$22**

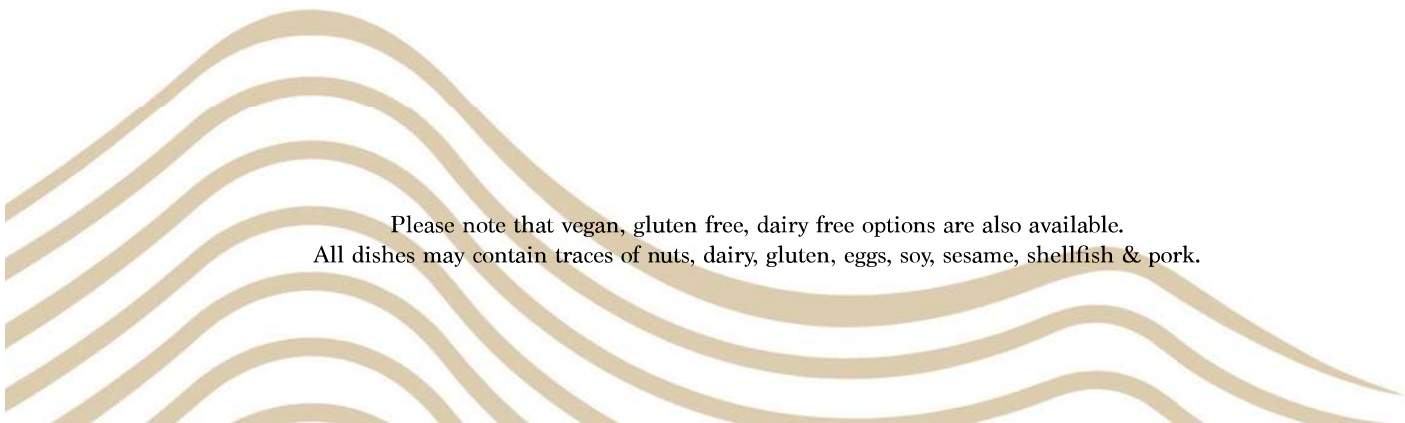
Deliciously Warm Moist Date Pudding, Topped with Toffee Sauce & Maple Walnut Ice Cream.

### **Authentic Crème Brûlée \$22**

Fresh Vanilla Bean Pods with Cooked Crème & Caramelized Sugar, served with Vanilla Ice Cream.

### **Mixed Berry Cheesecake \$22**

Served with Cranberry Sauce & Berry Sorbet.



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