

STARTERS

SOUP OF THE DAY

Please ask our staff

CASSAVA CHIPS WITH SOY GLAZE \$8 VEGAN DF

GARLIC BREAD \$7 ADD CHEESE \$2 V

BRUSCHETTA \$13 V

with garlic bread, fresh tomato, onion, feta cheese and herbs, balsamic and extra virgin olive oil

GRILLED PITTA BREAD \$9.5 V

with zattar and chia hummus olive oil

FRIED CRUMBED CAMEMBERT WITH CRANBERRY SAUCE \$13 V

LEMON PEPPER CALAMARI \$16.5

FRIED JAPANESE PRAWN GYOZA 8 PIECES \$12.5

PEKING DUCK BUNS \$17 EXTRA \$6 FOR EACH

OYSTERS

Natural

1/2 doz **\$20** 1 doz **\$32**

Kilpatrick

1/2 doz **\$24** 1 doz **\$42**

GRILLED EGGPLANT \$12.5 VEGAN

with chilli salsa

GRAZING BOARD SMALL \$28 | LARGE \$56

House dips, warm pitta, 2 cheese, 2 cured meats selected, onion jam, fig jam, mixed pickles, nuts, seasonal fruits, crackers and grissini

VEGETARIAN PLATTER \$32.5 V VEGAN ON REQUEST

Grilled pita bread, mixed olives, charred grilled vegetables, house dips, wasabi edamame and lotus root

Wine pairing: Paxton Tempranillo (organic/vegan)

TOMATO CURRY MUSSEL BOWL \$21

Served with warm roti and coconut curry sauce

SEAFOOD BOWL \$39

Fresh local mussels, coconut curry sauce, mixed local seafood, herbs, served with roti

KIDS (UNDER 12 YRS)

Pasta penne with napoli and cheese	12
Cheeseburger and chips	12
Calamari and chips	12
Fish and chips	12
Chicken schnitzel with chips	12
Parma with chips	12

SIDES

Sidewinder chips and aioli	12	
Beer battered chips and aioli	8	V
Beer battered onion rings and vegan aioli	12	V
Sweet potato chips with sweet chilli mayo	12	V
Garden orange salad	12	Vegan
Seasonal greens	12	DF

SALADS

THAI BEEF SALAD \$26 DF

Grilled marinated Thai style beef (porterhouse), mixed leaves, tomato, cucumber, onion and Thai dressing

WARM CHICKEN SALAD \$24.5 DF

Grilled chicken breast, kipfler potato, mixed leaves, tomato, cucumber, onion and sesame dressing

GREEN BOWL \$20 V DF ADD CHICKEN \$5, CALAMARI \$7, SALMON \$8

Chai hummus, salted pistachio kernels, mixed greens, broccolini, quinoa, green beans, avocado and herb dressing

CALAMARI SALAD \$24 OR SALMON SALAD \$28 GF

With olives, red onion, medley tomato, cucumber, greens, fresh herbs and seeded lemon dressing

BURGERS

VAULT BEEF BURGER \$20

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

SOUTHERN FRIED CHICKEN BURGER \$20

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

HALLOUMI BURGER \$20

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

FROM THE GRILL

SLOW COOKED PORK RIB \$31.5

With chilli garlic soy glaze served with sidewinder chips and apple slaw

LAMB CUTLETS \$35

With sweet potato puree and ratatouille served with rosemary jus

STEAK RIVERINE PREMIUM | MB2-4+

Choose from: Mushroom sauce, gravy, pepper, bernaise or jus

250GM EYE FILLET RIVERINE PREMIUM | MB 2+ \$42.5

Served with chips and salad

300GM PORTERHOUSE \$39

Served with chips and salad

400GM PORTERHOUSE \$51

Served with chips and salad

UPGRADE THE SIDE

Extra sauce \$2 | Mash \$6 | Veg \$7 | Special request

V - Vegetarian **LF** - Lactose Free **DF** - Dairy Free
LG - Low Gluten **GF** - Gluten Free

PASTA

PASTA PENNE MATRICIANA \$25 OR BAKED WITH MOZZARELLA CHEESE EXTRA \$4.5

Bacon, salami, olive, chilli cooked in napoli sauce finished with fresh herbs

GNOCCHI \$23 V ADD CHICKEN \$5

With cream, basil pesto, asparagus, herbs and parmesan

PAELLA \$36 GF DF OR \$55 SHARE FOR 2

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

VEG PAELLA \$26.5 VEGAN ADD CHICKEN \$5

Roasted eggplant, zucchini, capsicum, green peas, tomatoes and herbs

SEAFOOD PAPPARDELLE \$35

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

LOBSTER LINGUINE \$52

WA lobster and green prawns pan fried with chilli & herbs, finished with white win, homemade napoli & fresh chilli

FROM THE PAN

All served with 3 bao buns or jasmine rice and lemon grass sauce

STIR FRY VEGETABLES \$21.5 VEGAN

STIR FRY CHICKEN WITH VEG \$24.5

Pan fried marinated chicken with cauliflower, broccoli, carrots, celery and coleslaw

STIR FRY BEEF WITH VEG \$29.5

Sirloin beef pan fried with cauliflower, broccoli, carrots, celery and coleslaw

STIR FRY SEAFOOD WITH VEG \$33.5

Salmon, prawn, calamari, mussels pan fried with cauliflower, broccoli, carrots, celery and coleslaw

MAINS

LEMON PEPPER CALAMARI \$26

Served with beer battered chips, salad and tartare sauce

FISH AND CHIPS \$26

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

FISH OF THE DAY

Fresh market fish — please ask our staff

CHICKEN SCHNITZEL \$22

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

TRADITIONAL PARMIGIANA \$24

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

VEGETARIAN PARMIGIANA \$22.5

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



15% SURCHARGE ON PUBLIC HOLIDAYS
NO SPLIT BILLS



WINE LIST

SPARKLING AND APERITIFF

Pizzini Prosecco	King Valley VIC	9.5	46
2018 Corte Giara Prosecco DOC	ITALY		48
Paul Louis Blanc De Blancs	Loire Valley FR	11	50
Paul Louis Cremant De Loire Rosé	Loire Valley FR		49
Chandon Brut	Adelaide Hills SA	13	54
G.H. Mumm. Brut	Yarra Valley VIC	15	88
Moet et Chandon NV	Champagne FR		95
Veuve Cliquot	Champagne FR		110

WHITE

Vickery Watervale Riesling	Clare Valley SA	11	48
Wild's Gully Moscato	King Valley VIC	9	38
Sunshine Bay Sauvignon Blanc	Marlborough NZ	9	40
Villa Maria Earthgarden Organic Sauvignon Blanc	Marlborough NZ	12	48
Shaw and Smith Sauvignon Blanc	Adelaide Hills SA	13	50
Hugel 'Gentil' Blend	Alsace FR		55
Pizzini Pinot Grigio	King Valley VIC	10.5	45
2019 Tiefenbrunner Merus Pinot Grigio DOC	ITALY	11	48
Howard Vineyard Chardonnay	Adelaide Hills SA	11	48
Paringa 'PE' Chardonnay (VEGAN)	Mornington Peninsula VIC		50
Medhurst 'YV' Chardonnay	Yarra Valley VIC		48
William Fevre Petit Chablis	FRANCE		60

ROSE

Domaine D'Estienne (VEGAN)	Provence FR	11	50
Conde de Valdemar Rosé	Rioja SPAIN	9	40
La Vielle Ferme Rosé	FRANCE	10	44

WINE LIST

LIGHTER BODIED REDS

Boat O'Craigo Pinot Noir (VEGAN/ORGANIC)	King Valley VIC		54
Junior Jones Pinot Noir	Mornington Peninsula VIC	11.5	48
Paringa Estate 'Coronella' Pinot Noir	Mornington Peninsula VIC	13	56
2019 COOMBE Pinot Noir	Yarra Valley VIC	14	58
Two Paddocks Picnic Pinot Noir	Central Otago NZ		55

MEDIUM BODIED REDS

Paxton Tempranillo (ORGANIC/VEGAN)	McLaren Vale SA	11	45
Guigal 'Cotes du Rhone' Grenache Blend	Cotes du Rhone FR		48
2016 Chianti Ormanni DOCG	Tuscany ITALY		58
Verbetti Lange Nebbiolo	Barolo ITALY		67
Lou Miranda Sagrantino 2016	Barossa Valley SA		56
Wood Park Sangiovese	King Valley VIC	10	47
2019 Piemonte DOC Barbera	ITALY		52
2019 Giovanni Rosso Langhe Doc Nebbiolo	ITALY		75
2018 Henschke The Rose Grower Nebbiolo	Eden Valley SA	15	72
2021 Henschke Johann's Garden Grenache Blend	Eden Valley SA		87
2016 Langmeil The Fifth Wave Grenache	Barossa Valley SA		88

FULL BODIED REDS

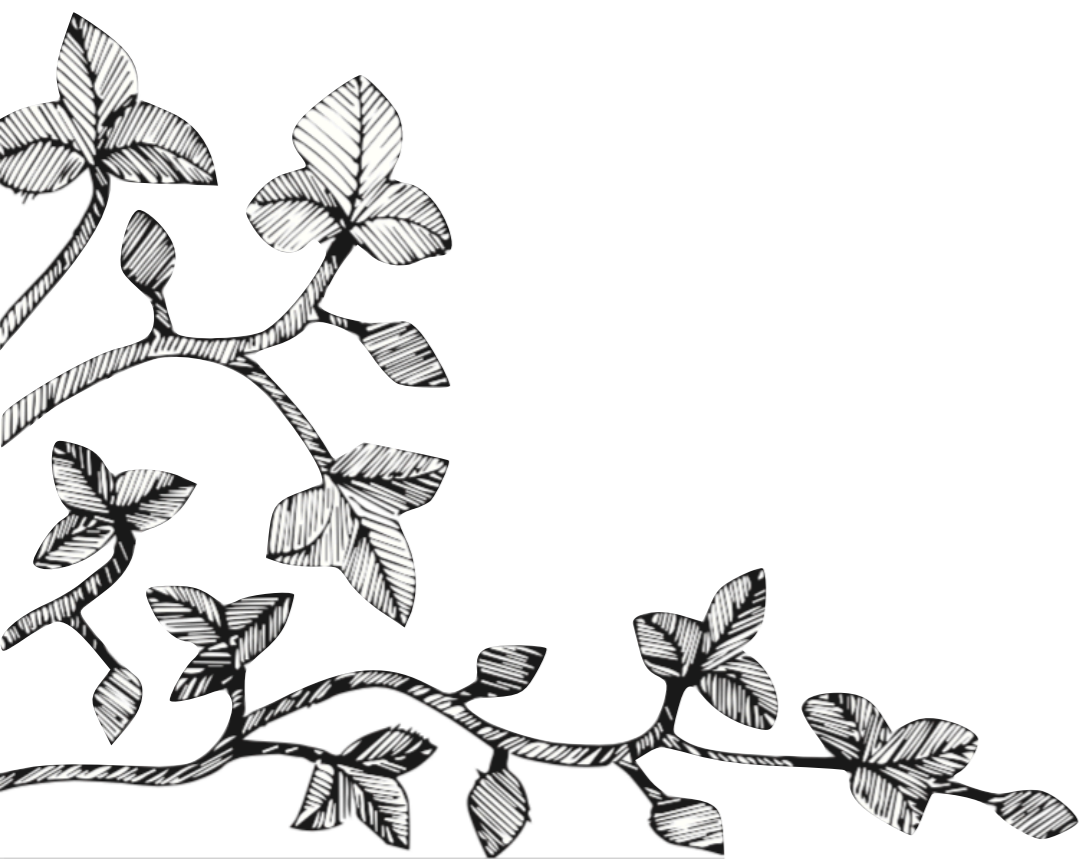
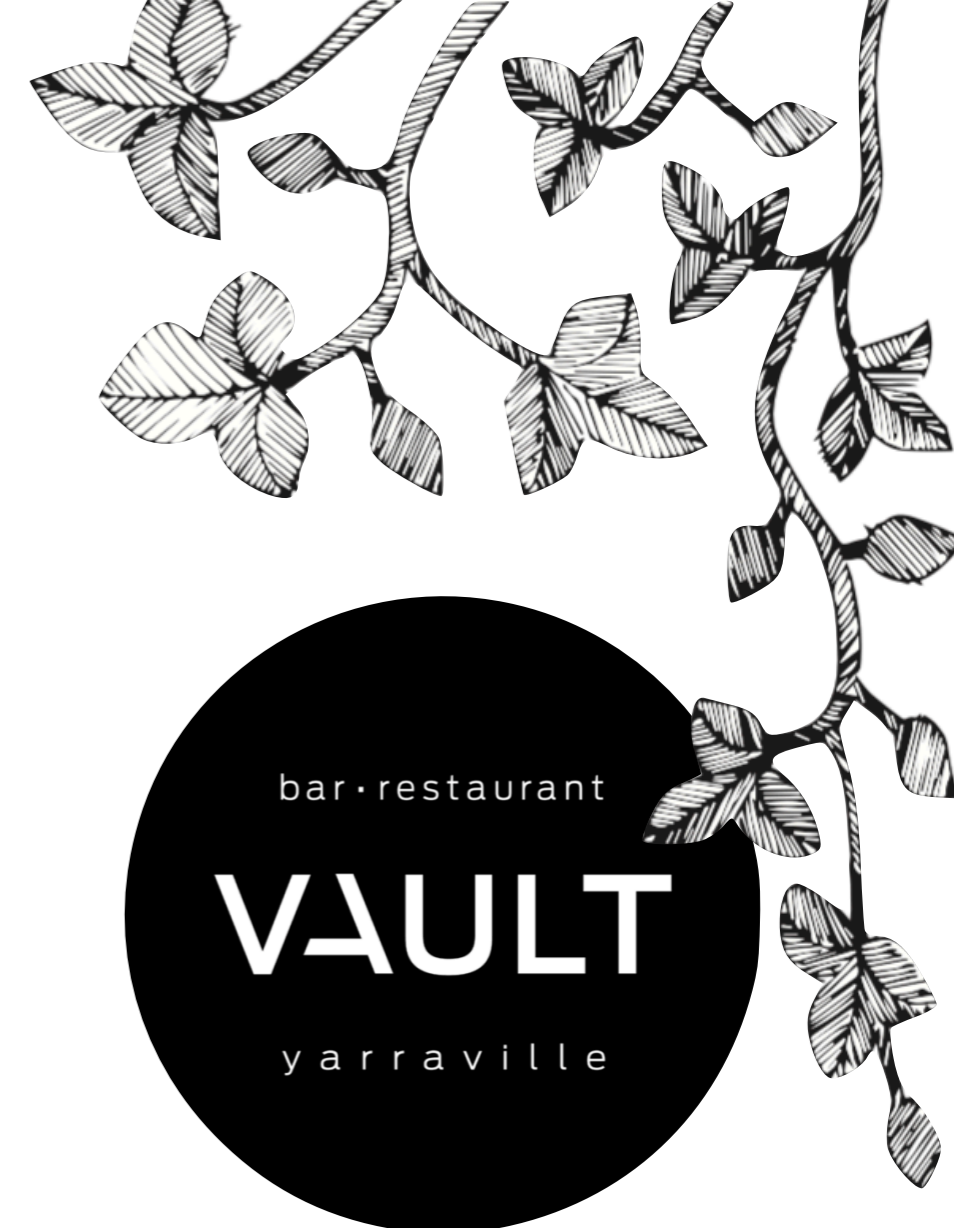
2016 Lou Miranda 'Old Vines' Shiraz	Barossa Valley SA		74
Round Two Merlot (VEGAN)	Barossa Valley SA	9	40
2017 Bleasdale Generations Malbec	Langhorne Creek SA		64
Leeuwin Estate 'Siblings' Shiraz	Margaret River WA		49
First Drop 'Mothers Milk' Shiraz	Barossa Valley SA	13	52
2021 Henschke Henry's Seven Shiraz Blend	Eden Valley SA		68
Henschke Five Shilling's Shiraz Mataro (VEGAN)	Eden Valley SA		70
2018 Heathcote The Origin Shiraz	Heathcote VIC		68
2019 Schild Estate Shiraz	Barossa Valley SA	15	44
Head Red Barossa Shiraz	Barossa Valley SA	10	56
Vasse Felix Cabernet Sauvignon	Maragret River WA	14	70
Kangarilla Road Cabernet Sauvignon (VEGAN)	McLaren Vale SA		48
Leeuwin Estate 'Prelude' Cabernet Sauvignon	Margaret River WA	11	62

RESERVE WINES – RARE AND SPECIAL

2014 Woodpark 'Reserve' Zinfandel	King Valley VIC		86
2015 John Duval 'Eligo' Shiraz	Barossa Valley SA		125
2016 Yalumba The Signature	Barossa Valley SA		92
Henschke Keyneton Euphonium	Eden Valley SA		89
2019 John Duval Entity Shiraz	Barossa Valley SA		88
2013 Terramóré Cabernet Sauvignon	Connawarra SA		56

DESSERT AND FORTIFIED WINES

Schild Estate Late Harvest Semillon	Barossa Valley SA	9	36
Galway Pipe 12YO Port	Barossa Valley SA Jerez	9	36
Valdespino Pedro Ximenez Sherry	Jerez SPAIN	9	36
Henschke Noble Rot Semillon (375ml)	Eden Valley SA		70



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bar · restaurant

VAULT

yarraville

