

Entrée



“BREAD+ BUTTER” SOURDOUGH (GFO,VE) \$12

- Cultured Butter

- Garlic Butter

BRUSCHETTA (GFO,VE)

- Prosciutto, Bocconcini, Pesto \$22

- Tomato, Basil, Parmesan \$19

TARKINE FRESH OYSTERS (GF)

- Natural \$23/half dozen, \$35/full dozen

- With Dressing \$25/half dozen, \$38/full dozen

GARDEN BURRATA (GF,VE) \$22

Seasonal Mixed Greens, Citrus Gel, Honey Sherry Dressing

CHARRED LAMB SKEWERS (GF) \$27

Cumin, Coriander, Eshallot, Szechuan Pepper,
Sunflower Emulsion

WILD MUSHROOM ARANCINI (VE) \$21.5

Neapolitan Sauce, Parmesan

Vault

Mains



CHARRED EGGPLANT (GF,VG) \$32

Hummus, Burnt Honey Teriyaki, Parmesan Emulsion, Sesame

Recommended Wine: Moore's Hill Riesling \$15.5

HERBS COUSCOUS (GF,VG) \$34

Broccolini, Smoked Relish, Mushrooms, Herbs

Recommended Wine: Holm Oak Chardonnay \$14.5

POTATO GNOCCHI (VE) \$36

Porcini Mushroom, Sage, Parmesan

Recommended Wine: Josef Chromy Pinot Gris \$13.5

SEAFOOD LINGUINE \$43

Scallop, Calamari, Prawns, Nduja Paste, Fermented Chilli Butter

Recommended Wine: Riversdale Estate Syrah \$14.5

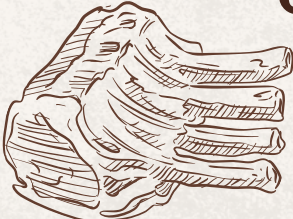
Bream Creek Lieblich Field Blend \$13.5

SPATCHCOCK (GF) \$48

Whole Spatchcock, Macadamia Emulsion, Seasonal Greens

Recommended Wine: Riversdale Estate Syrah \$14.5

Mains



RACK OF LAMB (GF) \$62

Couscous, Tasmanian Wild Berry & Beetroot Sauce

Recommended Wine: Riversdale Estate Syrah \$14.5

CAPE GRIM SCOTCH FILLET (GF) \$52

Housemade Chimichurri, Herb Mashed Potato, Broccolini

Recommended Wine: Skillogalee Basket Pressed Shiraz \$14

CONFIT DUCK LEG (GF) \$39

Five Bean Stew, Fresh Herbs, Lemon Zest

Recommended Wine: Holm Oak Chardonnay \$14.5

FISH OF THE DAY (GF) \$48

Fish, Pan-Seared Scallop, Pickled Oyster, Fish Roe, Beurre Monté

Recommended Wine: Josef Chromy Premium Cuvee \$14

VAULT

Sides



GOAT'S CURD MOUSSE WITH TOMATO
& STRAWBERRY \$18

CHARRED BROCCOLINI \$18

CRISPY CHAT POTATO WITH
BRAVAS & AIOLI \$15

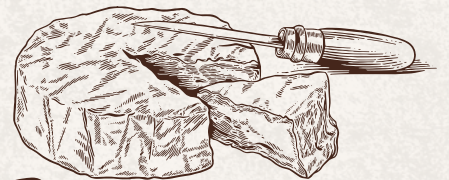
SWEET POTATO FRIES \$12

MIXED GARDEN SALAD \$12

(ALL GF & VE)

Vault

Dessert & Cheese



CRÈME BRÛLÉE (GF) \$20

NUTELLA MOUSSE & MATCHA ICE
CREAM \$19

AFFOGATO \$22

BERRY SORBET (GF) \$12

TASMANIAN CHEESE PLATTER (GFO) \$50

CURED MEAT PLATTER (GF) \$50

Vault



FISH & CHIPS \$14

NUGGETS & CHIPS \$14

KIDS PASTA \$14

KIDS ICE CREAM \$7

Vault