



KITCHEN + BAR

VINCENT ST

EAT. DRINK. PLAY

Menu



STARTERS AND ENTRÉES

member / visitor

POTATO SKINS

\$20.0 / \$25.0

Stuffed with bacon and cheese topped with bacon jam and shallots (GFO)

STUFFED & CRUMBED MUSHROOMS

\$17.0 / \$21.2

Mushrooms stuffed with sundried tomato and cream cheese, balsamic aioli (V)

STICKY PORK BELLY BITES

\$17.0 / \$21.2

Glazed sticky sauce, fried shallots, sesame seeds and fresh shallots (GF/DF)

GARLIC BREAD

\$12.0 / \$15.0

Sourdough with garlic butter (V)

BAKED BRIE

\$24.0 / \$30.0

Honey baked brie, candied almonds, lavosh (V, GFO)

ARANCINI (3)

\$15.0 / \$18.7

Tomato and mozzarella served with aioli, salsa verde and parmesan (V)

TACOS AND BAO BUNS

member / visitor

two tacos per serve.... three bao buns per serve

PORK TACOS

\$22.0 / \$27.5

BBQ Pulled pork, slaw, tomato, pickled onion, sour cream and coriander

FISH TACOS

\$24.0 / \$30.0

Beer battered flathead, slaw, tomato, blackened corn, avocado cream and coriander

PORK BAO BUNS

\$20.0 / \$25.0

Hoi Sin pulled pork, slaw, bean shoots, coriander and sriracha aioli (DF)

CHICKEN BAO BUNS

\$20.0 / \$25.0

Korean chicken, Gochujang aioli, pickled radish, crispy shallot and Asian slaw

MUSHROOM BAO BUNS

\$20.0 / \$25.0

Crumbed mushroom, slaw, bean shoot, coriander and XO aioli (V)

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Please note - there are no substitution to side dishes on our main meals, - if in the event of a dietary requirement - please speak with staff

Menu



MAINS

member / visitor

300g SIRLOIN

\$38.0 / \$47.5

300g grain-fed MB3 Sirloin, served with chips and salad (GF, DF)

300g SCOTCH FILLET

\$40.0 / \$50.0

300g grass-fed free range Scotch Fillet, served with chips and salad (GF, DF)

CHICKEN MARYLAND

\$34.0 / \$42.5

Slow cooked marinated Chicken Maryland, garlic fried chat potato, chorizo, cherry tomato with rosemary jus (GFO/DFO)

PRAWN AND CHORIZO LINGUINI

\$29.0 / \$36.2

Prawn, chorizo, onion, cherry tomato, spinach, garlic and chilli in a light Napolitana sauce, topped with parmesan (DFO)

BRAISED LAMB RAGU GNOCCHI

\$30.0 / \$37.5

Housemade gnocchi, peas, spinach and braised lamb ragu, topped with parmesan

CRISPY SKIN BARRAMUNDI

\$38.0 / \$47.5

Served with cold soba noodle, slaw, edamame bean, onion, cucumber and carrot with soy dressing (DF/GFO)

ROAST PUMPKIN AND CHICKEN SALAD

\$24.0 / \$30.0

Crispy bacon, mixed leaf lettuce, chicken, pepita seeds, avocado, feta and cherry tomatoes with French dressing and balsamic glaze (GF/DFO)

SOUTHERN FRIED CHICKEN BURGER

\$26.0 / \$32.5

Southern fried chicken, bacon, mixed leaf lettuce, tomato, pickles, buttermilk ranch and chips

BEEF BURGER

\$28.0 / \$35.0

200g beef patty, bacon, smoked provolone, tomato, pickles, caramelised onion, mixed leaf lettuce, smokey BBQ sauce and chips (GFO)

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KIDS MEALS

12 YEARS AND UNDER

member / visitor

BEEF or CRISPY CHICKEN BURGER (GFO - Beef)

Milk bun, cheese, lettuce, tomato sauce and chips

\$15.0 / \$18.7

CRISPY FRIED CHICKEN

Southern fried chicken, chips, tomato sauce and salad

\$15.0 / \$18.7

LINGUINE BOLOGNAISE

with Grated Parmesan

\$15.0 / \$18.7

120G SIRLOIN STEAK

Grilled sirloin, chips, tomato sauce and salad (GF)

\$18.0 / \$22.5

SIDES

member / visitor

THICK CUT CHIPS

Add truffle aioli with parmesan cheese and shallots (GF)

\$12.0 / \$15.0
\$3.0 / \$3.7

GARDEN SALAD

Mixed leaf lettuce, cherry tomato, cucumber, carrot, onion and pepita seeds with French dressing

\$12.0 / \$15.0

CORN COBS

Fresh corn cobs in garlic butter (GF)

\$15.0 / \$18.7

FRIED CHAT POTATOES

with garlic butter (GFO)

\$12.0 / \$15.0

SAUCE

member / visitor

GREEN PEPPERCORN (GF)

\$4.0 / \$5.0

MUSHROOM (GF)

\$4.0 / \$5.0

DIANNE SAUCE (GF)

\$4.0 / \$5.0

RED WINE GRAVY (GF/DF)

\$4.0 / \$5.0

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VEGAN OPTIONS

member / visitor

BEETROOT BURGER

Beetroot falafel patty, aioli, cheese, mixed leaf lettuce, tomato, pickle and chips (GFO)

\$25.0 / \$31.2

PUMPKIN TACO

Roast pumpkin, blackened corn, spinach and avocado with vegan aioli

\$20.0 / \$25.0

VEGAN PASTA

Peas, spinach, onion, cherry tomato, broccolini, garlic and chilli in a light Napolitana sauce

\$24.0 / \$30.0

DESSERTS

member / visitor

CHURROS

with chocolate sauce

Vegan option available - with salted caramel sauce

\$16.0 / \$20.0

COCONUT PANNACOTTA

Grilled pineapple, oat crumble and coconut ice cream (GFO)

\$16.0 / \$20.0

DARK CHOCOLATE CANNOLI

Cannoli (2) stuffed with Crème Patisserie served with strawberry salsa and vanilla bean ice cream \$18 for members

\$18.0 / \$22.5

KIDS - ICE CREAM SCOOP

with topping and sprinkles

\$3.0 / \$3.8

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