



*It is our pleasure to welcome
you to Vue Restaurant
Thank you for choosing to dine
at Vue.*



Tease Me...

Liquid inspiration, chef-inspired artisan breads	15
Warm L'epi loaf, Vue dip, flavoured oil	11
Hot smoked Marlborough Sounds salmon pie, green pea puree caramelised lemon, fried capers	17
Coromandel green lip mussels, feijoa, chilli, white wine cream sauce garlic cumin crostini	16
Chick pea fritters, roasted field mushrooms, onion jam, cucumber yoghurt (v)	15
Crisp Easterbrook duck leg, puy lentils, maple roasted baby carrots, jus	17
Confit lamb shoulder, parsnip puree, cavalo nero, salsa verde	18
Poached pear blue cheese crostini, endive, baby chard salad	16

Why not select three courses for \$69, you can also add a glass of wine to each course for an additional \$30. Please see a member of the Vue team to take advantage of this special offer.



Devour Me...

"Kitchen Embrace" Embrace our kitchen brigade as they inspire, surprise and delight you. We offer you the main ingredient of the dish and the rest is a surprise	\$\$
Hawke's Bay snapper, warm salad of baby potatoes, green beans, tomato petals, kalamata olives. Citrus virgin oil	34
Crisp skin Akaroa salmon, herb potato cake, fennel water cress salad, vincotto beurre rouge	34
Assiette of Rangitikei corn-fed chicken breast, wild mushroom mousse, chorizo potato skodalia, macadamia chicken boudin, capsicum coulis	33
Oven braised Canterbury lamb shank, smoked kumara puree, crisp pancetta, ratatouille, pan juices	35
Glazed beetroot, feta, pine nut strudel, buttered spinach, butternut pumpkin, spiced eggplant pickle	32
Maple roasted Hawke's Bay pork loin, leek fondue, swede and potato rosti braised red cabbage, pomegranate port wine jus	36
Char-grilled 180g Angus eye fillet, baked potato, roasted winter vegetables, crisp greens, candied garlic red wine glaze	40
Vue surf 'n' turf, 250g Waikato Angus sirloin steak, sautéed tiger prawns, agria gold chip, slender stems, pink peppercorn butter, jus	42

Partner Me...

Duck fat roasted gourmet potatoes, rosemary salt	
Broccoli and cauliflower, Tuteremoana aged cheddar béchamel	
Beer battered fries, wasabi aioli	
Mixed leaves, julienne vegetable salad, lemon oil	
Cumin caraway roasted root vegetables	
Young spinach leaves, toasted almonds, balsamic dressing	Couples 16 Single 10



Complete Me...

Ice-cream by the apprentice, handmade on site daily	14
Apple rhubarb crumble, vanilla bean & cinnamon ice cream	15
Black doris plum panna cotta, crème fraiche ice cream, sticky plum syrup	15
Baileys cheesecake, caffe patron tequila caviar, melon pink grapefruit salsa, cream	16
Warm dark chocolate Cointreau pudding, Cointreau butterscotch sauce, macerated berries	16
White chocolate chip mousse, white chocolate Kikorangi blue cheese ice cream, blueberry & blackcurrant compote	15
Selection of four Kapiti cheeses, pear and fig chutney, falwasser crackers	Couples 29 Single 19

*Thank you for choosing Vue Restaurant
for your dining experience,
we look forward to delighting your palate
again soon...*