

CAFÉ VUE AIRPORT

BREAKFAST

Toasted fruit bread or sourdough with jam, Vegemite or honey	*(G, DF) \$9.5
Gluten free banana bread, honey butter	(K, V, G) \$9
Ham & cheese toasted croissant	(K) \$10.9
Yoghurt pot, berries, granola	(K, V) \$13
Porridge, salted banana, coconut, macadamia	*(K, V) \$13.5
Pear & almond Bircher muesli, Schulz organic yoghurt	(K, V) \$14.5
Two eggs on toast (Soft poached, fried or traditional scrambled)	** (K, V) \$17
Smashed avocado, feta, two poached eggs on sourdough toast	** (K, V) \$24
Seasonal mushroom & goat's cheese omelette, Spanish tarragon	*(K, V, G) \$23

THE VUE BIG BREAKFAST

Toast, eggs - (soft poached, fried or traditional scrambled), mushrooms, bacon & roasted tomatoes	** \$26
Vegetarian Big Breakfast	(V) \$24

GLOSSARY

DF – Dairy Free
G – Gluten Free
K – Kid Friendly

V – Vegetarian
VG – Vegan

* Items can be adjusted upon request
** Bread can be adjusted to gluten free

LUNCH MENU

SANDWICHES

Salad sandwich	*(V, VG) \$9.9
Salad sandwich with ham	**\$12.5
Chicken, lettuce & mayonnaise	**\$14
Toasted tuna & egg on olive bread	** (V) \$14
Assorted ciabatta, sandwiches, Bánh Mi	from ** \$8.9
Assorted wraps	from \$10.9
Toasted Reuben sandwich, pastrami, cabbage, Gruyère on rye	\$16

SIDE DISH

Bacon, ocean trout, spinach, avocado, roasted tomatoes, mushrooms	\$5ea
---	-------

The HEALTHIER OPTION

Roast pumpkin, Meredith feta & rocket salad (G, V)	\$14
Burnham Beeches Seasonal salad (V, VG, DF, G)	from \$9
Soup du Jour	* \$14.5

HOT DISHES

Blackmore Wagyu beef burger, bacon, cheese & house fries	** \$24
Barramundi burger, house fries	**\$22
Chicken parmigiana, house mash potato & garden salad	\$27
Confit duck quiche & garden salad	\$19
Lamb korma pie	\$21

PLANE BOXES

Wild Mushroom & Fetta Risotto Ball with Lemon Aioli	
Potato & Smoked Trout Salad	
Chicken & Lettuce Sandwich	
Mini Cappuccino Tart	*(G, V) \$18

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

CAFÉ VUE AIRPORT

WINES BEER COFFEE

SPARKLING

Clover Hill Cuvee	\$16.9/69
NV Veuve Clicquot Ponsardin	\$27 / 150

WHITE

2014 Hunky Dory 'The Tangle'	
Gewurtz, Gris, Riesling	\$9/38
2014 Airlie Bank Chardonnay	\$9.5/48
2015 Robert Oatley Signature Series	
Riesling	\$12/ 55
2013 Mt Duneed Sauvignon Blanc	\$11/49
2015 Devils Staircase Pinot Gris	\$13/59

RED

2012 Stickleback Shiraz, Cabernet	\$9.5/36
2013 Rocky Gully Shiraz	\$9.5/42
2015 Luna Rose	\$9/36
2013 Wild Oats Sangiovese Rose	\$10.5/49
2013 Mt Duneed Shiraz	\$11.5/59
2013 Balnaves The Blend	\$10.5/49
2013 Punt Road Merlot	\$12.50/59
2013 Rolling Shiraz	\$10/47

Premium wine list available on request

AUSTRALIAN

Little Creatures 'Pale Ale'
Crown Lager
Cascade Premium Lager
Victoria Bitter Long Neck 750ml
Cascade Premium Light
Pettavel Road Pale Ale

IMPORTED

Kronenbourg '1664' Lager
Peroni Nastro Azzurro
Aguila
Millers Genuine Draft
Somersby Apple Cider
Pilsner Urquell
Snow Lager

HOUSE – VUE DE MONDE BLEND

Espresso
Latte
Cappuccino
Long Black
Flat White
Short Macchiato
Café Mocha
Long Macchiato

Chai Latte
Traditional Hot Chocolate
Assorted Chamellia Organic Teas – English
Breakfast, Earl Grey, Green, Lemongrass &
Ginger, Chamomile

SOFT DRINKS, JUICE & SMOOTHIES

Freshly squeezed Market Juices	\$7.5	Bottled soft drinks 450ml	\$4.8	S. Pellegrino Sparkling Mineral Water 500 ml	\$5.5
Assorted Fruit Smoothies	\$8.9	Acqua Panna Still Mineral Water 500 ml	\$5.5	S. Pellegrino Sparkling Mineral Water 1ltr	\$10.5
Bottled Juice – Apple, Apple & Blackcurrant	\$5.5	Acqua Panna Still Mineral Water 1 ltr	\$10.5	S. Pellegrino Sparkling Fruit Beverages	\$5.5