

VUE

MENU BY EXECUTIVE CHEF DANIEL NA

BAKED SOURDOUGH | *Wild wheat, brown butter and charcoal sea salt* 10

FROM THE SEA

OYSTER BAR

TE MATUKU OYSTER | *Waiheke Island* 5.5

TE KOUMA OYSTER | *Coromandel* 5.5

SEARED AKAROA SALMON | *Wasabi pea purée, pickled radish and yuzu* GF DF 20

LOCAL FISH CRUDO | *Cultured cream, grapes, pine nuts, dill and muscatel vinaigrette* GF 19
[Catch of the day]

KING PRAWN RED CURRY | *Toasted brioche, chilli, coriander and Meyer lemon* DF 3 PIECES 32

BAKED MARKET FISH | *Sundried tomato, chorizo, tamarind, caper, anchovy and almonds* GF DF 36
[Catch of the day]

CLOUDY CLAM LINGUINI | *Red chilli, garlic, confit shallot, chardonnay and parsley* 29

FISH SPECIAL OF THE DAY | **Market Price**

SALADS

SLOW COOKED CHICKEN SALAD | *Confit radicchio, guanciale, parmesan, anchovy, last season figs, and truffle & soy* GF 26

BUFFALO MOZZARELLA | *New season heirloom tomatoes, chicory, preserved lemon, Kalamata olives, basil and lemon dressing* GF 27

PLANT BASED

TAPIOCA BATTERED TOFU | *Dashi broth, green chilli and crispy tofu* GF DF V 13

BAKED CAULIFLOWER | *Gouda, almond and muscatel vinaigrette* GF V 17

GARDEN LEAF SALAD | *Pistachio, avocado, preserved lemon and mustard dressing* GF DF V 11

PAN ROASTED BROCCOLINI | *Portobello, parmesan, hazelnut* GF DF V 13

TRUFFLE AND PARMESAN FRIES | *Aioli* DF V 10

FROM THE LAND

WAGYU BEEF TATAKI | *Caramelised leeks, confit ginger, puff barley and truffle & soy* GF 23

SLOW COOKED FREE RANGE PORK CHEEKS | *Sweet carrot purée, burnt carrot, espresso and black cardamom* GF 25

BRAISED LAMB SHOULDER | *Buttermilk, crispy parsnip and curry leave* GF 34

CONFIT CHICKEN LEG | *Chicory, orange, green herbs, hazelnut and chicken parfait* GF 35

GRASS FED SAVANNAH SCOTCH | *Café de Paris, red wine jus, truffle fries* GF 38

WAGYU DOUBLE CHEESE BURGER | *Pickle cucumber, emmental cheese, iceberg, tomato and Sriracha mayo* 20

ADD TRUFFLE & PARMESAN FRIES +5

DESSERT

COCONUT CRÈME BRÛLÉE | GF DF V **14**

DARK CHOCOLATE & HAZELNUT PAVE | *Hazelnut praline and macadamia ice cream* GF DF V **15**

LIME MERINGUE TRIFLE | *Shortbread, citrus segment and yoghurt sorbet* V **14**

INTERNATIONAL CHEESE SELECTION | *Last season preserved figs, olive and crackers*

1 Piece 25g **15**

2 Pieces 50g **25**

3 Pieces 75g **35**

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WEEKDAY EXPRESS LUNCH MENU

32 PER PERSON

ENTRÉE

TREVALLY CRUDO | *Cultured cream, grapes, pinenut, dill and muscatel vinaigrette* GF
[Catch of the day]

BUFFALO MOZZARELLA | *New season heirloom tomatoes, chicory, preserved lemon, Kalamata olive, basil and lemon dressing* GF

TAPIOCA BATTERED TOFU | *Dashi broth, green chilli and crispy tofu* GF DF V

MAIN

GRASS FEED TAUPO SIRLOIN | *Café de Paris, red wine jus, truffle fries* GF

SLOW COOKED CHICKEN SALAD | *Confit radicchio, guanciale, parmesan, anchovy, last season figs and truffle & soy* GF

TUNA POKE BOWL | *Seasoned wakame, cucumber, edamame, pickled daikon and sake dressing* GF DF

BAKED CAULIFLOWER | *Gouda, almond and muscatel vinaigrette* GF V

Available weekdays only. Discounts not applicable.

DF - dairy free GF - gluten free V - vegetarian

Attica

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SEAFOOD

TE MATUKU OYSTER Waiheke Island.....	5.5
TE KOUMA Coromandel.....	5.5
SEARED AKOARA SALMON GF DF	20
TREVALLY CRUDO Catch of the day GF	19
Cultured cream, grapes, pinenut, dill and muscatel vinaigrette	

POKE BOWL AND SALAD

SLOW COOKED CHICKEN SALAD GF	26
Confit radicchio, guanciale, parmesan, anchovy, last season figs and truffle & soy	
BUFFALO MOZZARELLA GF	27
New season heirloom tomatoes, chicory, preserved lemon, Kalamata olive, basil and lemon dressing	
SALMON POKE BOWL GF DF	20
Seasoned wakame, cucumber, edamame, pickled daikon and sake dressing	
TUNA POKE BOWL GF DF	18
Seasoned wakame, cucumber, edamame, pickled daikon and sake dressing	

TAPAS

BAKED SOURDOUGH Wild wheat.....	10
Brown butter and charcoal sea salt	
TAPIOCA BATTERED TOFU GF DF V	13
Dashi broth, green chilli and crispy tofu	
BAKED CAULIFLOWER GF V	12
Gouda, almond and muscatel vinaigrette	
PAN ROASTED BROCCOLINI GF V	13
Portobello, parmesan, hazelnut	
BEER BATTERED FISH GOUJONS DF	19
Lemon and tartare	
CRISPY BUTTERMILK CHICKEN GF	18
Pickle cucumber and Sriracha mayo	
WAGYU DOUBLE CHEESE BURGER.....	20
Brioche buns, pickle cucumber, emmental cheese, iceberg, tomato and Sriracha mayo	
ADD TRUFFLE & PARMESAN FRIES.....	+5
KING PRAWN RED CURRY DF	2 PIECES 26
Toasted brioche, chilli, caper, coriander and Meyer lemon	
TRUFFLE & PARMESAN FRIES Aioli.....	10

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LATE NIGHT MENU

11 PM - 6 AM

CHICKEN RED CURRY | *Chilli, coriander and Meyer lemon served with steamed rice* GF DF **32**

CROQUE MONSIEUR | *Béchamel, emmental cheese, shaved ham and dijon mustard* **22**

GRAND MERCURE CLUB SANDWICH | *Smoked chicken, bacon, brie, avocado, tomato icebergs and honey mustard* **20**

Add truffle & parmesan fries **5**

TRUFFLE & PARMESAN FRIES **10**

Aioli DF V
