

# VUE

MENU BY EXECUTIVE CHEF DANIEL NA

BAKED SOURDOUGH | smoked truffle butter 10

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## FROM THE SEA

### OYSTER BAR

TE MATUKU OYSTER | Waiheke Island 5.5

PAROA BAY | Bay of Islands 5.5

SEARED TUNA | Agria | egg yolk | sesame | watercress <sup>DF\*</sup> 23

MARKET FISH CRUDO | grapefruit | green chilli | togarashi <sup>GF DF</sup> ENTREE 19 MAIN 30

CLOUDY BAY CLAMS | crispy lardon | nduja | grilled sourdough <sup>\*GF N</sup> 26

MARKET FISH OF DAY | turmeric | carrot | hazelnut | cultured cream <sup>\*N</sup> 36

AKAROA SALMON WELLINGTON | smoked salmon | prawn | beurre blanc 80 FOR 2 PEOPLE  
Includes two side dishes | 30-mins, minimum cooking time

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## SALADS & PASTA

CHICKEN & QUANCIALE CAESAR SALAD | romaine lettuce | parmesan | croutons <sup>\*GF \*DF</sup> 28

GRILLED SQUID SALAD | bean sprout | cucumber | red chilli | cashew | tamarind <sup>\*GF \*N</sup> ENTREE 21 MAIN 29

MUSHROOM LINGUINI | creamy mushroom | pecorino | pickled onion <sup>\*GF V \*VG 29</sup>

AGRIA GNOCCHI | roasted butternut | nero cabbage | sunflower seeds | feta <sup>GF</sup> ENTREE 22 MAIN 32

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## PLANT BASED SIDES

ROASTED CAULIFLOWER | mushroom medley | almond <sup>GF \*DF V \*VG \*N</sup> 12

STUFFED POTATO | piri piri | sour cream | chive | spring onion <sup>\*GF V</sup> 12

BABY GEM SALAD | radicchio | mixed seeds | lemon dressing <sup>GF DF VG N</sup> 10

ICEBERG WEDGE | buttermilk | chive <sup>GF V \*VG \*DF</sup> 10

TRUFFLE AND PARMESAN FRIES | aioli <sup>GF \*DF V</sup> 10

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## FROM THE LAND

BEEF CARPACCIO | pickled shiitake | gremolata | wasabi mayo | crispy shallot <sup>GF \*DF</sup> 19

HARISSA GRILLED CHICKEN | cultured cream | bulgur wheat | figs | chilli | romesco HALF 36 WHOLE 45

OSSO BUCCO LAMB | white bean ragu | sundried tomato | watercress | sourdough <sup>\*DF \*GF</sup> 38

WAGYU CHEESE BURGER | chipotle chutney | pickled cucumber | emmental cheese 20

ADD TRUFFLE AND PARMESAN FRIES +5

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## FLAME GRILL

WAKANUI ANGUS SIRLOIN | 300g | 75 days grain finished | Canterbury, NZ 49

LAMB RACK | 350g | pasture-fed | Otamita Valley | Southland, NZ 45

RIB EYE ON THE BONE | 600g | pasture-fed | North Island, NZ 75 (30-mins cooking time)

CHOICE OF SAUCE: red wine jus | café de Paris | miso béarnaise

INCLUDES A CHOICE OF ONE SIDE

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DF – DAIRY FREE GF – GLUTEN FREE V – VEGETARIAN VG – VEGAN N – NUTS | DIETARIES MARKED WITH AN ASTERISK \* CAN BE MADE FREE OF THIS INGREDIENTS

DISCLAIMER: We're passionate about food, our meals are made with high quality ingredients, however we cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals. We recommend that our customers with food allergies or special dietary needs consult with the management or Head Chef and we will endeavour to meet your requests.