



'From Source to Plate'

As a chef in the industry for the past 19 years I have had the opportunity to work in both New Zealand and Australia using some of the best products available from around the world.

For me the key to a successful menu is to have variety and freshness to offer our guests so you are not only able to enjoy our beautiful view, but to also give you the opportunity to sit back, relax and let the chefs do the work.

Spring and Summer is my favourite time of year as it allows me the opportunity to create unique menus using fresh summer produce.

This menu is all about fusing flavours and using the best of what New Zealand has to offer.

The Harmony branded pork belly is sourced from free range farms, where there are no cages or pens, only pasture. The scallops are from the Coromandel Peninsula, the beef is Angus grass fed from NZ. Our chicken is organic corn fed and our fresh fish is caught in our local waters.

We have matched these beautiful meats with fresh seasonal fruit and vegetables.

As you can tell as you read the menu, I really love both Asian and Italian flavours; however I do like the more traditional western menu offerings, so I have created a menu for you using all of these.

My signature dish of this menu would be the Chocolate salted caramel peanut butter tart with goat's cheese and berry ripple ice cream. It truly is an amazing little dish, and I am sure you will enjoy it should you be game enough to give it a try.

Our waiters will also be able to help you with any questions you have from ingredients, dietary requirements and food and wine matching.

All meals have dietary information for your convenience,

(V) Vegetarian

(GF) Gluten free

(H) Healthy option

Bon Appétit!

Sharyn Gratton
Executive Chef



Entrées

Warm L'epi loaf, flavoured oil, Vue dips	10
Tempura soft shell crab, papaya, Vietnamese mint and peanut salad, kaffir lime, chilli and raspberry dressing	18
Red quinoa, chia, goat's cheese, bell peppers, orange and grape salad, bianca vincotta reduction (V)(GF)(H)	16
Kawa kawa dusted lamb loin, watermelon, feta and mint, cumin crème fraiche	18
Salmon Trio, beetroot stained salmon gravlax, salmon pannacotta on jalapeño toast, salmon tartar, lemons caviar, dill crème fraiche	18
Seafood antipasti smoked chilli mussels, crumbed tarakihi, oysters natural, pan-fried scallops, chipotle aioli	18
Blackberry glazed duck breast, pan-fried tuteremoana polenta (GF)	18



Mains

Pappardelle, vine tomatoes, kalamatas, feta, tempura asparagus, spinach and artichoke cream sauce (V)	29
Market fish, saffron prawns, orzo, caponata, lemon creamed spinach	32
Prosciutto wrapped Rangitikei corn fed chicken supreme, pumpkin and macadamia nut farce, kiwifruit sauce, broccolini, roast capsicum coulis (GF) (H)	32
Twice cooked pork belly, miso crushed potato, braised bok choy, whangamata scallops, shitake mushroom jus (GF)	32
Merino South Island lamb rack, pommes puree, caramelized baby carrots, blueberry jus (GF)	37
Char grilled angus eye fillet, warm pontiac and kikorangi salad, fennel slaw, pink peppercorn jus (GF)	37
450g Savannah Angus ribeye on the bone, buffalo fries, roast vine tomatoes, fried duck egg, red wine jus (GF)	45
Vue du Special – roast Chateaubriand for two 450g Savannah Angus eye fillet roasted to your liking, paired with two sides of your choice, accompanied with green peppercorn sauce and red wine jus (GF)	75

Sides

8

Roast Seasonal Vegetables
Asparagus in Almond Butter
Rocket, Grape and Parmesan Salad
Asian Greens
Potato Skordalia

Hand Cut Moroccan Wedges with Sour Cream **(GF)**



Desserts

Red bean and green tea crème brulee, almond biscotti	16
Vue's Sundae – trio of house made specialty ice cream, chocolate sauce, crushed macadamias, strawberries and vanilla cream	16
Chocolate salted caramel peanut butter tart, goats cheese and berry ripple ice cream	16
Nougatine basket, strawberries, mascarpone, basil, balsamic vincotta (GF)	16
Deconstructed tiramisu, savoiardi, espresso, chocolate sorbet, kahlua mascarpone	16
Selection of four Kapiti cheeses, pear & fig chutney falwasser crackers	22 small 29 large