

Menu



STARTERS AND ENTRÉES

member / visitor

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

TACOS AND BAO BUNS

member / visitor

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

MAINS

member / visitor

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

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**

Wine List

SPARKLING member / visitor

MOËT bottle **\$140.0 / \$175.0**
Champagne

USHER TINKLER WINES bottle **\$60.0/\$75.0**
La Volpe Prosecco 150mL glass **\$12.5/\$15.6**

BIMBADGEN bottle **\$36.0/\$45.0**
Sparkling Semillon

MOSCATO member / visitor

BIMBADGEN bottle **\$36.0/\$45.0**
Sparkling Moscato 150mL glass **\$10.0/\$12.5**

PARCHED CROW bottle **\$42.0/\$52.5**
Moscato 150mL glass **\$10.0/\$12.5**

ROSÉ member / visitor

WILD REN WINES bottle **\$55.0/\$68.7**
2023 Rosé 150mL glass **\$10.0/\$12.5**
250mL glass **\$16.0/\$20.0**

FIRST CREEK bottle **\$50.0/\$62.5**
Limited Release Rosé

WHITE member / visitor

USHER TINKLER WINES bottle **\$50.0/\$62.5**
Death By Semillon 150mL glass **\$11.5/\$14.4**
Preservative free 250mL glass **\$16.0/\$20.0**

LITTLE WINE CO. bottle **\$35.0/\$43.7**
Pinot Grigio 150mL glass **\$8.5/\$10.6**
250mL glass **\$14.0/\$17.5**

LITTLE WINE CO. bottle **\$50.0/\$62.5**
Little Gem Chardonnay 150mL glass **\$10.0/\$12.5**
250mL glass **\$16.0/\$20.0**

DE IULIIS WINES bottle **\$48.0/\$60.0**
2023 Chardonnay

WILD REN WINES bottle **\$48.0/\$60.0**
Pinot Gris

TYRRELL'S WINES bottle **\$35.0/\$43.7**
Beyond Broke Road 150mL glass **\$8.5/\$10.6**
Sauvignon Blanc 250mL glass **\$14.0/\$17.5**

TYRRELL'S WINES bottle **\$40.0/\$50.0**
Special Release Verdelho 150mL glass **\$8.5/\$10.6**
250mL glass **\$14.0/\$17.5**

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

SILKMAN ESTATE bottle **\$65.0/\$81.2**
Semillon

DRAYTON'S WINES bottle **\$42.0/\$52.5**
Gewurztraminer

KIDS MEALS 12 YEARS AND UNDER member / visitor

BEEF OR CRISPY CHICKEN BURGER **\$15.0 / \$18.7**
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 BOLOGNESE **\$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 Ratu 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 St Kitchen + 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.

RED member / visitor

USHER TINKLER WINES bottle **\$55.0/\$68.7**
Single Vineyard Pinot Noir

LITTLE WINE CO. bottle **\$65.0/\$81.2**
Malbec

DE IULIIS WINES bottle **\$55.0/\$68.7**
2021 Merlot 150mL glass **\$12.0/\$15.0**
250mL glass **\$16.0/\$20.0**

WILD REN WINES bottle **\$60.0/\$75.0**
Sangiovese

TYRRELL'S WINES bottle **\$35.0/\$43.7**
Beyond Broke Road 150mL glass **\$8.5/\$10.6**
Cabernet Sauvignon 250mL glass **\$14.0/\$17.5**

FIRST CREEK bottle **\$35.0/\$43.7**
Botanica Shiraz 150mL glass **\$8.5/\$10.6**
250mL glass **\$14.0/\$17.5**

DESSERT member / visitor

DRAYTON'S WINES 75mL glass **\$10.0/\$12.5**
Log Press Tawny Port

NON-ALCOHOLIC member / visitor

TEMPUS TWO ZERO bottle **\$25.0 / \$31.2**
Moscato (white)

TEMPUS TWO ZERO bottle **\$25.0 / \$31.2**
Pinot Gris glass **\$4.0 / \$5.0**