



Small PLATES

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

- Cultured Butter

- Garlic Butter

-Fermented Chilli Butter

BRUSCHETTA (GFO,V)

- Prosciutto, Bocconcini, Pesto \$22

- Tomato, Basil, Parmesan \$19

TARKINE FRESH OYSTERS (GF,A)

- Natural \$26/half, \$40/full dozen

- Finger Lime Yuzu Dressing \$26/half, \$40/full dozen

-Kilpatrick \$28/half, \$42/full dozen

CHARRED CORN (GF,V) \$24

Smoked Chipotle Mayo, Grated Grana Padano Cheese, Tajín

CHARRED SKEWERS (GF)

Cumin, Coriander, Eshallot, Szechuan Pepper, House Chilli Flakes Seasoning

- Lamb Skewers (2) with Sour Cream & Buttermilk Emulsion \$27

- Mushroom & Halloumi Skewers (2) with Mushroom Velouté \$24

WILD MUSHROOM ARANCINI (V) \$22.5

Neapolitan Sauce, Parmesan

VAULT



MAINS

CHARRED EGGPLANT (GF,V) \$32

Hummus, Burnt Honey Teriyaki, Parmesan Emulsion, Sesame, Seasonal Salad

Recommended Wine: Moore's Hill Riesling \$14.5

HERBS COUSCOUS (VG) \$34

Grilled Tofu, Broccolini, Bok Choy, Smoked Relish, Herbs

Recommended Wine: Josef Chromy Pinot Gris \$15.5

SPAGHETTI POMODORO WITH BOCCONCINI (V) \$38

Spaghetti, Tomato Sugo, Bocconcini, Confit Garlic, Capers, Basil

Recommended Wine: Moore's Hill Pinot Noir \$15.5

SEAFOOD LINGUINE (M) \$43

*Scallop, Calamari, Prawns, Nduja Paste, Fermented Chilli
Butter, Grana Padano Cheese, Chives*

Recommended Wine: Moore's Hill Riesling \$14.5

STEAK VERDE SPAGHETTI \$50

*180-200g Cape Grim Scotch Fillet, Salsa Verde, Chorizo,
Parmesan*

Recommended Wine: Kalleske Moppa Shiraz \$15.5

Vault



MAINS

FISH OF THE DAY (A,GF) \$50

*Fish, Mussels, Pan-seared Scallop, Kaffir Lime Oil, Basil,
Nduja, Shellfish Beurre Blanc*

Recommended Wine: Moore's Hill Riesling \$14.5

LAMB RUMP & CROQUETTE \$58

*Lamb Rump, Lamb Croquette, Spring Pea & Spinach Velouté, Mint,
Charred Greens Couscous*

Recommended Wine: Frogmore Creek 42 Degrees South Cab Merlot \$14.5

CAPE GRIM SCOTCH FILLET (GF) \$56

Housemade Chimichurri, Beef Jus, Herb Mashed Potato, Broccolini

Recommended Wine: Kalleske Moppa Shiraz \$15.5

CONFIT DUCK LEG (GF) \$42

Chorizo Lentil Stew, Fresh Herbs, Lemon Zest

Recommended Wine: Bream Creek Pinot Noir \$17.5

SPATCHCOCK (GF) \$52

*Whole Charred Spatchcock, Herb Potato, Charred Greens,
Chilli Lemon Toum Emulsion*

Recommended Wine: Small Wonder Landscape Rosé \$13.5

Vault



SIDES

LABNEH SALAD (GF,V) \$18

*Chervil Labneh, Cucumber, Tomato, Kalamata Olive, Parsley, Dill,
Sumac-Lemon Vinaigrette*

ROASTED BABY CARROTS ON SILKY HUNG CURD (GF,V) \$21

Pesto, Dill Oil, Sumac & Cumin Powder

CRISPY CHAT POTATO (GFO,V) \$18

with Bravas & Aioli

CHARRED BROCCOLINI (GF,VG) \$18

MIXED GARDEN SALAD (GF,VG) \$14

Vault



DESSERT & CHEESE

CRÈME BRÛLÉE (GF) \$20

CHURROS WITH ICE CREAM & CHOC
SAUCE \$22

AFFOGATO (GF) \$22

PORTUGUESE BISCOFF SERRADURA \$22

BERRY SORBET (GF) \$14

CHEESE & CURED MEAT PLATTER (GFO) \$54

Vault



KIDS

FISH & CHIPS \$14

NUGGETS & CHIPS \$14

KIDS PASTA \$14

KIDS ICE CREAM \$7

COLOURING BOOKS AVAILABLE!

LEGEND:

(GF) Gluten Free, (GFO) Gluten-Free Option Available

(V) Vegetarian, (VG) Vegan

(A) Australian, (I) Imported, (M) Mixed

Vault