



VUDU

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Welcome to Vudu, where every evening is an enchanting experience! As we weave together a night of delicious flavours and warm hospitality, we kindly ask you to honor the following spells of harmony:

Each guest is to choose either 1 Main Course or 2 Starters, failure to do so could result in staff refusing to serve you

We can only accept one card payment per table.

Finally, we ask that you show kindness and respect to our staff and the beautiful space that surrounds you, preserving the charm for all who visit.

Thank you for joining us in this mystical journey, may your evening be nothing short of magical!

ALLERGEN INFORMATION

If you have any special dietary requirements, please inform a member of staff prior to ordering



HALAL MENU



THE BEGINNING

- Hummus Duo** 🌱 🌿 6 **Citrus Olives** 4 **Nachos** 🌱 5
Homemade hummus, with flat bread
Homemade marinated olives with notes of orange, lemon & rosemary
Mango and tomato salsa, sweet chilli sauce, jalapenos, garlic yoghurt

STARTERS

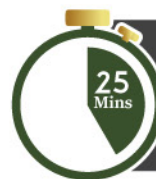
- Pan Fried Lamb Chops** 🌱 12
Pan fried spring lamb chops with garlic, rosemary, thyme in butter. Served with garlic yoghurt sauce
- Chargrilled Lamb Chops** 🌱 12
Marinated for over 72hrs, grilled to medium rare, served with pomegranate salad, garlic yoghurt sauce
- Vudu Chicken Wings** 🌱 🌿 9
Marinated to tenderise, grilled to perfection, served with pomegranate salad
Choose from:
Mango & Lime • Vudu Magic • Dragon Fire
- Chamington** 🌱 🌿 🌱 7
Cheesy spinach stuffed mushrooms with jalapenos. Served with a rich creamy cheese sauce
- Jungle Ribs** 🌱 🌱 16
Slow cooked ribs, grilled, succulent glaze. Served with pomegranate salad
- Chilli Chicken** 🌱 🌿 🌱 8
Tender pieces of chicken, stir fried with roasted chilli peppers, sesame honey soy
- Crispy Calamari** 🌱 🌱 9
Sriracha Mayo served with Burned Lemon
- Elysian Lobster** 🌱 🌱 22
Gently poached then drenched in a rich garlic and chili butter sauce. With aromatic herbs, a hint of heat to create a luxurious silkiness, that perfectly balances the delicate sweetness of the lobster.
- Halloumi** 🌱 🌱 8
Grilled or fried, served with spiced tamarind chutney
- Bao Buns** 🌱 🌱 🌱 🌱 11
Soft delicate bao buns with Korean fried chicken or pulled beef, & cashew nuts
- The Jungle Buns** 🌱 🌱 🌱 🌱 17
Soft delicate bao buns with our famous Vudu Ribs, & cashew nuts
- Lobster Tail** 19
Grilled, served with a garlic sauce
- Dynamite Chicken** 🌱 10
Breaded chicken, served on a bed of mango salsa
- Dynamite Tiger Prawn** 🌱 🌱 13
Breaded prawns, served on a bed of mango salsa
- Garlic Parmesan Shrimp** 🌱 🌱 🌱 11
Tossed in olive oil and garlic butter toss
- Hervella Helim** 🌱 🌱 🌱 8
Halloumi & mushroom pan fried in mediterranean herbs & spices. Served on a bed of salad
- Cheesy Chicken Tangle** 🌱 11
Pan fried strips of chicken smothered in our garlic parmesan sauce with onions & peppers



JUNGLE MEAT

- Safari Sizzler** 🍴 49
Perfectly grilled, tender diced Creekstone sirloin and golden halloumi cubes, tossed in our signature sun-dried tomato sauce with a subtle kick of spice. A savory delight with every bite.
- Triple Velvet Fillet** 🍴 55
Three tender 5oz Creekstone fillets, expertly grilled to perfection, and served with a rich, creamy mustard sauce. This sauce brings just a subtle hint of mustard, enhancing the fillets' natural flavors without overpowering, for a perfectly balanced, melt-in-your-mouth experience.
- Jungle Majesty** 🍴 59
A succulent 10oz Creekstone fillet paired with rich, creamy shrimp, crowned with a lightly spiced, golden-fried tiger prawn. A towering masterpiece of flavors and textures, crafted to delight your senses in every bite.
- VUDU King Tower** 🍴 69
Indulge in our perfectly grilled Creekstone ribeye, lavishly topped with rich, creamy prawns that deliver a subtle hint of spice, creating a delightful tingle on the tongue. The experience culminates with a succulent lobster tail, cooked to perfection and soaked in a buttery creamy sauce, offering a regal finale to this exquisite culinary adventure.
- VUDU Mint Rack** 🍴 37
A succulent rack of lamb, expertly seared and oven-roasted to juicy perfection. Served on a velvety bed of creamy mashed potatoes, it's delicately drizzled with our signature fresh mint gravy, balancing richness with a refreshing twist. An elegantly crafted dish that captures indulgence in every bite.
- Wild Sirloin** 41
A perfectly seasoned and grilled Creekstone sirloin, served alongside tender, sautéed baby spinach and complemented by earthy wild flat mushrooms. Each element is thoughtfully crafted to enhance the robust flavor of the steak, creating a harmonious and satisfying dining experience.
- Lobster & Ribeye Royale** 🍴 65
Succulent, tender Creekstone ribeye paired with sweet, buttery lobster, each bite infused with the warm kick of chili and the richness of roasted garlic. Our premium ribeye is expertly grilled to perfection, complementing the juicy lobster brushed in velvety chili garlic butter. This luxurious surf and turf duo is a celebration of land and sea, crafted to delight the senses in every way.

Prep Time: 15 Minutes | Cook Time: 10 Minutes



Our steaks are expertly rested for approximately 15 minutes prior to grilling, allowing the flavors to develop, and then they are rested once more for an additional 10 minutes after cooking to ensure optimal tenderness and juiciness.



MEAT

All steaks are served with grilled mushroom, tomatoes on the vine and either Peppercorn or Creamy Mushroom Sauce

RIO ARGENTINE

A triumph from the producers of Argentina. Delivering sublime taste, texture and tenderness and the intense dry aged flavours.

Fillet 9oz	34
Ribeye 10oz	32
Sirloin 10oz	32
T Bone 16oz	37

AUSTRALIAN WAGYU

Wagyu beef, comes from cows that have been bred with native Japanese cattle, known for its unrivalled marbling, Wagyu steak boasts flavour that is truly in a league of its own.

Fillet 9oz	59
Ribeye 10oz	51
T Bone 16oz	66

CREEKSTONE

This USDA certified beef is from hand selected Black Angus Cattle. The herd are fed a high quality corn based diet which equates to well-marbled, very tender and simply exquisite beef.

Fillet 9oz	42
Ribeye 10oz	38
Sirloin 10oz	38
Tomahawk 800g - 1kg <i>Requires 24 hour notice*</i>	99

LAMB

A blend of natural native herbs and grasses from the Alpines meadows creating sensational mouth watering flavours and textures.

Rump of Lamb 10oz	28
Rack of Lamb	29
Lamb Shank  	25
Creamy mash, spinach and lamb jus gravy	

MARE-E-TERRA

Surf & Turf



Creakstone Sirloin

Prawns

Creamy Mash

Asparagus

White Garlic Sauce

49

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MAINS

- Mixed Shish** 🍴🍴 16
A combination of chicken & lamb shish
- Chicken Shish** 🍴🍴 15
Succulent cubes of chicken breast marinated in a special blend of herbs & spices
- Lamb Shish** 🍴🍴 16
Succulent cubes of lamb marinated in a special blend of herbs & spices
- Angry Bird** 🍴🍴 15
Marinated chicken herbs & spices, cooked on the grill, served with mango & habanero sauce
- Vudu Ribs** 🍴🍴 26
Our famous short ribs, dry rubbed with our in-house spice mix then slow cooked for 6 hours
- Honey Chicken** 🍴🍴🍴🍴 16
Breaded chicken, tossed in a wok with onions, peppers, sugar snaps with honey, soy & sesame
- Chicken Steak** 🍴🍴 17
Grilled chicken served with creamy mash, roasted asparagus and creamy mushroom sauce
- Chicken & Mushroom Tagliatelle** 🍴🍴 17
Homemade Tagliatelle in a creamy white sauce with grilled chicken & mushroom
- Vudu Chicken** 🍴🍴 17
Chicken thigh served with creamy mushroom sauce, creamy mashed potato & mixed salad
- Inferno Glaze Chicken** 🍴 19
Marinated and flame-grilled, stuffed with velvety baby spinach and fragrant rice. Finished with a rich drizzle of smoky BBQ
- Ribs Burger** 🍴🍴🍴 19
Slow cooked ribs, Vudu signature sauce, montgomery cheese, Vudu jam, tomato, gherkins, brioche bun, served with chips
- Pulled Beef Burger** 🍴🍴🍴 19
Pulled slow cooked ribs, Vudu signature sauce, montgomery cheese, Vudu jam, tomato, gherkins, brioche bun, served with chips
- King Prawn Spaghetti** 🍴 18
King prawns cooked in a homemade tomato sauce with hints of garlic, finished with sprinkled fresh chillies
- Grilled Tiger Prawns** 🍴🍴 24
Grilled Tiger Prawns grilled to perfection with garlic butter & white wine sauce over hot coal, served with mixed salad, burned lemon & rice
- Red Tiger Prawns** 🍴🍴 24
Grilled Tiger Prawns grilled to perfection with garlic butter & chilli glaze, burned lemon & rice
- Vudu Salmon** 🍴 19
Pan fried salmon served with asparagus, baby carrot & orange segment
- Fillet of Seabass** 🍴 19
Fillet of Bass grilled to perfection, served on a bed of garlic sauteed spinach & roasted potatoes
- Red Pepper Lobster** 🍴🍴 **Half 24 Full 40**
Grilled Lobster, chillies and spring onion, garlic butter & white wine sauce, burned lemon
- Spanac Salmon** 🍴 21
Pan fried salmon in VUDU's own spices with sauteed spinach, served with jasmine rice and a white fish sauce
- Seafood Saucery** 🍴🍴🍴 31
A troupe of shrimp, tiger prawns and lobster tail broiled together in Mediterranean spices with carrots, corn, lemon & orange



SALAD

- Summer Fruit Jungle Salad** 9
Mixed leaves, packed with tropical flavours from spiced strawberries, mango, pineapple
- Crunchy Bombay Salad** 9
Packed with tropical flavours from mango, corn & bombay mix
- Spiced Apple Salad** 9
Mixed leaves, Granny Smiths Apple, Pomegranate, honey sumac dressing
- Mango & Papaya Salad** 9
Mixed leaves, fresh spinach, Granny Smith Apples, Mango, Pomegranate

- Quinoa 3 Halloumi 3
Grilled Chicken 3 3 Large King Prawns 10

STEAK SAUCES

- Peppercorn Sauce 3
Creamy Mushroom Sauce 3
Garlic Parmesan 3
VUDU Sauce 3
Chimichurri 3
Mango & Habenero 3
Spiced Cranberry 3
Herb Chilli Mayo 3
Sriracha Mayo 3
VUDU Gravy 3
Chilli Butter 3
Garlic Butter 3

SIDES

- Hand Cut Chips 4
Sweet Potato Fries 5
Parmesan Chips 5
Garlic Mushrooms 5
Garlic Spinach 5
Creamy Mash 4
Roasted Potatoes 5
Bone Marrow Subject to availability* 10
Corn 4
Flat Bread 3
BBQ Cauliflower 5
Roasted Vegetables 5
Mac & Cheese 8
Fried Rice 5
Steamed Rice 4
Onion Rings 4
Coleslaw 4