

VAULT

Catery

HAVE YOU HAD A LOOK AT OUR
DELICIOUS FRESH MADE CAKES?

Toast & Spreads / 8

Sourdough, rye, fruit toast or gluten free with your choice of spreads - jam, honey or Vegemite

Eggs Your Way / 12

Toast with two eggs with your choice of sides

Vault Breakfast / 25 (GFA / NF / LFA)

Two poached eggs, smoked bacon, field mushroom, chorizo, roast tomato, crushed avocado & smoked bacon & parmesan croquette on grilled sourdough

Vegan Breakfast / 18 (V / VG / GF / NF)

Crispy polenta, roast tomato, zucchini & mushroom topped with crispy kale

The Avo / 18 (V / GFA / LFA)

Crushed avocado, house made ricotta, soft herbs, pistachio & kaffir lime dukkha & a free range poached egg

Benedict / 18 (GFA / NF)

Smoked bacon and parmesan croquettes with free range poached eggs, prosciutto crumb and hollandaise sauce

Breakfast Bruschetta / 18 (GFA / V / NF)

Cherry tomatoes, pickled shallots, basil oil, goats' cheese & free-range poached eggs

Chilli Eggs / 18 (GFA / NF)

Charred corn & chilli scrambled eggs, smoked chorizo, chimichurri & fried black beans on sourdough

House-made Baked Beans / 19

Beans, smoked ham hock, chorizo, roasted red capsicum, goat's cheese, green oil & free-range poached eggs

Sticky Date & Banana Pancakes / 18 (V/ GFA/ VEA)

Salted Caramel Sauce, house-made Hazelnut ice cream

Yoghurt Panna Cotta/ 17 (V)

Yoghurt panna cotta, citrus salad, pistachio & kaffir lime crumble

Apple Crumble Porridge / 17 (V)

Soft oatmeal porridge with caramelized apple compote, crunchy nut crumble & winter berries

ADD A SIDE \$4 each

- Smoked bacon
- Crushed avocado
- Field mushroom
- Roast tomato
- Smoked chorizo
- Smoked bacon & parmesan croquette
- Extra egg

Chicken Terrine / 18 (GFA)

Chicken, tarragon & pistachio terrine w/ pickle & toasted sourdough

Steamed Bao Buns / 22 (NF)

Sticky pork belly, Asian slaw, chilli & honey-soy glaze

Applewood Smoked Chicken Salad / 20 (NF / GFA)

Smoked chicken breast, quinoa, freekeh, sweet potato, green beans, goat's cheese, avocado & pickled shallots

Superfood Salad / 20 (V / VG / NF / GFA)

Roasted pumpkin, green lentils, chickpea puree, pickled carrots & Jerusalem artichokes.

Tasting Plate / 30

Parfait, pork rilette, salami, pickled vegetables, beetroot hummus, chicken & pistachio terrine w/ toasted rye

Wagyu Burger / 22 (NF)

Wagyu cheeseburger, house-made brioche bun, smoked bacon, cos lettuce, pickles with hand cut chips

Hand-made Pappardelle / 24 (NF / LFA)

Calabrese Salami, Mt Zero olives, basil & goats' cheese

Char-grilled Porterhouse / 30 (GF / NF)

300g premium porterhouse served with hand cut chips, house salad & mushroom butter

Hand-rolled Gnocchi / 22 (V)

Roasted pumpkin, sautéed leek, green pesto & kale crisps

Hand Cut Chips / 8

aioli / tomato sauce

Garlic Bread / 12

roasted garlic, parmesan & truffle

KIDS

Cheeseburger / 12

Beef patty, lettuce, tomato & melted cheese with chips

Toastie / 10

Grilled toasted ham / cheese / tomato

Waffles / 12

Vanilla waffles with fresh fruit & ice cream

ALL DAY MENU