





STARTERS

	MEMBERS	GUESTS
Garlic Bread	\$10.00	\$11.00
Turkish bread, garlic butter, olive oil and balsamic (V)		
<i>Add tomato, feta, bacon</i>	\$3.00	\$3.30
<i>Add Korean chicken, pickles, rocket</i>	\$4.00	\$4.40
Pumpkin & Sage Arancini (3)	\$13.00	\$14.40
<i>Salsa Verde, shaved parmesan, aioli (V)</i>		
Cheese Souffle	\$16.00	\$17.80
<i>Caramelised walnuts, fennel, pear salad (V)</i>		
Scotch Egg (One large – cut in half)	\$13.00	\$14.40
<i>Venison, pork, sauce gribiche</i>		
Garlic prawns (4) (GFO)	\$19.00	\$21.10
<i>Pan fried with new potatoes, chorizo, chilli, saffron aioli</i>		

TACOS AND BAO BUNS

	MEMBERS	GUESTS
Grilled Chicken Korma Tacos	\$15.00	\$16.70
<i>Roti, yoghurt, tomato & onion salsa, coriander (DFO)</i>		
Seared Beef Tacos	\$16.00	\$17.80
<i>Chimichurri, slaw, pickled peppers, sour cream (DFO)</i>		
<i>(please note – beef is served rare unless otherwise advised)</i>		
Grill Prawn Tacos	\$18.00	\$20.00
<i>Mango salsa, Mexican lime aioli, avocado, slaw (DF)</i>		
Korean Chicken Bao Buns	\$15.00	\$16.70
<i>Gochujang dressing, pickled radish, crispy shallot (DF)</i>		
Beef Cheek Rendang Bao Buns	\$16.00	\$17.80
<i>Coconut mayonnaise, slaw, herbs (DF)</i>		
Confit Duck Bao Buns	\$16.00	\$17.80
<i>Plum sauce, cucumber, spring onion, herbs (DF)</i>		



FAVOURITES

	MEMBERS	GUESTS
Southern Chicken & Triple Cheese Waffles <i>Sour cream, bacon jam, maple syrup, spring onions</i>	\$18.00	\$20.00
Roast Pumpkin & Chicken Salad <i>Crispy bacon, rocket, pepita seeds, avocado, feta, tomato (GF)</i>	\$21.00	\$23.30
Thai Beef Salad (DF/GF) <i>Charred and sliced sirloin, nahm jim, glass noodles, herbs, cucumber, peanut (please note – beef is served rare unless otherwise advised)</i>	\$22.00	\$24.40
Butternut & Mushroom Risotto (GF/V) <i>Lemon, parmesan, garlic & herb oil</i>	\$24.00	\$26.60
Crab Linguine (DFO) <i>Blue swimmer crab, chilli, garlic, lemon, and gremolata</i>	\$29.00	\$32.10
Southern Fried Chicken Burger <i>Spice crusted chicken breast, bacon, sliced cheddar, chipotle aioli, slaw, tomato, pickles & chips</i>	\$18.00	\$20.00
Slow Braised Lamb Shoulder (GF) <i>Rosemary mash, roasted carrot, confit baby onion, chimichurri.</i>	\$30.00	\$33.00

VEGAN MENU

Grilled “Chicken” Roti <i>Tomato onion & coriander salsa, pickled onion</i>	\$16.00	\$17.80
Burger (V) <i>Vegetable patty, potato bun, sliced tomato, gherkin, Spanish onion, caramelised onion, aioli, chips</i> <i>Please note – a Gluten Free Vegetarian Burger is available upon request</i>	\$20.00	\$22.20
Thai “Chicken” Salad <i>Fried “chicken”, rice noodles, cherry tomato, lime, peanuts, herbs, shallot</i>	\$22.00	\$24.40
Butternut & Mushroom Risotto (GF/DFO/V) <i>Lemon, pangritata, garlic & herb oil, toasted seeds</i>	\$24.00	\$26.60



FROM THE GRILL

	MEMBERS	GUESTS
Beef Burger (GFO)	\$22.00	\$24.40
<i>200g home-made patty, bacon, lettuce, tomato, pickle, burger cheese, special sauce, onion rings & chips</i>		
<i>Add extra meat patty</i>	\$6.00	\$6.70
Grilled Salmon (GF)	\$28.00	\$31.10
<i>Celeriac remoulade, herbs & lemon</i>		
Augustine Black Sirloin 300g (GF/DF)	\$28.00	\$31.10
<i>Vincent St slaw & chips</i>		
Northern Rivers T-Bone 300g (GF/DF)	\$31.00	\$34.40
<i>Vincent St slaw & chips</i>		

SAUCES

	MEMBERS	GUESTS
Green Peppercorn (GF)	\$3.00	\$3.30
Mushroom & Sherry (GF)	\$3.00	\$3.30
Dianne Sauce (GF)	\$3.00	\$3.30
Red Wine Gravy (GF/DF)	\$3.00	\$3.30

SIDES

	MEMBERS	GUESTS
Thick Cut Chips (GF/DF/V)	\$7.00	\$7.80
Loaded Fries (GF/VO)	\$10.00	\$11.00
<i>Bacon, aioli, and cheese</i>		
Middle Eastern Salad (V)	\$9.00	\$10.00
<i>Puy lentils, freekeh, parsley, labneh</i>		
Onion Rings (V)	\$9.00	\$10.00
<i>Balsamic mayo dipper</i>		
Steamed Broccolini and Snow Peas (GF/DF/V)	\$9.00	\$10.00
<i>Parmesan, lemon oil</i>		
Roasted Dutch Carrots (GF/V)		
<i>Orange blossom water, feta, currents</i>	\$9.00	\$10.00



KIDDIES

	MEMBERS	GUESTS
Beef or Crispy Chicken Burger (GFO – Beef) <i>Milk bun, tomato sauce, cheese, lettuce, chips</i>	\$10.00	\$11.00
Crispy Fried Chicken <i>Southern style with aioli and chips</i>	\$10.00	\$11.00
Kids Veggie Picky Plate (GF/DF/V) <i>Carrot, celery sticks, hummus, fresh tomato, cucumber</i>	\$10.00	\$11.00
Linguine Bolognaise <i>Grated parmesan</i>	\$10.00	\$11.00
Ice Cream, Topping and Sprinkles (GFO) <i>Per scoop</i>	\$3.00	\$3.30

WINTER DESSERTS

	MEMBERS	GUESTS
Quince served warm with almonds, apple, and vanilla ice cream. (GFO) <i>Vegan Ice Cream is available</i>	\$12.00	\$13.30
Hot Chocolate Fondant with raspberries and praline.	\$14.00	\$15.50
Banana Tart (caramelised to order) with chocolate sauce & ice cream.	\$14.50	\$16.10

DIETARY REQUIREMENTS

(GF/O) Gluten Free/ Gluten Free Option

(DF/O) Dairy Free/ Dairy Free Option

(V) Vegetarian

Although every effort will be made to ensure your dietary needs are met; in the case of a severe allergen Vincent Street Kitchen and Bar can not 100% guarantee there won't be traces of the allergen. This is because we prepare all our food in a kitchen environment where allergens are present. If you have any allergy concerns, please speak with your server