

VAULT

Catery

STARTERS

Marinated mt zero olives/ 6 GF/DF/VE/V

Duck liver parfait, Pedro jelly & toast/ 14

Garlic Bread, Roasted garlic, herbs, Parmesan & truffle/ 12 V

Grazing Plate of cured meats, vegetables, pickles, dip, duck liver parfait & toast/ 28

Blue swimmer crab croquette w/ kaffir lime aioli/ 3.5each

Bao Bun

Southern Fried Chicken, coriander, jalapeño, pickles & chipotle aioli/ 5 each DF

Peking Duck Spring rolls, Confit duck, enoki mushrooms w/ nuoc cham & hoisin dipping sauces/ 16 DF

Roast sweet potato, tofu, pomegranate, baby cress & seeds/ 12 GF/V/VE

MAINS

Crumbed Flathead, Handcut chip, salad & tartar sauce/ 27.5

Handcut Pasta, Garlic prawns, roast cherry tomatoes, basil & white wine/ 29 DF

Crispy polenta , roast zucchini & mushroom, chimichurri & fresh basil/ 27 V/VE/DF

Housemade Gnocchi, Roast pumpkin, leek & kale pesto/ 29 V

Roast Chicken breast, housemade gnocchi, peas, zucchini & smoked bacon/ 30

Confit Duck & Wild mushroom Risotto w/ baby cress & jus/32

Wagyu Burger

Brioche bun, wagyu pattie, cheese, smoked bacon, cos, pickles & hand cut chips/ 22

Pork Schnitzel, Handcut chip & crunchy slaw/ 29 DF

Slow Braised Pork Belly w/ Duck fat kipfler potatoes, chorizo & roast shallots/ 30 DF/GF

VAULT'S SPECIALTY BBQ PLATE

House smoked baby back ribs, Pork butt, Texas style smoked chicken, Smoked Bacon & cheese sausage w/ chipotle slaw & Housemade BBQ sauce/ 35 DF

STEAK

300g Aged porterhouse/ 30

350g Aged Grain-fed scotch fillet/ 33

*All steaks served w/ hand cut chips , salad & Dijon mustard

ADD A SAUCE/ 2

Bearnaise, Red wine jus, Mushroom butter, Seeded mustard, Blue Cheese Butter

SIDES \$6 each

Handcut chips DF/GF/V/VE

Green bean, lemon, olive oil & macadamias GF/DF/V/VE

Dukkah roasted carrots, quinoa & minted tofu GF/DF/V/VE

Duck Fat Roasted Kipflers w/bacon & herbs

Steamed brocollini w/ Bearnaise GF/V

KIDS

Cheeseburger & chips/ 12

Napoli pasta w/ Parmesan/ 12

Crumbed Fish & chips/ 10

Chips w/ tomato sauce/ 5

DESSERTS

Blood orange brulee, mango salsa & coconut sorbet/ 12 GF/V

White Chocolate Parfait w/ dark chocolate soil & strawberry salsa/ 15 V

Berry Meringue, kaffir lime cream, strawberry soup & mint/ 13 V

Berry & Coconut panna cotta, housemade granola, mango puree & fresh berries/ 14 DF/V/VE

Kids Ice cream Sundae/ 5

