

TAPAS

GARLIC BREAD V \$6.5 ADD CHEESE \$2

HOUSE MADE DIP V \$12.5

Chia hummus and grilled fresh pita with herb infused EVOO

BRUSCHETTA V \$16

Charred sourdough, tomato medley, fresh herbs, onion, light chili infused olive oil, blessed tomato and buffalo mozzarella

OYSTERS

Natural

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

Kilpatrick

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

HOTDOG FROM THE SEA \$15.5

Poached prawn, blue swimmer crab meat, fresh lime aioli and siracha

BEEF SLIDERS (2) \$14

Cheese, relish, aioli and mixed leaves

TERIYAKI CHICKEN GF \$18

Served with japanese light pickle salad

THAI FRY BASIL CHICKEN POPCORN \$16.5

LOCAL BLACK BAY MUSSELS \$26

Chili, garlic, fresh herbs, blessed tomatoes and grilled hot roti

TO SHARE

GRAZING BOARD \$45

Blue vein, aged cheddar, brie, prosciutto, salami, cornichons, olives, fig jam, seasonal fruits, grilled marinated veggies, sesame crisps and walnuts

VEGAN BOARD VE \$36

Smoked eggplant dip, hummus chia seed dip, white bean balsamic tomato and basil dip, mixed olives, tempura eggplant chips, hand cut chips, grilled spinach roti, homemade sesame crisps and vegan aioli

Wine pairing: Howard Vineyard Cabernet Franc (chilled) (VEGAN)

SIDES

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

Side winder chips with sweet chili mayo **V \$9.5**

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

Garden orange salad **VE \$12**

Seasonal greens **VE DF \$12**

SALADS

GREEN BOWL VE DF \$18 ADD CHICKEN \$5

Roquette, baby spinach, walnuts, quinoa, broccolini, beans, green hummus, avocado, herb dressing and sesame crisps

CEASAR SALAD \$18 ADD CHICKEN \$5

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

CALAMARI SALAD GF \$24

Charred calamari strips, feta, olives, red onion, tomato, cucumber, greens, fresh herbs and seeded lemon dressing

ATLANTIC SALMON SALAD GF \$26

Pan tossed with garlic, chili, roquette, red onion, pear, watercress, parmesan and lemon vinaigrette

BURGERS

VAULTS BEEF BURGER \$20

Bacon, cheese, roquette, onion rings, tomato relish, truffle aioli on a milk bun with beer battered chips

SOUTHERN FRIED CHICKEN BURGER \$20

Spicy crumbed chicken breast, cheese, cilantro slaw on a milk bun with beer battered chips

HALLOUMI BURGER V \$20

Roasted portobello mushrooms, halloumi, baby spinach, onion jam, aioli on a milk bun with sweet potato chips

FROM THE CHARGRILL

GREAT SOUTHERN GRAIN FED EYE FILLET 250G \$40

Liquid cheese, seasonal vegetables and jus

Wine pairing: Mothers Milk Shiraz

DOUBLE AA WAYGU SCOTCH FILLET \$55

Served with charred sweet corn, asparagus and red wine jus

GRILLED DUCK BREAST \$38.5

Served with oven baked braised duck, baked potato, rainbow carrot and Creme de Cassis jus

Wine pairing: Wood Park 'The Tuscan' Sangiovese Blend (Vegan)

PASTA AND RISOTTO

WILD MUSHROOM RISOTTO GF V \$22 ADD CHICKEN \$5

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

BAKED GNOCCHI SUGO V \$22 ADD CHICKEN \$5

Spring onion, parsley, white wine, garlic sugo, feta, ricotta and basil

CHORIZO AND PRAWN LINGUINI \$28

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

VAULTS SPAGHETTI BOLOGNESE \$24

Homemade traditional beef, garlic herb sugo sauce and parmesan

SEAFOOD MARINARA \$32

Tiger prawns, calamari, Atlantic salmon, chili, garlic, fresh herbs, touch blessed tomatoes, olive oil and parmesan

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

Tiger prawns, calamari, seasonal fish, chicken, mussels, chorizo, peas, capsicum, saffron risotto, garlic, chili, white wine and fresh herbs

MAINS

FISH AND CHIPS \$26

Barramundi fillets - Fried or Grilled, beer battered chips, garden salad and tartare sauce

FISH OF THE DAY GF

Fresh market fish - please ask our staff

CHICKEN SCHNITZEL \$22

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

PARMIGIANA \$24

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

BEEF RIBS \$36

Slow cooked in Jack Daniels hickory BBQ sauce, charred corn, harissa butter and hand cut chips



10% SURCHARGE ON PUBLIC HOLIDAYS

www.vault.com.au
13 Ballarat Street Yarraville 3013
Phone: 03 90413361

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

WINE LIST

SPARKLING AND APERITIF

Pizzini Prosecco	King Valley VIC	9.5	46
Paul Louis Blanc De Blancs	Loire Valley FR	10	50
Domaine Chandon Brut	Yarra Valley VIC	11	54
Schild Estate Moscato	Barossa Valley SA	9	38
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
Sunshine Bay Sauvignon Blanc	Marlborough NZ	9	40
Shaw and Smith Sauvignon Blanc	Adelaide Hills SA	13	48
Hugel 'Gentil' Pinot Gris/Riesling			
Gewurtztraminer Blend	Alsace FR	11	50
ATR 'Chockstone' Pinot Gris (VEGAN)	Grampians VIC	11.5	48
Pipers Brook Pinot Gris	Pipers River TAS	12	52
Pizzini Pinot Grigio	King Valley VIC	10.5	45
Howard Vineyard Chardonnay	Adelaide Hills SA	11	48
Paringa 'PE' Chardonnay (VEGAN)	Mornington Peninsula VIC		50
Medhurst 'YV' Chardonnay	Yarra Valley VIC		48
Clyde Park Locale Chardonnay	Bannockburn VIC	13	52
Domaine Vocoret & Fils Chablis Chardonnay	Chablis FR		62

ROSE

Howard Vineyard Sparkling Pinot Rosé	Adelaide Hills SA		52
Medhurst Rosé	Yarra Valley VIC		48
Domaine D'Estienne (VEGAN)	Provence FR	11	50
Conde de Valdemar Rosé	Rioja SPAIN	9	40

DESSERT AND FORTIFIED WINES

Lorraine Schild Estate			
Late Harvest Semillion 37ml	Barossa Valley SA	9	36
Galway Pipe 12YO Port	Barossa Valley SA	6	
Valdespino Pedro Ximenez Sherry	Jerez SPAIN	9	

WINE LIST

LIGHTER BODIED REDS

Geelong Estate Pinot Noir	Bannockburn VIC	11	46
Boat O'Craigo 'Single Vineyard' Pinot Noir (VEGAN/ORGANIC)	Yarra Valley VIC		54
Junior Jones Pinot Noir	Mornington Peninsula VIC	11.5	50
Paringa Estate 'Coronella' Pinot Noir	Mornington Peninsula VIC	13	56
Howard Vineyard Cabernet Franc (chilled) (VEGAN)	Adelaide Hills SA		48

MEDIUM BODIED REDS

Three Dark Horses Grenache	Barossa Valley VIC	11	45
Guigal 'Cotes du Rhone' Grenache Blend	Cotes du Rhone FR		55
Wood Park 'The Tuscan'			
Sangiovese Blend (VEGAN)	King Valley VIC	11	46
Verbetti Lange Nebbiolo	Barolo ITALY		67
Lou Miranda Sagrantino	Barossa Valley SA		62
Paxton Tempranillo (ORGANIC/VEGAN)	McLaren Vale SA	12	46

FULL BODIED REDS

Wilds Gully Shiraz/Cab/Merlot (VEGAN/PRESERVATIVE FREE)	King Valley	9	40
Leeuwin Estate 'Siblings' Shiraz	Margaret River WA	12	54
Curtis 'Limited Series' Shiraz	McLaren Vale SA		56
Terramore Shiraz	Coonawarra SA		45
First Drop 'Mothers Milk' Shiraz	Barossa Valley SA	13	52
Lou Miranda 'Old Vines' Shiraz	Barossa Valley SA		75
Round Two Merlot (VEGAN)	Barossa Valley SA	9	40
Kangarilla Road Cabernet Sauvignon (VEGAN)	McLaren Vale SA	11	46
Terramore Cabernet Sauvignon	Coonawarra SA		45
Leeuwin Estate 'Prelude'			
Cabernet Sauvignon	Margaret River WA		62

RESERVE WINES - RARE AND SPECIAL

2016 Dog Point Chardonnay	Marlborough NZ		85
2012 Leeuwin Estate 'Art Series' Chardonnay	Margaret River WA		120
2013 Mont Redon 'Chateauneuf Du Pape'	Cotes du Rhone FR		70
2016 Chianti Ormanni DOCG	Tuscany ITALY		60
2014 Woodpark 'Reserve' Zinfandel	King Valley VIC		86
2014 Yering station 'Reserve' Shiraz Viognier	Yarra Valley VIC		95
2016 Landhaus Shiraz	Barossa Valley SA		56
2015 John Duval 'Eligo' Shiraz	Barossa Valley SA		125
2012 Reschke 'Vitulus' Cabernet Sauvignon	Coonawarra SA		56
2004 Rockford 'Rifle Range' Cabernet Sauvignon	Coonawarra SA		110

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