

# VUE

MENU BY EXECUTIVE CHEF DANIEL NA

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

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## 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* 20

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

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

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

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

FISH SPECIAL OF THE DAY | *Market Price*

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## SALADS

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

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

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## PLANT BASED

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

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

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

PAN ROASTED BRUSSELS SPROUTS | *Portobello, parmesan, hazelnut* 13

TRUFFLE AND PARMESAN FRIES | *Aioli* 10

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## FROM THE LAND

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

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

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

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

GRASS FED SAVANNAH SCOTCH | *Confit egg yolk, charred broccolini and red wine jus* 38

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

TRUFFLE PARMESAN FRIES | + 5

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**DESSERT**

COCONUT CRÈME BRÛLÉE | **14**

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

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

INTERNATIONAL CHEESE SELECTION | *Sundried tomato, tamarind, caper, anchovy and almonds* **36**  
[Catch of the day]

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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