

STARTERS & SHARE

GARLIC BREAD \$10 (V)

ADD CHEESE \$2

TRIO OF HOUSE DIPS \$15

House made Avocado, Tzatziki, Chia Hummus Served with warm pitta bread

LEMON PEPPER CALAMARI WITH TARTARE SAUCE \$16.5

SCALLOPS ALA CHAMPAGNE \$22

Scallops sauté with mushroom, spring onion, Champagne & cream served on a bed of rice

PRAWN CUTLETS \$25

Served with quinoa tabbouleh & chia hummus

SMOKED SALMON BELLA VISTA \$22

Sliced Tasmanian smoked salmon served with capers, onions & tomato served with fairy toast

OYSTERS

Natural **(GF)**
1/2 doz \$24 1 doz \$40
Kilpatrick
1/2 doz \$28 1 doz \$49

CHEESE PLATTER FOR 2 \$30

Selection of 3 cheeses, fruit chutney, seasonal fruits and mix of nuts, crostini

CHARCUTERIE BOARD FOR 2 \$40

Selection of cured meats, cornichons, house pickled, roasted vegetables. Sourdough bread

SLIDERS 2 PIECES \$15

Beef - grilled beef patty, cheese, lettuce, secret sauce
Grilled chicken with lettuce and avocado
Fish - beer battered barramundi, slaw and tartare sauce
Vegetarian - Veggie patty tomato, herbs, lettuce

BOWL OF ONION RINGS \$12

BOWL OF CHIPS \$9

BOWL OF SWEET POTATO CHIPS \$12

SALADS

GREEN BOWL \$25 (V/DF/GFO/VEGAN)

Chai hummus, salted pistachio kernels, baby spinach, broccoli, quinoa, green beans, avocado and herb dressing

Add Side : Grilled Chicken \$6, Calamari \$8 Salmon \$9 Halloumi \$4

ATLANTIC SALMON SALAD \$32

Grilled salmon fillet served with mixed greens, toasted almonds & orange and sesame dressing

BURGERS

VAULT BEEF BURGER \$23

Beef patty, bacon, cheese, mixed lettuce, tomato, onion rings, secret burger sauce on a milk bun with beer battered chips

SOUTHERN FRIED CHICKEN BURGER \$20 (GRILLED AVAILABLE ON REQUEST)

Spicy crumbed chicken breast, cheese, light slaw, chipotle mayo, aioli on a milk bun with beer battered chips

MUSHROOM HALLOUMI BURGER \$20

Roasted portobello mushrooms, halloumi, herbs, lettuce, aioli on a milk bun with beer battered chips

PASTA & RISOTTO

RISOTTO MARINARA \$32

Risotto cooked w' a selection of seafood in a light Napoli sauce

RISOTTO CHICKEN FLORENTINE \$29

Spinach and chicken risotto served w' pine nuts and mozzarella

WILD MUSHROOM RISOTTO \$29 (VEGAN ON REQUEST) (ADD CHICKEN \$8)

cooked with porcini mushroom stock, sauté mushrooms, onion, baby spinach and parmesan

SEAFOOD LINGUINE \$37

Tiger prawns, calamari, Atlantic salmon, mussels, chilli, garlic, fresh herbs, white wine and olive oil, parmesan

PRAWN & CHORIZO LINGUINE \$32

Sauté prawns w' chorizo, olives, onions served in a light Napoli sauce

PENNE SALMONE \$29

Julienne Smoked salmon tossed w' white wine creamy Napoli sauce

MAINS

FISH OF THE DAY

Fresh market fish — please ask our staff

GRILLED SALMON \$35 (LG)

Grilled salmon fillet, served with honey roasted pumpkin, basil pesto, cucumber ribbon, pomegranate and beetroot sauce

CALAMARI MAIN SERVED WITH CHIPS AND SALAD \$30

Calamari dusted with chickpea powder served with chips salad and tartare sauce

CHICKEN SCHNITZEL \$25

Panko crumbed chicken breast, beer battered chips, garden salad and gravy

FISH AND CHIPS \$26

Barramundi fillets — beer battered or grilled, beer battered chips, garden salad and tartare sauce

MOROCCAN LAMB \$38

Crumbed lamb back strap with diablo sauce & mash and seasonal vegetables

TRADITIONAL PARMIGIANA \$28

Panko crumbed chicken breast, Napoli, ham, cheese, beer battered chips, garden salad and aioli

VEGETARIAN PARMIGIANA \$25 (VEGAN ON REQUEST)

Panko crumbed eggplant, cheese, Napoli, beer battered chips, garden salad and aioli

PAELLA \$36 OR \$55 FOR SHARE

Tiger prawns, calamari, Atlantic salmon, chicken, mussels, chorizo, peas, capsicum, saffron, arborio rice, garlic, chill white wine

CHICKEN SORRENTO \$34

Pan fried chicken breast with prawns, scallops & mussels in a white wine and tarragon cream sauce served with fresh vegetables and potatoes

MB3+ PORTERHOUSE 300GM. \$40

Served with potatoes & vegetables

Choose from: Mushroom, pepper, gravy, or jus

MB3+ EYE FILLET. 250GM \$48

Served with vegetable stack, sweet potato chips & red wine jus

Additional sides: Garden salad, Seasonal greens, Mash or Side of Chips, Onion rings or Sweet potato chips

V - Vegetarian LF - Lactose Free DF - Dairy Free
LG Low Gluten O - Option Available VEGAN

15% SURCHARGE ON PUBLIC HOLIDAYS
10% SURCHARGE SUNDAY
NO SPLIT BILLS



WINE LIST

SPARKLING AND APERITIFF

Pizzini Prosecco	King Valley VIC	12	47
Paul Louis Blanc De Blancs	Loire Valley FR	13	58
Paul Louis Cremant De Loire Rosé	Loire Valley FR		55
Chandon Brut	Yarra Valley VIC	13	54
G.H. Mumm. Brut	Champagne FR	15	99
Moet et Chandon NV	Champagne FR		110
Veuve Cliquot	Champagne FR		110

WHITE

Vickery Eden Valley Riesling	Eden Valley SA	13	52
Wood Park Wild's Gully Moscato	King Valley VIC	12	45
KuKu Sauvignon Blanc	Marlborough NZ	12	47
Shaw and Smith Sauvignon Blanc	Adelaide Hills SA	13	54
Pizzini Pinot Grigio	King Valley VIC	12	48
Tomfoolery FOX Whistle Pinot Gris	Barossa Valley VIC	13	52
Snake & Herring Chardonnay	Willyabrup WA	12	46
Medhurst 'YV' Chardonnay	Yarra Valley VIC		53
Wood Park W Chardonnay	Beechworth VIC	12	52

ROSE

Domaine D'Estienne (VEGAN)	Provence FR	13	52
Yangarra Estate Vineyard Rosé 2022 (Organic Bio)	McLaren Vale. SA	12	48
Dalzotto Rosato	King Valley	11	44

WINE LIST

LIGHTER BODIED REDS

Catalina Sounds Pinot Noir	Marlborough NZ	12	44
Riversdale estate Scorpio Pinot Noir	Cambridge TAS	12	48
Paringa Estate 'Coronella' Pinot Noir	Mornington Peninsula VIC	14	52
Nanny Goat Vineyard 2021	Central Otago NZ		56

MEDIUM BODIED REDS

Paxton Tempranillo (ORGANIC / VEGAN)	McLaren Vale SA .	12	46
Guigal 'Cotes du Rhone' Grenache Blend	Cotes du Rhone FR		54
Vietti Nebbiolo Langhe	Barolo ITALY		67
Lou Miranda Sagrantino 2016	Barossa Valley SA		60
Schild Estate Grenache Mataro Shiraz 2020	Barossa Valley	13	48
Wood Park Sangiovese	King Valley VIC	13	47
Giovanni Rosso Langhe Doc Nebbiolo 2019	Langhe ITALY		75
Henschke The Rose Grower Nebbiolo 2018	Eden Valley SA		72
Henschke Johann's Garden Grenache Blend 2020	Eden Valley SA		87

FULL BODIED REDS

Round Two Merlot (VEGAN)	Barossa Valley SA	12	42
Poggio Anima Samuel Montepulciano D'Abruzzo	Vasto ITALY		44
Leeuwin Estate 'Siblings' Shiraz	Margaret River WA	13	46
First Drop 'Mothers Milk' Shiraz	Barossa Valley SA	13	54
Wood Park "The Tuscan" Red Blend	King Valley VIC	13	54
Henschke Henry's Seven Shiraz Blend 2021	Eden Valley SA		68
Schild Estate Shiraz 2019	Barossa Valley SA	12	44
Head Red Shiraz	Barossa Valley SA	14	56
Vintage Hesketh Cab.Sauvignon 2021	Coonawarra SA	13	50
Kangarilla Road Cabernet Sauvignon	McLaren Vale SA	12	48

RESERVE WINES — RARE AND SPECIAL

2015 John Duval 'Eligo' Shiraz	Barossa Valley SA	125
2016 Yalumba 'The Signature' Cabernet Shiraz	Barossa Valley SA	92
Henschke Keyneton Euphonium Shiraz Blend	Eden Valley SA	89
2018 Craggy Range Syrah	Hawkes Bay NZ	66
2014 Alkoomi 'Jarrah' Shiraz	Frankland River WA.	88
2016 Lou Miranda "Old Vine" Shiraz	Barossa Valley SA	76

DESSERT AND FORTIFIED WINES

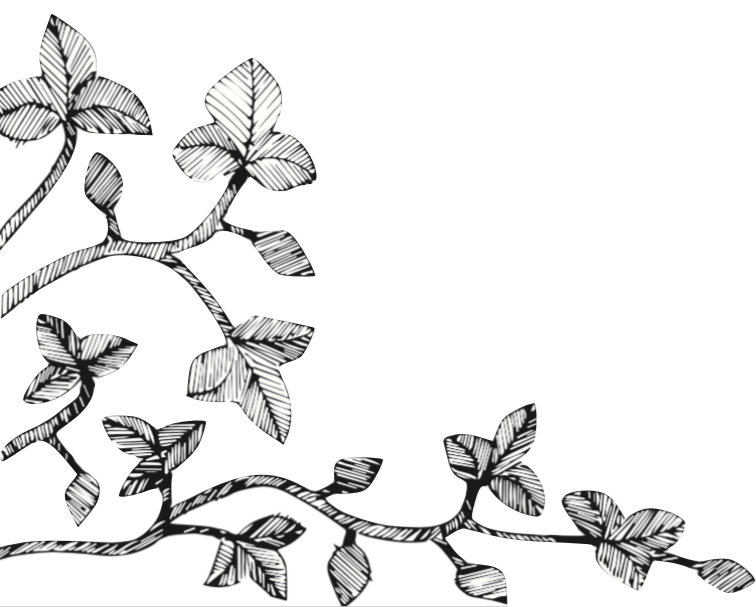
Galway Pipe 12YO Port	Barossa Valley SA	9	36
Valdespino Pedro Ximenez Sherry	Jerez SPAIN	9	36
Alkoomi "Late Harvest" Riesling	Frankland River WA	9	36



FOLLOW US ON
FACEBOOK & INSTAGRAM
vaultyarraville

15% SURCHARGE ON PUBLIC HOLIDAYS
10% SUNDAY SURCHARGE
NO SPLIT BILLS

www.vaultcbr.com.au
13 Ballarat Street Yarraville 3013
Phone: 03 9041 3361





bar · restaurant

VAULT

yarraville

