

BREAKFAST

Served until 12pm

Toasted sourdough	\$4
Toasted fruit bread	\$4 ^{.50}
French toast with maple syrup & crème anglaise	\$9
Poached pears with yoghurt, dates & walnuts	\$6 ^{.50}
Porridge with honey or brown sugar	\$4 ^{.50}
Add yoghurt.....	\$2 ^{.50}
Bircher muesli	\$6 ^{.50}
Duck egg, bacon & Hollandaise jaffle	\$10 ^{.50}
Croque-monsieur with Kurobuta ham hock	\$8 ^{.50}
Croque-madame with Kurobuta ham hock & egg	\$9 ^{.50}
Corn fritters with avocado & watercress fennel salad.....	\$12 ^{.50}
Cheese du jour with lavosh	\$14
62° eggs on toast	\$9 ^{.50}
Spanish eggs en cocotte with tomato fondue & capsicum purée	\$9 ^{.50}
Steak & eggs	\$15

ADDITIONAL
BREAKFAST ITEMS
\$3.⁸⁰ PER ITEM

*Black sausage, white sausage,
spinach, bacon, grilled
mushroom, avocado purée*

\$12 Joselito jamón 30g

VIENNOISERIES

Croissant	\$3 ^{.50}
Almond croissant	\$4 ^{.50}
Pain au chocolat	\$3 ^{.50}
Raisin Danish	\$3 ^{.50}
Fruit Danish	\$3 ^{.50}
Sticky bun	\$3 ^{.50}

BEVERAGES

Fresh Juice	\$4
Soft drinks	\$3 ^{.50}
S. Pellegrino Sparkling Fruit Beverages	\$4
S. Pellegrino Sparkling Natural Mineral Water	\$3 ^{.50}
Acqua Panna Still Water	\$3 ^{.50}
Espresso	\$3
Double Espresso	\$3 ^{.50}
Espresso Latte	\$3 ^{.50}
Cappuccino	\$3 ^{.50}
Short Macchiato	\$3
Long Macchiato	\$3 ^{.50}
Café Mocha	\$4 ^{.50}
Assorted Teas	\$3 ^{.50}
Traditional Hot Chocolate	\$6

CONDIMENTS

*Hollandaise, Mustard,
Bois boudran sauce*

LUNCH

Available 7 days

SANDWICHES & BAGUETTES

Classic salad sandwich.....	\$7
Classic salad sandwich with ham.....	\$9 ^{.50}
Classic chicken, lettuce & mayonnaise sandwich.....	\$8
Toasted tuna sandwich with egg & mayo.....	\$13
Duck cassoulet jaffle.....	\$13
Turkey Waldorf baguette.....	\$11
Goat's curd Provençal baguette.....	\$10
Wagyu pastrami baguette.....	\$10
Toasted saucisson & mozzarella on pavé d'autrefois.....	\$10
Coconut chicken wrap with potato crisps.....	\$10
Croque-monsieur with Kurobuta ham hock served with salad.....	\$13
Croque-madame with Kurobuta ham hock & egg served with salad.....	\$14
HOT DISHES	
Vue wagyu burger with French fries.....	\$15
Yorkshire pudding, roast wagyu, mash & gravy.....	\$13 ^{.50}
Traditional hotdog.....	\$10
French fries.....	\$5

PIES

Quail scotch egg, each.....	\$3 ^{.50}
Chicken & porcini mushroom pie.....	\$11
Lamb & lentil pie.....	\$11
Chicken & truffle pie.....	\$18
Chicken sausage roll.....	\$8
Duck pie.....	\$14
Potato & leek pie.....	\$11
Wagyu pie.....	\$14

SOUPS & SALADS

French onion soup with gruyère croutons.....	\$9
Pumpkin bouillabaisse.....	\$9
Salade du jour.....	\$7 ^{.50}
Roast pumpkin, feta & rocket salad with yuzu dressing.....	\$7 ^{.50}

Please note that menu items may contain traces of nut, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination, Café Vue at 401 is unable to guarantee the absence of the above ingredients in its menu items.

CAFÉ VUE
LUNCH BOX \$15

*Advance lunch box orders
& delivery available*

MENU DU JOUR

ENTRÉES..... \$19

Pappardelle, fresh peas, broad beans
& preserved lemon

Capocollo & beetroot salad

Toulouse sausage cassoulet

Slow cooked egg yolk, truffle pomme mousseline
and sesame soldiers

MAIN COURSES.... \$30

Roasted sea bream with garden herbs

Beef poached in olive oil with Lyonnaise potatoes

John Dory a la meunière

Roast duck leg with du puy lentils

DESSERTS..... \$16

Vanilla crème brûlée

Passionfruit soufflé

Pear tart tartin

Rhubarb trifle

SIDES

Pommes frites \$8

Seasonal vegetables \$9

Green salad \$6

Lunch

2 courses \$35

3 courses \$45

Dinner

2 courses \$45

3 courses \$55

SPÉCIALITÉS

Terrine du jour\$16

Rôti du jour.....\$32

401 fish & chips.....\$36

Blackmore wagyu steak with fries
& béarnaise.....\$ market price

Whole roast chicken take away\$35
(Available with 2 hours notice)

DESSERTS

Espresso ice cream
(2 scoops) \$5

Espresso espuma \$3^{.50}

Rum baba \$4^{.50}

Tonka bean fruit salad
gateaux..... \$5^{.50}

Chocolate tart, fruit tart,
walnut tart, lemon tart
& pear tart from..... \$4^{.50}

All of our cakes and chocolates
are made in our basement
pastry kitchen and change
daily. Please see the display
cabinet or ask us for today's
selection.

CAKES & BISCUITS

Pistachio cup cake\$3^{.50}

Lamington \$2^{.50}

Amaretti biscuits\$2

Assorted macarons.... \$2^{.50}

Caramel slice \$4^{.50}

Cookie \$2^{.80}

EXPRESS BEVERAGES

SOFT

Fresh Juice.....	\$4
Soft drinks	\$3 ^{.50}
S. Pellegrino Sparkling Fruit Beverages.....	\$4
S. Pellegrino Sparkling Natural Mineral Water 250 ml	\$3 ^{.50}
Acqua Panna Still Water Mineral Water 250 ml	\$3 ^{.50}
S. Pellegrino Sparkling Natural Mineral Water 1 ltr	\$9 ^{.50}
Acqua Panna Still Water 1 ltr ...	\$9 ^{.50}

BEER

Little Creatures Bright Ale Pot.....	\$4 ^{.50}
Pint	\$8
White Rabbit Pot.....	\$4 ^{.50}
Pint	\$8
St. Arnou Light Beer	\$5

SPARKLING WINE

2006 Chandon 'Tasmanian Cuvée' Multiregional, Tasmania.....	\$12
NV Veuve Clicquot 'Yellow Label' Reims, Champagne (100 ml)....	\$22

*Full wine, cocktail &
beer list available*

WHITE WINE

2009 Mr. Riggs 'Watervale' Riesling Clare Valley, South Australia ...	\$9
2007 J.L. Wolf 'Villa Wolf' Pinot Gris Pfalz, Germany.....	\$8 ^{.50}
2009 Hunter's Sauvignon Blanc Marlborough, NZ.....	\$9
2008 Delamere Chardonnay Pipers River, Tasmania	\$12

RED WINE

2008 Quealy 'Musk Creek' Pinot Noir, Mornington Peninsula, Victoria	\$13
2007 Rosso Canosa Nero di Troia-Montepulciano Puglia, Italy	\$13
2008 De Martino 'Vina 347' Carmenere Maipo Valley, Chile	\$10
2009 Izway GMS 'Mates' Barossa Valley, SA	\$8.5
2007 Cape Mentelle Shiraz Margaret River, WA.....	\$14

DESSERT WINE

2007 Frogmore Creek Iced Riesling Southern Tasmania	\$12
2004 Château Bouscassé 'Les Larmes Célestes' South West France	\$9 ^{.50}