

THE DAILY ROUTINE AVAILABLE UNTIL 11:30AM

- Coconut and chia pudding, fresh fruit \$8
- Pear & almond Bircher muesli,
Schulz organic yoghurt (K, V) \$13
- Burnham Beeches bread with butter, jam,
vegemite *(G, DF)\$6
(choose from multigrain, sourdough or fruit toast)
- Burnham Beeches banana bread,
honey butter (K, V, G) \$6

HOT BREAKFAST

- Porridge, caramelised banana,
coconut, macadamia *(K, V) \$12
- Gluten free pancakes, poached fruit
served with schulz organic yogurt \$14
- Avocado, feta, fried bread,
poached egg \$17
- Scrambled eggs, bacon, avocado and
bois boudran sauce on brioche bun \$14
- Eggs on toast \$12
(choose from multigrain, sourdough)

SIDE DISH

- Bacon, avocado, feta \$5
- House smoked trout \$6

LUNCH BOX

SEPTEMBER

'SEPTEMBER LUNCH BOX'

- Roasted carrot salad
- Eggplant & yoghurt dip w/potato crisps
- Cuban sandwich
- Honey & pistachio feuille de brique *(G, V)

GLOSSARY

- DF – Dairy Free
- G – Gluten Free
- K – Kid Friendly
- V – Vegetarian
- VG – Vegan
- * Items can be adjusted upon request

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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. Please note credit card payments will incur a 1.6% processing fee.

CAFÉ VUE 430

LUNCH MENU

SANDWICHES

Milawa freerange chicken sandwich	** \$14
Toasted tuna and egg on multigrain	** \$14
House pastrami with special slaw	** \$18
Cold cuts, giardiniera, provolone	\$16
Home made soup w/baguette	\$12

CAKES OF THE DAY

Caramel slice	\$6
Lamington	\$4
Pistachio cupcake	\$3.50
Lemon Meringue Tart	\$7
Carrot Cake	\$7
Rhubarb Tart	\$7

BURGERS

Blackmore Wagyu beef burger, ...Add bacon	**\$16 \$4
Blackmore Wagyu beef burger + 330ml Sapporo ...Add bacon	\$21.50 \$4
Milawa free range chicken burger, bacon, avocado	**\$18
Housemade beetroot burger, special sauce	(V)**\$14
Pomme frites (GF, V)	Small/\$5 Large/\$8

SALADS

Burnham leaves, smoked trout & egg (G)	\$14
Slow cooked duck, pearl barley salad	\$14
Beetroot, goat's curd, hazelnuts (G, V)	\$12
Pumpkin Nicoise + Chicken + Smoked trout	(G)\$13 \$5 \$6

SEPTEMBER

LUNCH BOX \$18

'SEPTEMBER LUNCH BOX'

Roasted carrot salad	
Eggplant & yoghurt dip w/potato crisps	
Cuban sandwich	
Honey & pistachio feuille de brique	*(G,V)\$18

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** Bread can be adjusted to gluten free

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DRINKS

WINES

SPARKLING/CHAMPAGNE

NV Dal Zotto 'Pucino' Prosecco,
King Valley, VIC \$14 / 60

WHITE

2014 Seppelt 'The Victorians' Chardonnay,
VIC \$12/55

2014 Monmousseau Sauvignon Blanc,
Loire Valley, France \$13/55

RED

2013 Seppelt 'The Victorians' Shiraz
Heathcote, VIC \$12/55

2014 Clyde Park 'Locale',
Pinot Noir, Geelong, VIC \$14/70

ROSE

2015 St. André de Figuière,
Provence, France \$14/60

BEER

Coopers Light \$6

Sapporo \$8.5

Napoleone apple cider \$11

ON TAP \$6/11

Kronenbourg 1664

Coopers Pale Ale

SOFT DRINKS

Hepburn Springs \$5.5

Organic lemonade
Organic lemon, lime and bitters
Organic brewed ginger beer
Blood orange
Limonata
Cola

Vestal still water 750ml \$6.5

Vestal sparkling water 750ml \$6.5

Supagreens - cold pressed juices \$5

COFFEE

5 SENSES SINGLE ORIGIN:
LAS CHICHARRAS FROM MEXICO

TASTING NOTES:

peach pie – brown sugar, sweet peaches and a hint of
vanilla

Espresso/short macchiato/piccolo \$3.5

Double espresso / long black, macchiato \$4

HOUSE – VUE DE MONDE BLEND

Latte / flat white / cappuccino \$4

Mocha / magic \$4.5

Extra shot / soy milk \$0.5

Almond milk \$0.8

Valrhona traditional hot chocolate \$5.5

Valrhona almond milk hot chocolate \$6

Chai latte \$6

Chamellia organic teas \$4.5

MILKSHAKES

Vanilla, Chocolate, Coffee \$6

Bistro Vue wine list available on request

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