

VUE EVENTS

Vue de Monde



Tuesday 9th October 2018

Grilled asparagus
Pea, clam, miso tart
Rusty wire oyster, lemon myrtle
NV Pommery Brut Apanage

Handpicked mud crab, native pesto, roasted koji
2017 Katnook Founder's Block Pinot Grigio, Coonawarra, South Australia

Marron, scallop, Geraldton wax
2017 Katnook Founder's Block Chardonnay, Coonawarra, South Australia

Aged duck, leek, mountain pepper
Duck salad of beets, smoked egg yolk dressing
2015 Katnook Estate Merlot, Coonawarra, South Australia

Roasted marshmallows

Jasmine flower ice cream, rhubarb, muntari
Rozès Tawny Port, Portugal

Jerusalem artichoke with miso and chocolate
Vue de monde lamington

Tea, coffee and a special treat from Lavazza

Mt Franklin Lightly sparkling water
Coca Cola heritage Glass & No Sugar
Cascade Lemon Lime & Bitters
Peroni

