

# VAULT

*Catery*

## BREAKFAST

Toast & Spreads*	8	Shakshouka Eggs*	17
Sourdough, rye, fruit toast, gluten free- jam, honey, Vegemite		Poached free range eggs with spiced tomato, braised chickpeas, goats cheese & dukkha served with housemade rye	
Avocado Salmon*	17	House Toasted Granola	14
House smoked salmon, avocado, crab cakes, free range poached eggs & kaffir lime hollandaise		Greek yogurt, mango & fresh berries	
Omelette*	18	Vegan*	18
Wild mushrooms, mozzarella on housemade rye bread		Crispy polenta , roast tomato, zucchini & mushroom topped with crispy kale	
Benedict	18	Vault Breakfast*	22
Housemade brioche, smoked pork, apple compote, poached eggs & hollandaise		Smoked bacon, field mushroom,chorizo,roasted roma tomatoes, avocado puree & zucchini fritter, free range egg and grilled sourdough	
Breakfast Bruschetta*	17	Eggs Your Way*	12
Cherry tomatoes, avocado, pickled shallots, basil oil, meredith's goats cheese & free range poached eggs		Toast- housemade rye, sourdough or GF	
Panna Cotta*	17	Eggs- poached, fried or scrambled	
Coconut & Berry panna cotta, housemade granola, mango puree and fresh berries		Add something extra	4 each
Waffle	17	- Smoked bacon	
Cherries, White chocolate ice cream, dark chocolate soil & milk chocolate ganache		- Avocado puree	
Blueberry & honeycomb Buttermilk Pancake	18	- Field mushroom	
		- Roasted roma tomato	
		- Chorizo	
		- Zucchini & mozzarella fritter	

## LUNCH

Grazing Plate*	20	Pasta	22
Cured meats, vegetables, pickles, dip & toast		Garlic prawns, roasted cherry tomato & white wine sauce	
Bao Buns	22	Steak*	28
Southern fried chicken, pickled cabbage & chipotle aioli		300g char grilled porterhouse, hand cut chips, salad & mushroom butter	
Bagel	18	Caesar Salad*	20
Smoked bacon, tomato, avocado, cheese, pickled shallots & aioli		Cos, Parmesan, white anchovies, prosciutto, rye croûtons & poached egg	
Add hand cut chips or house salad \$6		Add house smoked salmon or smoked chicken	6
Burger*	22	Housemade Gnocchi*	20
Brioche bun, wagyu cheeseburger, smoked bacon, cos, pickles & hand cut chips		Kale pesto, roast pumpkin & leek	
Applewood Smoked Chicken Salad	18	Hand Cut Chips with Aioli & tomato sauce	8
freekeh, sweet potato, beans, goats cheese, avocado mousse, pickled shallots			

## KIDS

Cheeseburger	12
Toastie- ham, cheese and/or tomato	10
Waffles	12
Eggs on toast	12

## Locally Sourced Ingredients

Sourcing local vegetables, red meat and poultry is at the heart of The Vault's restaurant story. Ensuring ingredients are gathered from farmers in the Bendigo region.

\* VEGETARIAN, VEGAN OR DAIRY FREE OPTIONS AVAILABLE, PLEASE CHECK WITH STAFF  
10% SURCHARGE APPLIES ON SUNDAYS & PUBLIC HOLIDAYS

