

FIRST FLAVOURS

Fresh baked Ciabatta roll with garlic butter			\$ 2
Stone oven baked Pizza bread - mozzarella, parmesan, oregano & rock salt			\$12
Bruschetta Platter – toasted Turkish loaf, olive tapenade, tomato salsa, basil pesto, prosciutto & salami			\$12
Bruschetta Platter – toasted Turkish loaf, buffalo mozzarella, cherry tomatoes, roast capsicum & Sicilian olives (VG)			\$12
Clyde River Oysters - Natural with charred lemon, champagne vinaigrette (GF)	½ doz \$16	1 doz	\$30
Clyde River Oysters - Kilpatrick – grilled with smokey bacon & Worcestershire sauce (GF)	½ doz \$18	1 doz	\$32
Half Shell Scallops - grilled with garlic butter, pancetta bacon and a smoked tomato salsa (GF)			\$16
Duck Spring Rolls(4) – served with Hoisin, plum dipping sauce			\$12
Porcini Mushroom Arancini with black truffle aioli & rocket & parmesan salad (VG)			\$13
Bao Buns(2) - BBQ Pork, Asian slaw, Hoisin sauce			\$ 9

SALADS

Chicken Salad – Crispy egg noodles, mixed lettuces, red onion, capsicum, cucumber & honey sesame dressing		\$19
Grilled Salmon Teriyaki with buckwheat noodles, mixed lettuce, radish, avocado, cucumber, pickled ginger, Copperwell dressing & tempura crunch		\$21
Crispy silken tofu, buckwheat noodles, mixed lettuce, radish, avocado, cherry tomato, Copperwell dressing, Ponzu mayo & tempura crunch (VG)		\$18

PIZZA

Meat lovers , tomato base, ham, bacon, chorizo, salami, continental sausage & BBQ sauce	All \$23
Margarita , (VG) Neapolitan base, mozzarella & basil pesto	
Supreme , tomato base, ham, salami, chicken, mushrooms, capsicum, kalamata olives & red onion	
Vegetarian , (VG) Cherry tomato, roast capsicum, olives, bocconcini, mushrooms & Spanish onion	
Ham & Mushroom , tomato base, shaved leg ham, garlic roasted mushrooms & mozzarella cheese	
Garlic Prawn , garlic butter base, prawn cutlets, roast capsicum, red onion & Italian parsley	
Prosciutto , onion jam, Spanish onion, capsicum, feta cheese, topped with fresh rocket leaves	

PASTA

Prawn & Bacon Linguini, garlic butter, fresh chilli, continental parsley & shredded parmesan	\$27
Mushroom Fettuccini, flat, button & porcini mushrooms, white wine, cream & white truffle oil (VG)	\$23
Lamb Pappardelle, slow cooked lamb & pancetta bacon ragout with Chianti, tomato & fresh herbs	\$25
Creamy Seafood Tagliatelle, prawns, scallops, mussels, calamari in a creamy white wine sauce	\$28



SEAFOOD

Beer Battered Fish & Chips – fresh Hoki fillet battered to order served with Tartare sauce & chips	\$16
Market fish of the day – Panfried, basil, white wine & cherry tomato sauce with fresh asparagus	\$26
Vue 180 Seafood Chowder with garlic toasted bruschetta	\$24
Salmon Fillet – grilled with garlic, Dijon cream, fresh asparagus & cherry tomato's (GF)	\$28
Scallops – Half shelled, grilled with garlic butter, pancetta bacon & smoked tomato salsa (GF)	\$32
Garlic Cream Prawns – Prawn cutlets cooked in a rich garlic cream served with Jasmine rice (GF)	\$28
Green Lipped New Zealand Mussels Steamed with white wine, garlic, pancetta bacon, chilli tomato (GF) Neapolitan sauce & fresh herbs	\$25

BBQ – from 5pm Daily

Chinese Roast Duck, 7 spice aromits, hoisen & plum sauces, Chinese pancakes, shallots & cucumber	Half \$22	Whole \$42
Thai BBQ Chicken, glass noodle salad, & Thai dipping sauce (GF)	Half \$18	Whole \$32
Char Siu Pork Ribs, fried Rice, Asian Slaw, spiced plum sauce (GF)	Half \$24	Whole \$36
Sticky Asian Beef Short Rib, Slow cooked with soy, five spice & hoisin glaze with fried rice(GF)	Sml \$24	Lrg \$46
Chefs Selected BBQ Platter for Two (GF)		\$68

FROM THE WOK

ALL GLUTEN FREE

Salt & Pepper Calamari - coriander, fresh lime, chili, cucumber, rice noodle salad & honey sesame dressing	\$23
Salt & Pepper Prawns - coriander, fresh lime, chili, cucumber, rice noodle salad & honey sesame dressing	\$28
Chili Calamari - Szechuan chilli-black bean, shallots, coriander, lime & soy caramel sesame steamed Jasmine rice	\$23
Chili Prawns - Szechuan chilli-black bean, shallots, coriander, lime & soy caramel sesame steamed Jasmine rice	\$28
Beef & Black bean – Rump steak, red & green capsicum, onion, black bean garlic sauce & jasmine rice	\$24
Satay - roasted peanuts, coconut cream, spices, coriander & jasmine rice	Chicken \$23 Prawns \$28 Tofu \$21
Laksa - noodles, bok choy, bean sprouts, fried shallots and spicy coconut broth	Chicken \$24 Prawns \$28 Tofu \$20
Fried Rice – bacon, shallots, coriander, chilli, vegetables, sesame soy	BBQ Pork\$21 Prawns \$28 Duck \$23
Roasted Honey Sesame Chicken – served with fried rice & Asian greens	\$21
Mongolian Lamb – Tender Lamb strips, 5 spice, chili, light & dark soy, hoisin sauce & Shaoxing wine, jasmine rice	\$24



BURGERS

Served with Beer Battered Chips

Beef Burger – Double beef patty, bacon, crispy onion rings, double cheese, Chipotle mayo & tomato relish	\$20
Steak Burger - 200gram scotch fillet, tomato, lettuce, cheese, caramelised onion, garlic aioli & BBQ sauce	\$21

CHICKEN SCHNITZELS

Panko crumbed

Regular Chicken Schnitzel	\$20
Schnitzel with Garlic Cream Prawns, prawn cutlets & garlic cream	\$27
Schnitzel Parmigiana – Double smoked leg ham, Neapolitan sauce, mozzarella cheese & fresh basil	\$25
Carbonara Schnitzel - creamy mushroom, bacon & basil sauce & parmesan cheese	\$25

Served with either Chips or Mash and Garden Salad, Slaw or Veg
Sauces \$2 – Mushroom, Gravy, Dianne, Aioli, Peppercorn, Hollandaise, Bearnaise

FROM THE GRILL

Riverine Premium Black Angus Steaks

Scotch Fillet 400 gram, 120 day grain fed, marble score 2+	\$44
T-bone Steak 500 gram, 120 day grain fed, marble score 2+	\$38
New York Cut Sirloin 400 gram, 120 day grain fed, marble score 2+	\$38
Rump 400 gram, 120 day grain fed, marble score 2+	\$28
Rump 700 gram, 120 day grain fed, marble score 2+	\$38

Rangers Valley Wagyu

Rump 400 gram, 230 day grain fed, marble score 5+	\$42
Scotch fillet 350 gram, 230 day grain fed, marble score 5+	\$65

Seniors Steaks – please provide a Seniors Card

Scotch Fillet 300 gram	\$26
New York Cut Sirloin 300 gram	\$26
T-bone 350 gram	\$24
Rump 350 gram	\$20

Served with either Chips or Mash and Garden Salad, Slaw or Veg
Sauces \$2 – Mushroom, Gravy, Dianne, Aioli, Peppercorn, Hollandaise, Bearnaise

SIDES

Beer Battered Chips	\$5
Italian Garden Salad	\$5
American Slaw – Ranch dressing	\$5
Asian Greens – Sesame Soy	\$7
Asparagus & Hollandaise	\$7