

Menu



STARTERS AND ENTRÉES

member visitor

GARLIC BREAD

Toasted sourdough loaf with garlic butter and herbs (V)

\$12.0 \$15.0

BRUSCHETTA

Fresh tomato salsa and fetta on top of toasted sourdough garlic bread finished with a balsamic glaze (V)

\$17.0 \$21.3

MAPLE BOURBON CHICKEN WINGS

Lightly smoked wings in a sticky maple bourbon sauce topped with fried and fresh shallots (GFO)

\$19.0 \$23.8

STUFFED FIELD MUSHROOMS

Stuffed with sun dried pesto and cream cheese, topped with parmesan cheese and balsamic glaze (V,GF)

\$17.0 \$21.3

BASIL PESTO ARANCINI

With basil, pesto and mozzarella, served on napolitana sauce topped with parmesan cheese (V)

\$17.0 \$21.3

SALT AND PEPPER SQUID

Fried in lemon pepper flour, served with salad and tartare sauce (DF,GFO)

\$18.0 \$22.5

BAOS AND TACOS

member visitor

HONEY CHICKEN BAO

Fried chicken in honey sauce, with Japanese style slaw and hoi sin aioli

\$22.0 \$27.5

TEMPURA PRAWN BAO

Tempura fried prawns, with Japanese style slaw and sriracha aioli

\$23.0 \$28.8

MUSHROOM BAO BUN

Roasted field mushrooms, with Japanese style slaw and sriracha aioli (VG)

\$24.0 \$30.0

SMOKED PULLED PORK TACO

Smoked pulled pork in maple bourbon sauce served with jalapeno aioli, slaw, fresh salsa, pickled cucumber and fried onions

\$23.0 \$28.8

BEER BATTERED FLATHEAD TACO

Beer battered flathead fillets, slaw, fresh salsa, house made cocktail sauce, pickled cucumber and fried onions

\$23.0 \$28.8

BEETROOT FALAFEL TACO

Beetroot falafel with slaw, fresh tomato salsa, sriracha aioli, pickled onion and fried onions (VG)

\$25.0 \$31.3

MAINS

member visitor

300G SOUTHERN RANGES SCOTCH FILLET

Served with chips and salad (GF, DF)

\$45.0 \$56.3

250G MB2 COORONG BLACK SIRLOIN

Served with chips and salad (GF, DF)

\$39.0 \$48.8

Substitute for roasted kipfler potatoes and beans (GF, DF)

\$4.0 \$5.0

SAUCES

Creamy mushroom (GF)

Creamy diane (GF)

Creamy peppercorn (GF)

Red wine jus (GF, DF)

\$4.0 \$5.0

SMOKED & BRAISED LAMB SHANK

Smoked, then braised in a red wine stock served with garlic fried kipflers and beans topped with red wine jus (GF, DF)

\$38.0 \$47.5

CONFIT CHICKEN MARYLAND

With roast pumpkin and beans tossed in confit garlic topped with house made port jus (GF,DF)

\$38.0 \$47.5

BEER BATTERED SADDLE TAIL SNAPPER

Fried in a Stone and Wood beer batter served with sweet potato fries, garden salad and sriracha aioli

\$32.0 \$40.0

CHARGRILLED PORK CUTLET

Served on top of roast kipfler potatoes, roast cherry tomatoes and spinach topped with chimichurri (GF, DF)

\$38.0 \$47.5

PASTA

member visitor

CHICKEN LINGUINI

Chicken breast pieces, bacon, sundried tomatoes, onion, garlic and spinach in a house made napolitana sauce topped with fresh grated parmesan

\$28.0 \$35.0

CREAMY GARLIC PRAWN LINGUINI

Prawns, bacon, cherry tomatoes, spinach, onion in creamy confit garlic sauce topped with fresh grated parmesan

\$30.0 \$37.5

ROAST PUMPKIN LINGUINI

Roast pumpkin, green peas, sundried tomato, spinach, onion and garlic in house made napolitana sauce (VG)

\$27.0 \$33.8

CHORIZO GNOCCHI

House made gnocchi, chorizo, sundried tomatoes, onion, cherry tomatoes and spinach in a napolitana sauce topped with freshly grated parmesan cheese

\$30.0 \$37.5

BURGERS

member visitor

BEEF BURGER

180g brisket beef patty, mixed leaf lettuce, tomato, beetroot, bacon, burger cheese and pickles with burger sauce served on sesame seed milk bun and side of chips

\$25.0 \$31.3

FRIED CHICKEN BURGER

Fried chicken breast, bacon, cheese, mixed leaf lettuce, tomato, pickles with chipotle aioli on sesame seed milk bun served with side of chips

\$25.0 \$31.3

V = Vegetarian

VO = Vegetarian option available

VG = Vegan

GF= Gluten Free

GFO= Gluten free option available

DF = Dairy free

DFO= Dairy free option available

If you do have any allergen concerns, please speak with our friendly staff upon ordering

Menu



SIDES

CRISPY THICK CUT CHIPS

Fresh grated parmesan and shallots (V, GF)
Add truffle aioli (GF)

member	visitor
\$10.0	\$12.5
\$4.0	\$5.0

KIPFLER POTATOES AND BEANS

Fried Kipfler potatoes and beans in garlic butter, topped with
crispy fried onions (V, GF)

member	visitor
\$15.0	\$18.7

GARDEN SALAD

Mixed leaf lettuce, cherry tomatoes, cucumber, carrot and
onion with seeded mustard dressing (V, GF)

member	visitor
\$12.0	\$15.0

KIDS MEALS

12 YEARS AND UNDER

BEEF OR CRISPY CHICKEN BURGER

Milk bun, cheese, lettuce, tomato sauce and chips
(GFO - beef)

member	visitor
\$15.0	\$18.7

CRISPY FRIED CHICKEN

Southern fried chicken, chips, tomato sauce and salad

member	visitor
\$15.0	\$18.7

LINGUINE BOLOGNESE

with grated parmesan

member	visitor
\$15.0	\$18.7

120G SIRLOIN STEAK

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

member	visitor
\$18.0	\$22.5

DESSERTS

HONEY BRULEE

Brulee made with Paxton honey served with house made honey
comb, strawberry coulis and honeycomb toffee ice cream

member	visitor
\$18.0	\$22.5

MALVA PUDDING

A warm, caramelized sponge cake soaked in a buttery cream sauce,
served with butterscotch sauce, almond praline and old English toffee
ice cream

member	visitor
\$18.0	\$22.5

COCONUT AND MAPLE PANNACOTTA

Coconut pannacotta infused with maple syrup served with strawberry
coulis and strawberry sorbet (VG)

member	visitor
\$18.0	\$22.5

KIDS - ICE CREAM SCOOP

With topping and sprinkles

member	visitor
\$3.0	\$3.8

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.

Wine List at Vincent

SPARKLING

	member	visitor
MOËT Champagne	bottle \$140.0	\$175.0
USHER TINKLER WINES La Volpe Prosecco	150ml \$12.5 bottle \$60.0	\$15.6 \$75.0
FIRST CREEK Brut Cuvee	150ml \$8.5 bottle \$36.0	\$10.60 \$45.0
TYRELL'S WINES Blanc De Blanc	bottle \$90.0	\$112.5

MOSCATO

	member	visitor
PARCHED CROW Moscato	150ml \$10.0 250ml \$16.0 bottle \$45.0	\$12.5 \$20.0 \$56.2

ROSÉ

	member	visitor
WILD REN WINES 2023 Rosé	150ml \$10.0 250ml \$16.0 bottle \$55.0	\$12.5 \$20.0 \$68.7

WHITE

	member	visitor
USHER TINKLER WINES Death By Semillon	bottle \$50.0	\$62.5
LITTLE WINE CO. Pinot Grigio	150ml \$8.5 250ml \$14.0 bottle \$42.0	\$10.6 \$17.5 \$52.5
DE IULIIS WINES 2023 Chardonnay	150ml \$12.0 250ml \$18.0 bottle \$48.0	\$15.0 \$22.5 \$60.0
WILD REN WINES Pinot Gris	bottle \$55.0	\$68.7
TYRRELL'S WINES Beside Broke Road Sauvignon Blanc	150ml \$8.5 250ml \$14.0 bottle \$42.0	\$10.6 \$17.5 \$52.5
TYRRELL'S WINES Special Release Verdelho	150ml \$10.0 250ml \$16.0 bottle \$45.0	\$12.5 \$20.0 \$56.2
SILKMAN ESTATE Semillon	bottle \$65.0	\$81.2

RED

	member	visitor
USHER TINKLER WINES Single Vineyard Pinot Noir	bottle \$60.0	\$75.0
LITTLE WINE CO. Malbec	bottle \$65.0	\$81.2
DE IULIIS WINES 2021 Merlot	150ml \$12.0 250ml \$18.0 bottle \$55.0	\$15.0 \$22.5 \$68.7
WILD REN WINES Sangiovese	bottle \$60.0	\$75.0
TYRRELL'S WINES Moores Creek Cabernet Sauvignon	150ml \$8.5 250ml \$14.0 bottle \$42.0	\$10.6 \$17.5 \$52.5
FIRST CREEK Botanica Shiraz	150ml \$8.5 250ml \$14.0 bottle \$42.0	\$10.6 \$17.5 \$52.5
DE IULIIS WINES Steven Vineyard Shiraz	bottle \$90.0	\$112.5

DESSERT

	member	visitor
DRAYTON'S WINES Log Press Tawny Port	75ml \$10.0	\$12.5

NON-ALCOHOLIC

	member	visitor
MCGUIGAN ZERO Sauvignon Blanc	150ml \$3.5 bottle \$15.0	\$4.4 \$18.7