

SET MENU



















TASTE MENU \$98 PER PERSON

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#### MINIMUM 4 PERSON

BREAD	
brioche, vogue cafe signature butter	
SCALLOP CRUDO	
prawn oil, jamon dressing	
SEARED KING SALMON	
soy, ginger and shallot	
SURF TURF TRIO	
octopus, chorizo, potato	
VOGUE CAFE 'DELICIOUS' SALAD (V)	
corn, snow pea, baby corn, cream cheese, candied almond	
GRILLED SPATCHCOCK	
fermented chilli, lemon	
THE DEVIL WEARS PASTA	
tiger prawn, szechuan pepper, squid ink spaghetti, chilli	
SMOKED M9 WAGYU BRISKET SANDO	
mustard, asian slaw	
SIDES	
skin on chips, sweet chilli salt	
DESSERT OF THE DAY	



















PREMIUM MENU \$128 PER PERSON

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#### MINIMUM 4 PERSON

#### BREAD

#### brioche, vogue cafe signature butter

#### VOGUE CAFE CAVIAB

signature condiments - hokkaido scallop, potato scallop seaweed rice cracker, truffle cracker, chives, egg, cream fraîche

SEARED KING SALMON

white soy, ginger and shallot

 $VOGUE\ CAFE\ `DELICIOUS'\ SALAD\ (V)$  corn, snow pea, baby corn, cream cheese, candied almond

JACK'S CREEK BLACK ANGUS RIBEYE STEAK mustard, wasabi sauce, rock salt

FERMENTED CHILLI GRILLED CHICKEN fermented chilli, lemon

SIDE

skin on chips, sweet chilli salt broccolini, anchovy butter

THE DEVIL WEARS PASTA
tiger prawn, szechuan pepper, squid ink spaghetti, chilli

DESSERT OF THE DAY



















LOBSTER & WAGYU TASTING MENU \$168 PER PERSON

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#### MINIMUM 4 PERSON

#### BREAD

#### brioche, vogue cafe signature butter add on signature caviar set +68 per set

VOGUE CAFE 'DELICIOUS' SALAD (V) corn, snow pea, baby corn, cream cheese, candied almond

#### VOGUE CAFE SEAFOOD PLATTER

fresh lobster, oyster, hokkaido scallop, king salmon, tiger prawn, xo lobster roll, salmon roe, skin on chips

SMOKED M9+ WAGYU SIRLOIN STEAK pickled mustard seed, sweet soy jus

#### SIDE

broccolini, anchovy butter

THE DEVIL'S LOBSTER PASTA tiger prawn, pepper, squid ink pasta

DESSERT OF THE DAY



















DELUXE MENU \$268 PER PERSON

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#### MINIMUM 4 PERSON

SIGNATURE VOGUE CAFE CAVIAR
with condiments platter
WITH A GLASS OF CHAMPAGNE
BREAD
brioche, vogue cafe signature butter
VOGUE CAFE 'DELICIOUS' SALAD (V)
corn, snow pea, baby corn, cream cheese, candied almond
VOGUE CAFE SEAFOOD PLATTER
fresh lobster, oyster, hokkaido scallop, king salmon,
tiger prawn, xo lobster roll, salmon roe, skin on chips
SMOKED M9+ WAGYU SIRLOIN STEAK
pickled mustard seed, sweet soy jus
SIDE
broccolini, anchovy butter
THE DEVIL'S PASTA WITH LOBSTER
tiger prawn, pepper, squid ink pasta
DESSERT OF THE DAY

HIGH TEA SET \$68 PER PERSON

SEARED KING SALMON

SCALLOP CRUDO

KING SALMON AVO HASH

MINI XO LOBSTER ROLL

SMOKED M9 WAGYU BRISKET SANDO

**ASSORTED CANNOLI** 

RASPBERRY SNOWFLAKE

ROASTED HAZELNUT PRALINE WITH OABIKA

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CHOICE OF TEA OR COFFEE

UPGRADE TO GLASS OF BUBBLE \$88 PER PERSON

#### UPGRADE TO CAVIAR HIGH TEA \$118 PER PERSON

10g Vogue cafe signature caviar, seaweed rice cracker, truffle cracker, chives, egg, cream fraîche, seared king salmon, scallop crudo, king salmon avo hash, mini xo lobster roll, smoked M9 wagyu brisket sando, assorted cannoli, raspberry snowflake, roasted hazelnut praline with oabika

### VEGETARIAN MENU \$98 PER PERSON

#### BREAD

brioche, vogue cafe signature butter

VOGUE CAFE 'DELICOUS' SALAD corn, snow pea, baby corn, cream cheese,

#### TOMATO PASTA

mushroom, tomato, basil, mafaldine

#### HONEY GRILLED HALOUMI

jersey cows tilba haloumi, honey comb, caramelised fig

#### SIDES

skin on chips, sweet chilli salt

#### DESSERT OF THE DAY

#### STANDARD DRINKS PACAKGE

2 HOURS \$125 3 HOURS \$185

COCKTAIL ON ARRIVAL

Lady in Pink

SPARKING

Chandon Blanc de Blanc or Chandon Brut Rose

WHITE

**Penfolds Cellar Reserve Riesling** 

ROSE

Chateau Minuty 'M de Minuty' Rose

RED

Terrazas Reserva Malbec

BEER, SOFT DRINKS INCLUDED.

#### PREMIUM DRINKS PACAKGE

2 HOURS \$160 3 HOURS \$238

COCKTAIL ON ARRIVAL

Lady in Pink

SPARKING

**Veuve Clicquot Brut or Moët Chandon Brut** 

WHITE

Cloudy Bay Sauvignon Blanc or Penfold Bin 311 Chardonnay

ROSE

Chateau Minuty 'M de Minuty' Rose

RED

Penfolds Cellar Reserve Cabernet Sauvignon

BEER, SOFT DRINKS INCLUDED.

#### CANAPÉ MENU

ITEM	PRICE PER PORTION
FRIED CHICKEN	6
FRIED CALAMARI	8
SURF TURF TRIO - OCTOPUS, CHRIZO, POTATO	6
SEARED KING SALMON	g
SCALLOP CRUDO	11
GRILLED TIGER PRAWN	6
HONEY GRILLED HALOUMI	g
KING SALMON AVO HASH	6
SNOW PEA CORN HASH	6
XO LOBSTER ROLL	11
HONEY ROASTED PORK BELLY ROLL	g
SMOKED M9 WAGYU BRISKET SANDO	g
DEVIL'S PRAWN PASTA	12
CANNOLI - YUZU, RASPBERRY, HAZELNUT, PISTACHIO	5



#### BREAKFAST MENU

VOGUE CAFE'S BREAKFAST SET SIGNATURE BREAD AND BUTTER, MUFFINS, FRUIT PLATTER, COFFEE & TEA	32рр
VOGUE CAFE'S BIG BREKKIE chorizo, avocado, portobello mushroom, hash brown, eggs	32
SEARED KING SALMON BENEDICT poached egg, hollandaise	28
KING SALMON TOAST avocado, crème fraîche, salmon roe, crispy brioche	2
BBQ PORK BELLY ROLL roasted pork belly, pickled apple, fennel, honey soy, chilli	2
HONEY GRILLED HALOUMI (V) jersey cows tilba haloumi, honey comb, caramelised fig	35
FRIED CHICKEN WRAP avocado, hash brown, honey mustard mayo	2
HEIRLOOM TOMATO (V) shiso, stracciatella	26
SMOKED M9 WAGYU BRISKET BURGER mustard, asian slaw	36
XO LOBSTER ROLL fresh lobster, xo mayo	38
STEAMED ALPINE KING SALMON sweet miso, prawn emulsion, zucchini	48
VOGUE CAFE 'DELICIOUS' SALAD (V) corn, snow pea, baby corn, cream cheese, candied almond	28