

# BREAKFAST

Served until 12pm

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

ADDITIONAL  
BREAKFAST ITEMS  
\$3.<sup>80</sup> PER ITEM

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

*\$12 Joselito jamón 30g*

## VIENNOISERIES

Croissant .....	\$3 <sup>.50</sup>
Almond croissant .....	\$4 <sup>.50</sup>
Pain au chocolat .....	\$3 <sup>.50</sup>
Raisin Danish .....	\$3 <sup>.50</sup>
Fruit Danish .....	\$3 <sup>.50</sup>
Sticky bun .....	\$3 <sup>.50</sup>

## CONTINENTAL BREAKFAST

Pastries, toast, jam, butter, tea, coffee  
& fresh juice for two people ..... \$24

## HOT BEVERAGES

Double Espresso .....	\$3 <sup>.50</sup>
Espresso Latte .....	\$3 <sup>.50</sup>
Cappuccino .....	\$3 <sup>.50</sup>
Short Macchiato .....	\$3
Long Macchiato .....	\$3 <sup>.50</sup>
Café Mocha .....	\$4 <sup>.50</sup>
Assorted Teas .....	\$3 <sup>.50</sup>
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 <sup>50</sup>
Classic chicken, lettuce & mayonnaise sandwich.....	\$8
Toasted tuna sandwich with egg & mayonnaise on olive bread.....	\$13
Duck cassoulet jaffle.....	\$13
Turkey Waldorf baguette.....	\$11
Goat's curd Provençale baguette.....	\$10
Wagyu pastrami baguette.....	\$10
Toasted saucisson & mozzarella on pavé d'autrefois.....	\$10
Warm 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 <sup>50</sup>
Traditional hotdog.....	\$10
Pommes frites.....	\$8

## PIES

Quail scotch egg, each.....	\$3 <sup>50</sup>
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 <sup>50</sup>
Roast pumpkin, feta & rocket salad with yuzu dressing.....	\$7 <sup>50</sup>

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

Merguez sausage with BBQ chicken wings  
& bacon sauce

Classic prawn cocktail

Mini oysters with yuzu and blood orange

Truffle linguini

## MAIN COURSES.... \$32

Ocean trout with sorrel

Braised wagyu with pickled radish

Kingfish poached in curry sauce

Confit chicken leg, roasted breast & persillade

## DESSERTS..... \$14

Passion fruit soufflé

Deconstructed cookie with milk ice cream

White chocolate & lime mousse

Apple crumble cheesecake

## 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 pommes  
frites & béarnaise.....\$ market price

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

## DESSERTS

Espresso ice cream  
(2 scoops) ..... \$5

Espresso espuma ..... \$3<sup>.50</sup>

Rum baba ..... \$4<sup>.50</sup>

Tonka bean fruit salad  
gateaux..... \$5<sup>.50</sup>

Chocolate tart, fruit tart,  
walnut tart, lemon tart  
& pear tart from..... \$4<sup>.50</sup>

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<sup>.50</sup>

Hazelnut cup cake .....\$3<sup>.50</sup>

Orange cup cake.. .....\$3<sup>.50</sup>

Lamington ..... \$2<sup>.50</sup>

Amaretti biscuits .....\$2

Assorted macarons.... \$2.<sup>50</sup>

Caramel slice ..... \$4<sup>.50</sup>

Cookie ..... \$2<sup>.80</sup>

# EXPRESS BEVERAGES

## SOFT

Fresh Juice.....	\$4
Soft drinks .....	\$3 <sup>.50</sup>
S. Pellegrino Sparkling Fruit Beverages.....	\$4
S. Pellegrino Sparkling Natural Mineral Water 250 ml .....	\$3 <sup>.50</sup>
Acqua Panna Still Water Mineral Water 250 ml .....	\$3 <sup>.50</sup>
S. Pellegrino Sparkling Natural Mineral Water 1 ltr .....	\$9 <sup>.50</sup>
Acqua Panna Still Water 1 ltr ...	\$9 <sup>.50</sup>

## BEER

Little Creatures Bright Ale Pot.....	\$4 <sup>.50</sup>
Pint .....	\$8
White Rabbit Pot.....	\$4 <sup>.50</sup>
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)....	\$21

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*Full wine, cocktail &  
beer list available*

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## WHITE WINE

2008 Palacio de Bornos Verdejo Rueda, Spain .....	\$10
2007 J.L. Wolf 'Villa Wolf' Pinot Gris Pfalz, Germany.....	\$9
2009 Hunter's Sauvignon Blanc Marlborough, NZ.....	\$9
2008 Delamere Chardonnay Pipers River, Tasmania .....	\$13

## RED WINE

2008 Quealy 'Musk Creek' Pinot Noir, Mornington Peninsula, Victoria	\$13
2008 De Martino 'Vina 347' Carmenere Maipo Valley, Chile .....	\$11
2007 Rivera Castel del Monte 'Rupicolo' Puglia, Italy .....	\$10
2007 Cape Mentelle Shiraz Margaret River, WA.....	\$14
2007 Frogmore Creek Iced Riesling Southern Tasmania .....	\$12
2004 Château Bouscassé 'Les Larmes Célestes' South West France .....	\$9 <sup>.50</sup>