

CAFÉ VUE 430

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

2016 Lethbridge "menage a noir"
Pinot Noir, Mornington, VIC \$14/65

Bistro Vue wine list available on request

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:
EL RECUERDO FROM COLOMBIA

TASTING NOTES:
cocoa nibs and salted honey with a smooth body and lingering finish

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

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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.

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, House baked beans,
avocado, feta \$5

House smoked trout \$6

LUNCH BOX

JUNE \$18

'JUNE LUNCH BOX'

Cauliflower salad w/apple & almonds
BBQ dip w/vege crisps
Confit duck bun, potato crisps and herb slaw
Passionfruit doughnut

GLOSSARY

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

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LUNCH MENU

SANDWICHES

Chicken, lettuce and mayonnaise	** \$12
Toasted tuna & egg on olive bread	** \$12
The Melbourne Reuben	** \$14
Chicken parma sandwich	\$14
Pommes frites (GF, V)	\$9

CAKES OF THE DAY

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

BURGERS

Blackmore Wagyu beef burger, bacon & house fries	**\$19
Blackmore Wagyu beef burger, bacon & house fries + 330ml Sapporo	\$21.50
Chicken burger, bacon, avocado & house fries	**\$17
Beetroot veggie burger, cheese & house fries	(V)**\$14
Prawn burger, asian slaw on squid ink bun & house fries	**\$18
Home made soup w/baguette	\$12

SALADS

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

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** Bread can be adjusted to gluten free

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