

# Menu



## STARTERS AND ENTRÉES

member / visitor

<b>SALT AND PEPPER SQUID</b> Pineapple cut squid, dusted in lemon pepper flour, served with salad and tartare sauce (DF,GFO)	<b>\$18.0/\$22.5</b>
<b>STICKY CHICKEN WINGS</b> Chicken wings marinated in house-made honey soy sauce with crispy fried shallots and sesame seeds (DF,GF)	<b>\$18.0/\$22.5</b>
<b>PUMPKIN AND GOATS CHEESE ARANCINI (3)</b> Italian style rice balls stuffed with pumpkin and goats cheese served with black garlic aioli and fresh grated parmesan cheese (V)	<b>\$16.0/\$20.0</b>
<b>GARLIC BREAD</b> Sourdough bread with garlic butter (V)	<b>\$12.0/\$15.0</b>
<b>BRUSCHETTA</b> Sourdough garlic bread topped with tomato, onion, bacon and goats cheese (VO)	<b>\$17.0/\$21.2</b>
<b>PULLED PORK SLIDERS (2)</b> Brioche-style slider buns with BBQ pulled pork, slaw and chipotle aioli	<b>\$18.0/\$22.5</b>
<b>STUFFED MUSHROOMS</b> Roast button mushrooms stuffed with cream cheese and caramelised onion, served with black garlic aioli (V,GF)	<b>\$16.0/\$20.0</b>

## TACOS AND BAO BUNS

member / visitor

<b>KOREAN FRIED CHICKEN BAO BUN (3)</b> Fried chicken bits coated in Korean sauce, served with slaw in Japanese dressing, topped with sesame seeds and fried shallots and aioli	<b>\$21.0/\$26.2</b>
<b>5 SPICE PORK BELLY BAO BUN (3)</b> Slow cooked pork belly slices marinated in 5 spice, served with slaw in Japanese dressing, topped with sesame seeds and fried shallots with hoi sin aioli (DF)	<b>\$21.0/\$26.2</b>
<b>TEMPURA PRAWN BAO BUN (3)</b> Crispy tempura prawns with slaw in Japanese dressing topped with sesame seeds with yuzu aioli (DF)	<b>\$22.0/\$27.5</b>
<b>GRILLED PRAWN TACO (2)</b> Grilled prawns, mixed leaf lettuce, fresh tomato salsa, yuzu aioli, pickled onion and fried shallots (DF)	<b>\$22.0/\$27.5</b>
<b>PORK BELLY TACO (2)</b> Slow cooked pork belly slices, slaw in Japanese dressing, sriracha aioli, sesame seeds and fried shallots (DF)	<b>\$22.0/\$27.5</b>
<b>BEEF TACO (2)</b> Brisket beef mince, mixed leaf lettuce, fresh tomato salsa, jalapeno aioli and sour cream topped with pickled onion and fried shallots	<b>\$22.0/\$27.5</b>

## MAINS

member / visitor

<b>SCOTCH FILLET 300G</b> 300g char-grilled Scotch fillet served with chips and salad (GFO,DF) <i>Replace chips and salad with Kipfler potatoes and green beans in garlic butter</i>	<b>\$44.0/\$55.0</b> <b>\$4.0/\$5.0 extra</b>
<b>SIRLOIN 250G MB2+</b> 250g Marble Grade 2+ chargrilled sirloin served with chips and salad (GFO,DF) <i>Replace chips and salad with Kipfler potatoes and green beans in garlic butter</i>	<b>\$38.0/\$47.5</b> <b>\$4.0/\$5.0 extra</b>
<b>CHICKEN SUPREME</b> Chicken Supreme stuffed with chorizo, served with fried Kipfler potatoes, green beans, red onion, spinach and creamy mustard sauce (GF)	<b>\$32.0/\$40.0</b>
<b>LAMB RUMP</b> Sous vide sumac marinated lamb rump served with fried Kipfler potatoes, hummus, asparagus, roast cherry tomatoes and salsa verde (GF)	<b>\$39.0/\$48.7</b>
<b>BEEF BURGER</b> 180g brisket beef patty, mixed leaf lettuce, tomato, pickle, beetroot, burger cheese, beer battered onion rings, bacon, BBQ sauce and caramelised onion on a toasted milk bun, served with chips (GFO,DFO)	<b>\$25.0/\$31.2</b>
<b>FRIED CHICKEN BURGER</b> Fried chicken breast, mixed leaf lettuce, tomato, pickles, bacon, cheese and black pepper aioli on a toasted milk bun, served with chips	<b>\$25.0/\$31.2</b>
<b>PULLED PORK BURGER</b> Smoked BBQ pulled pork, pickles, tomato, beer battered onion rings and slaw in chipotle aioli on a toasted milk bun, served with chips	<b>\$25.0/\$31.2</b>
<b>BEER BATTERED SNAPPER</b> Saddle Tail Snapper, fried in Balter XPA beer batter, served with sweet potato fries, side salad, yuzu aioli and lemon wedge (DF)	<b>\$30.0/\$37.5</b>
<b>PRAWN AND MUSSEL PASTA</b> Prawns, black mussels, chilli, garlic, cherry tomato, spinach, fettucine in Napolitana sauce, topped with freshly grated parmesan	<b>\$34.0/\$42.5</b>
<b>HOUSE MADE GNOCCHI</b> Creamy pesto, pumpkin, asparagus, red onion, garlic and spinach topped with freshly grated parmesan (V)	<b>\$34.0/\$42.5</b>
<b>PORK BELLY NOODLE SALAD</b> Marinated pork belly slices, soba noodles, cherry tomato, carrot, cucumber, onion, mixed leaf, slaw, bean sprouts, coriander, Japanese dressing (GFO)	<b>\$26.0/\$32.5</b>

# Menu



## VEGAN OPTIONS member / visitor

**VEGAN PASTA** **\$26.0 / \$32.5**  
Sundried tomatoes, cherry tomatoes, asparagus, onion, spinach, green peas, garlic, chilli, linguini pasta in Napolitana sauce

**MUSHROOM BAO BUNS (3)** **\$24.0 / \$30.0**  
Braised mixed mushrooms, Asian slaw and vegan sriracha aioli, topped with sesame seeds and crispy onions

**FALAFEL TACOS (2)** **\$28.0 / \$35.0**  
Fried falafel patty, mixed leaf lettuce, fresh tomato salsa, fresh avocado and vegan sriracha aioli

## SIDES member / visitor

**CRISPY THICK CUT CHIPS** **\$10.0 / \$12.5**  
Add truffle aioli, fresh grated parmesan and shallots (GF/V) **\$4.0/\$5.0**

**KIPFLER POTATOES AND BEANS** **\$15.0 / \$18.7**  
Fried Kipfler potatoes and beans in garlic butter, topped with crispy fried onions (V/GF)

**GARDEN SALAD** **\$12.0 / \$15.0**  
Mixed leaf lettuce, cherry tomatoes, cucumber, carrot and onion with seeded mustard dressing (V/GF)

## SAUCE member / visitor

Green Peppercorn (GF), Mushroom (GF), Diane (GF) or Red Wine Gravy (GF/DF) **\$4.0 / \$5.0**

## KIDS MEALS member / visitor

**BEEF OR CRISPY CHICKEN BURGER** **\$15.0 / \$18.7**  
12 YEARS AND UNDER  
Milk bun, cheese, lettuce, tomato sauce and chips (GFO - beef)

**CRISPY FRIED CHICKEN** **\$15.0 / \$18.7**  
Southern fried chicken, chips, tomato sauce and salad

**LINGUINE BOLOGNAISE** **\$15.0 / \$18.7**  
with grated parmesan

**120G SIRLOIN STEAK** **\$18.0 / \$22.5**  
Grilled sirloin, chips, tomato sauce and salad (GF)

## DESSERTS member / visitor

**AFFOGATO** **\$18.0 / \$22.5**  
Vanilla bean ice cream, espresso, house made biscotti and choice of Kahlua, Frangelico, Sambuca or Roku rum (V)

**LEMON MYRTLE AND COCONUT PANNACOTTA** **\$18.0 / \$22.5**  
Coconut pannacotta infused with lemon myrtle served with toasted coconut chips, strawberries and coconut ice cream (Vegan, GF)

**PECAN PIE** **\$18.0 / \$22.5**  
House made pecan pie, served with honeycomb and toffee ice cream

**WHITE CHOCOLATE AND LAVENDER CRÈME BRULEE** **\$18.0 / \$22.5**  
Crème brulee infused with white chocolate and lavender, served with strawberry salsa and strawberry sorbet

**KIDS - ICE CREAM SCOOP** **\$3.0/\$3.8**  
with topping and sprinkles

- 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 cannot guarantee there won't be traces of the allergen. This is because we prepare all of our food in a kitchen environment where these allergens are present. If you do have any allergy concerns, please speak with the staff.
- Please note - there are no substitution to side dishes on our main meals. In the event of a dietary requirement, please speak with staff.
- 10% surcharge applies on public holidays.

# Wine List

## SPARKLING member / visitor

Moët CHAMPAGNE bottle **\$140.0 / \$175.0**

Usher Tinkler Wines LA VOLPE PROSECCO bottle **\$60.0/\$75.0**  
150mL glass **\$12.5/\$15.6**

Bimbadgen SPARKLING SEMILLON bottle **\$36.0/\$45.0**

## MOSCATO member / visitor

Bimbadgen SPARKLING MOSCATO bottle **\$36.0/\$45.0**  
150mL glass **\$10.0/\$12.5**

Parched Crow MOSCATO bottle **\$42.0/\$52.5**  
150mL glass **\$10.0/\$12.5**

## ROSÉ member / visitor

Wild Ren Wines 2023 ROSÉ bottle **\$55.0/\$68.7**  
150mL glass **\$10.0/\$12.5**  
250mL glass **\$16.0/\$20.0**

First Creek LIMITED RELEASE ROSÉ bottle **\$50.0/\$62.5**

## WHITE member / visitor

Usher Tinkler Wines DEATH BY SEMILLON bottle **\$50.0/\$62.5**  
150mL glass **\$11.5/\$14.4**  
250mL glass **\$16.0/\$20.0**  
*Preservative free*

Little Wine Co. PINOT GRIGIO bottle **\$35.0/\$43.7**  
150mL glass **\$8.5/\$10.6**  
250mL glass **\$14.0/\$17.5**

Little Wine Co. LITTLE GEM CHARDONNAY bottle **\$50.0/\$62.5**  
150mL glass **\$10.0/\$12.5**  
250mL glass **\$16.0/\$20.0**

De luliis Wines 2023 CHARDONNAY bottle **\$48.0/\$60.0**

Wild Ren Wines PINOT GRIS bottle **\$48.0/\$60.0**

Tyrrell's Wines BEYOND BROKE ROAD SAUVIGNON BLANC bottle **\$35.0/\$43.7**  
150mL glass **\$8.5/\$10.6**  
250mL glass **\$14.0/\$17.5**

Tyrrell's Wines SPECIAL RELEASE VERDELHO bottle **\$40.0/\$50.0**  
150mL glass **\$8.5/\$10.6**  
250mL glass **\$14.0/\$17.5**

TYRRELL'S WINES FIANO bottle **\$35.0/\$43.7**  
150mL glass **\$8.5/\$10.6**  
250mL glass **\$14.0/\$17.5**

Silkman Estate SEMILLON bottle **\$65.0/\$81.2**

Drayton's Wines GEWURZTRAMINER bottle **\$42.0/\$52.5**

## RED member / visitor

Usher Tinkler Wines SINGLE VINEYARD PINOT NOIR bottle **\$55.0/\$68.7**

Little Wine Co. MALBEC bottle **\$65.0/\$81.2**

De luliis Wines 2021 MERLOT bottle **\$55.0/\$68.7**  
150mL glass **\$12.0/\$15.0**  
250mL glass **\$16.0/\$20.0**

Wild Ren Wines SANGIOVESE bottle **\$60.0/\$75.0**

Tyrrell's Wines BEYOND BROKE ROAD CABERNET SAUVIGNON bottle **\$35.0/\$43.7**  
150mL glass **\$8.5/\$10.6**  
250mL glass **\$14.0/\$17.5**

First Creek BOTANICASHIRAZ bottle **\$35.0/\$43.7**

## DESSERT member / visitor

Drayton's Wines LOG PRESS TAWNY PORT 75mL glass **\$10.0/\$12.5**

## NON-ALCOHOLIC member / visitor

Tempus Two Zero MOSCATO (white) bottle **\$25.0 / \$31.2**

Tempus Two Zero PINOT GRIS bottle **\$25.0 / \$31.2**  
glass **\$4.0 / \$5.0**