

TAPAS

GARLIC BREAD \$6.5 V ADD CHEESE \$2

TRIO OF DIPS \$14.5 V

Grilled pita with herb infused extra virgin olive oil & dips

OYSTERS

Natural

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

Kilpatrick

1/2 doz **\$22** 1 doz **\$34**

BAKED SCALLOPS GF DF

With garlic and chilli oil

1/2 doz **\$22** 1 doz **\$34**

LEMON PEPPER CALAMARI \$14

FRIED JAPANESE PRAWN GYOZA 8 PIECES \$12.50

PEKING DUCK BUNS \$14

BEEF NUGGETS WITH BASIL PESTO AND BEETROOT MAYO \$15

TO SHARE

CHEESE PLATTER \$34

Selection of 3 cheeses, onion jam, fig jam, fresh and dry fruit mix, cornichons, artichokes, grissini sticks and crackers

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)

CHARCUTERIE BOARD \$38 DF

3 selected cured meats, onion jam, pickles, charred sourdough bread and extra virgin olive oil

SEAFOOD BOARD \$95 ADD HALF LOBSTER \$20

6 natural oysters, 6 king prawns, spicy marinara, fried lemon pepper calamari and warm pita bread

KIDS MENU (UNDER 12YRS)

Popcorn chicken and chips **\$12**

Cheeseburger and chips **\$12**

Spaghetti bolognese **\$12**

Calamari and chips **\$15**

Fish and chips **\$15**

Lamb cutlets with chips **\$16**

Parma with chips **\$16.5**

SIDES

Beer battered chips and aioli **\$8 V**

Beer battered onion rings and vegan aioli **\$12 V**

Sweet potato chips with sweet chilli mayo **\$9.5 V**

Garden orange salad **\$12 V**

Seasonal greens **\$12 V DF**

SALADS

THAI BEEF SALAD \$26 DF

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

GREEN BOWL \$18 V DF ADD CHICKEN \$5, CALAMARI \$7, SALMON \$8

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

CAESAR SALAD \$18 ADD CHICKEN \$5

Baby cos lettuce, shaved parmesan, croutons, bacon, anchovies, poached egg and Caesar 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

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

GRILLED CHICKEN BURGER \$20

Grilled chicken breast, cheese, guacamole, light slaw, mayonnaise on a milk bun with beer battered chips

HALLOUMI BURGER \$20 V

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

FROM THE CHARGRILL

LAMB CUTLETS \$35

Baby beetroot, kipfler potato salad, roquette and hickory jus

GRASS FED PORTERHOUSE 300G \$25

GRAIN FED EYE FILLET 300G \$30

GRAIN FED RIB EYE FILLET 300G \$35

ADD SIDES

Potato mash **\$5**

Seasonal greens **\$6**

Seasonal salad **\$3**

Steak fries **\$5**

Sweet potato chips **\$7**

Kipfler potatoes with herb butter **\$6**

ADD SAUCE \$2

Jus, pepper, mushroom, bernaise and hickory jus

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

PASTA AND RISOTTO

WILD MUSHROOM RISOTTO \$22 GF V VEGAN ON REQUEST ADD CHICKEN \$5

Enoki, portobello, shitake, spring onion, spinach, garlic, white wine, mushroom stock and feta cheese

GNOCCHI \$23 V ADD CHICKEN \$5

With cream, basil pesto, asparagus, herbs and parmesan

CHORIZO AND PRAWN LINGUINI \$28

Spring onions, olives, tomatoes, spinach, garlic, chilli, white wine, olive oil and parmesan

SPAGHETTI MARINARA \$32

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

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

Tiger prawns, calamari, seasonal fish, chicken, mussels, chorizo, peas, capsicum, saffron, arborio rice, garlic, chilli, white wine and fresh herbs

LOBSTER LINGUINI \$38

WA lobster, green prawns pan fried with chilli & herbs, finished with homemade Napoli & fresh chilli

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

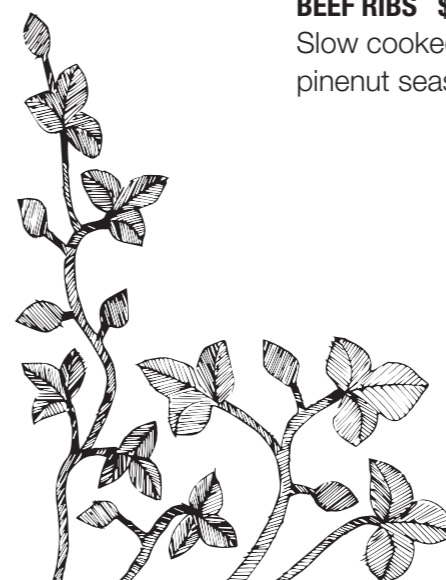
TRADITIONAL PARMIGIANA \$24 ADD HAWAIIAN OR MEXICAN \$5

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

VEGETARIAN PARMIGIANA \$22.5 Panko crumbed eggplant, zucchini, cheese, napoli, beer battered chips, garden salad and aioli

BEEF RIBS \$36

Slow cooked in hickory BBQ sauce, mixed carrots, basil and pinenut seasoning with kipfler potato chips



**10% SURCHARGE ON PUBLIC HOLIDAYS
NO SPLIT BILLS**

WINE LIST

SPARKLING AND APERITIF

Pizzini Prosecco	King Valley VIC	9.5	46
La Maschera Prosecco	Limestone Coast SA		43
Dunes & Greene Prosecco	SA	9	39
2018 Corte Giara Prosecco DOC	ITALY		47
Paul Louis Blanc De Blancs	Loire Valley FR	10	50
Paul Louis Cremant De Loire Rosé	Loire Valley FR		50
Howard Vineyard Sparkling Pinot Rosé	Adelaide Hills SA		52
Veuve d' Argent Cuvee Prestige Blanc de Blancs	Burgundy, FR		42
Domaine Chandon Brut	Yarra Valley VIC	11	54
G.H. Mumm. Brut	Champagne FR	13	68
Moet et Chandon NV	Champagne FR		90
Veuve Cliquot	Champagne FR		100

WHITE

Vickery Watervale Riesling	Clare Valley SA	11	48
2015 Pewsey Vale The Contours Riesling	Eden Valley SA		65
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		48
Shaw and Smith Sauvignon Blanc	Adelaide Hills SA	13	48
Hugel 'Gentil' Blend	Alsace FR		50
Pipers Brook Pinot Gris	Pipers River TAS		52
Henschke Sass the Tailor Pinot Gris Blend	Eden Valley SA		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
Domaine Vocoret & Fils Chablis Chardonnay	Chablis FR		62
Collector Tiger Tiger Chardonnay	Tumbarumba NSW	12	55
William Fevre Petit Chablis	FRANCE		62

ROSE

Medhurst Rosé	Yarra Valley VIC		48
Domaine D'Estienne (VEGAN)	Provence FR	11	50
Conde de Valdemar Rosé	Rioja SPAIN	9	40
La Vielle Ferme Rosé	FRANCE		42

WINE LIST

LIGHTER BODIED REDS

Boat O'Craigo Pinot Noir (VEGAN/ORGANIC)	Yarra Valley VIC		54
Junior Jones Pinot Noir	Mornington Peninsula VIC	11.5	48
Paringa Estate 'Coronella' Pinot Noir	Mornington Peninsula VIC	13	56
Pallister Estate Pencarrow Pinot Noir	Martinborough NZ	11	42
Leftfield Pinot Noir	Marlborough NZ		48
Two Paddocks Pinic Pinot Noir	Central Otago NZ		55

MEDIUM BODIED REDS

Paxton Tempranillo (ORGANIC/VEGAN)	McLaren Vale SA	12	46
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	Barossa Valley SA		56
Wood Park Sangiovese	King Valley VIC	10	47

FULL BODIED REDS

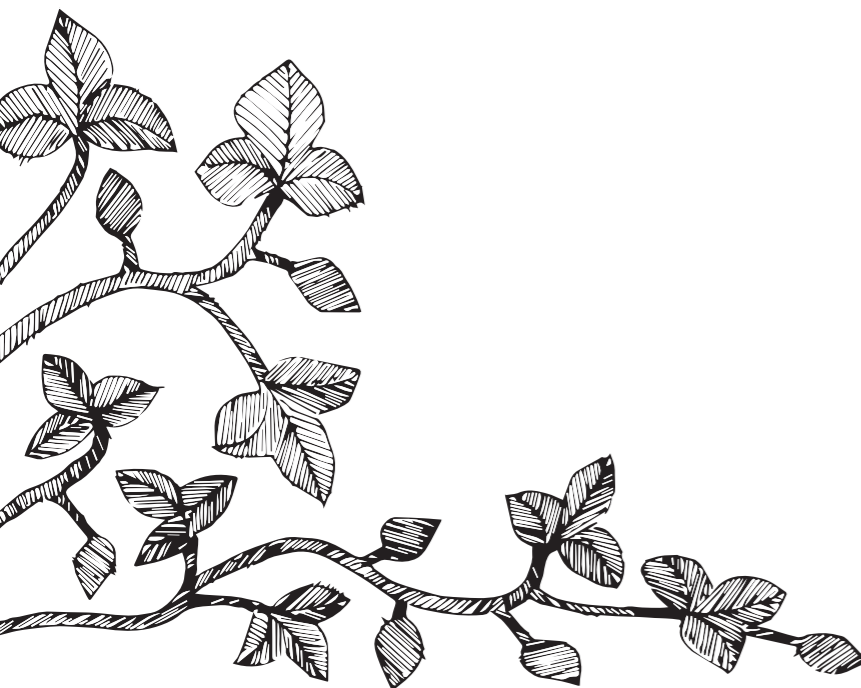
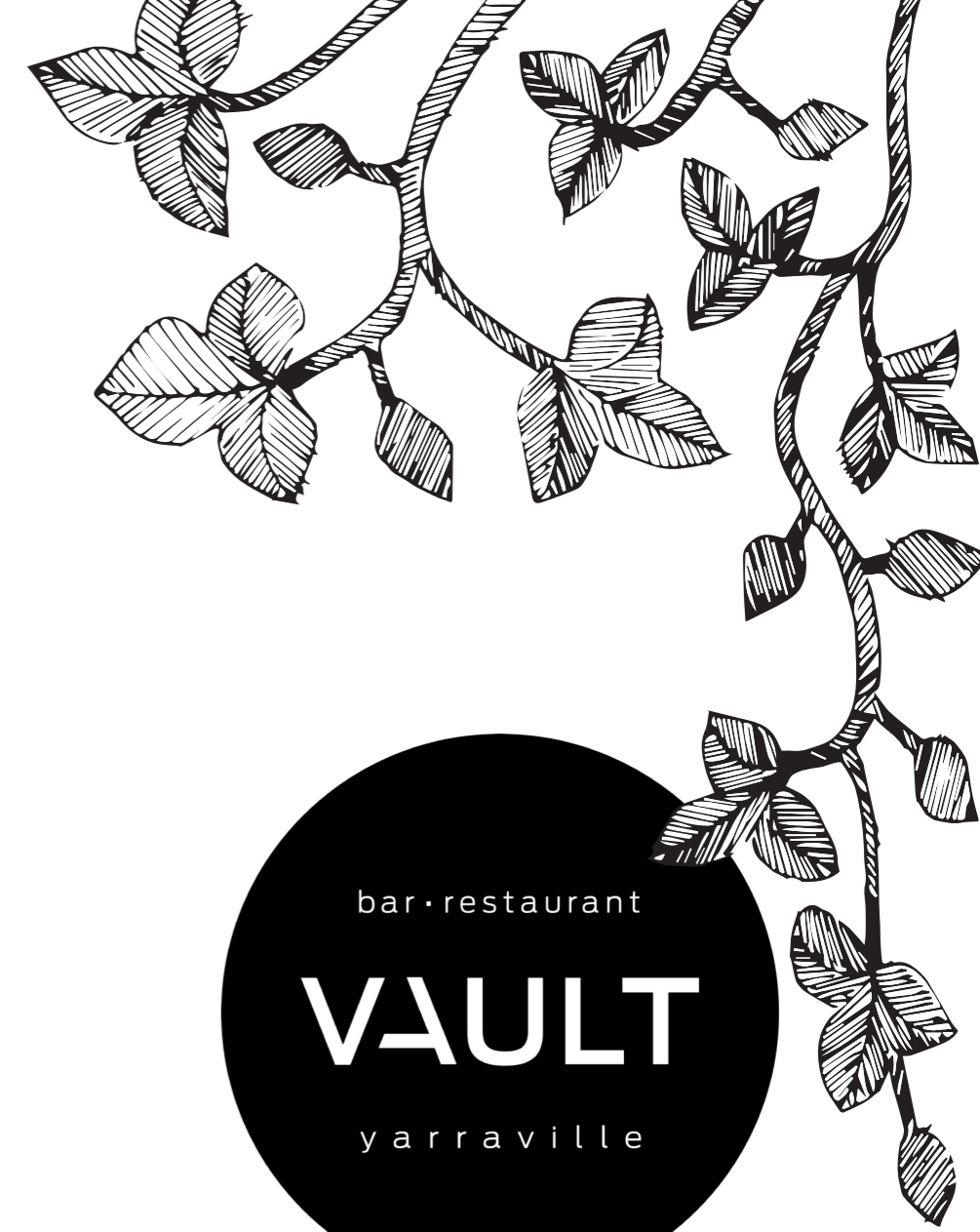
Round Two Merlot (VEGAN)	Barossa Valley SA	9	40
Leeuwin Estate 'Siblings' Shiraz	Margaret River WA		54
2013 Terramóré Shiraz	Coonawarra SA		49
First Drop 'Mothers Milk' Shiraz	Barossa Valley SA	13	52
Lou Miranda 'Old Vines' Shiraz	Barossa Valley SA		75
Kangarilla Road Cabernet Sauvignon (VEGAN)	McLaren Vale SA	11	46
2013 Terramóré Cabernet Sauvignon	Coonawarra SA		49
Leeuwin Estate 'Prelude' Cabernet Sauvignon	Margaret River WA		62
Wood Park 'The Tuscan' (VEGAN)	King Valley VIC	11	46
Henschke Five Shilling's Shiraz Mataro (VEGAN)	Eden Valley SA		67
2018 Forest Hill Vineyard Estate Shiraz	Mount Barker WA	10	42
2018 Heathcote The Origin Shiraz	Heathcote VIC	15	68
2017 Yalumba Sanctum Cabernet Sauvignon	Coonawarra SA		42
2017 Vasse Felix Cabernet Sauvignon	Maragret River WA		72
2019 Schild Estate Shiraz	Barossa Valley SA	10	44

RESERVE WINES - RARE AND SPECIAL

2012 Leeuwin Estate 'Art Series' Chardonnay	Margaret River WA		120
2013 Mont Redon 'Chateaneuf Du Pape	Cotes du Rhone FR		70
2014 Woodpark 'Reserve' Zinfandel	King Valley VIC		86
2017 Yering station 'Reserve' Shiraz Viognier	Yarra Valley VIC		95
2015 John Duval 'Eligo' Shiraz	Barossa Valley SA		125
2012 Henschke Henry's Seven Shiraz Blend	Eden Valley SA		86
2015 Yalumba The Menzies	Barossa Valley SA		92
2016 Yalumba The Signature	Barossa Valley SA		92
Henschke Keyneton Euphonium	Eden Valley SA		90
2019 John Duval Entity Shiraz	Barossa Valley SA		88

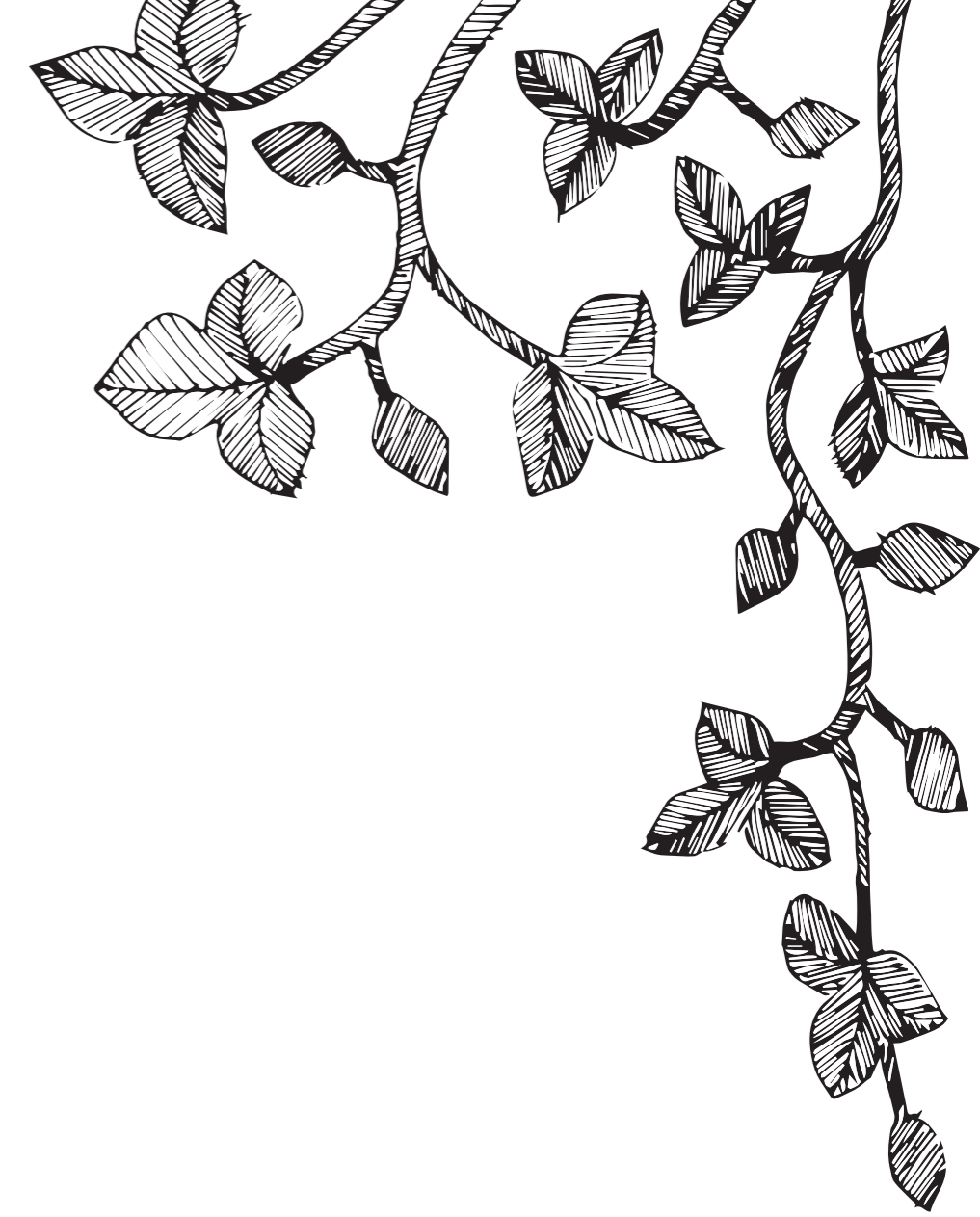
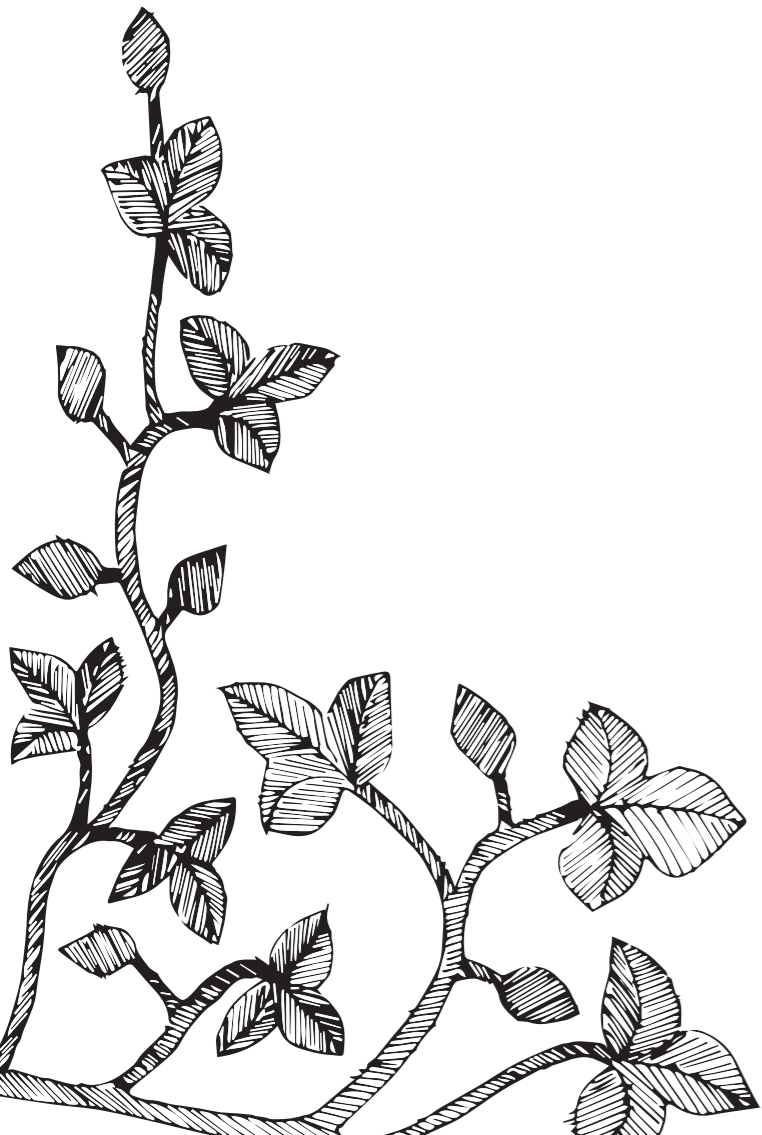
DESSERT AND FORTIFIED WINES

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



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bar·restaurant

VAULT

yarraville