

THE VAULT ON NELSON

CAFE | BAR | RESTAURANT

SNACK ON

Mixed Olive with Hot Bread 7.5

Edamame with Wasabi Salt 6

Cassava Chips Honey Soy Glaze 5

Bowl of Chips 8.9

Served with mustard aioli

Smoked Almond 6

Sweet Potato Wedges 11.9

Served with sour cream and sweet chilli

Loaded Fries 11.9

Served with smoked cheddar, chunky tomato salsa, fresh chilli and spring onion

Trio Dips 17

Please ask bar staff for the dips of day, served with mixed olive and 2 pieces of pitta bread

SOMETHING BIGGER

Grilled Confit Pork Belly 12

Sriracha chilli and lemon honey drizzle, served with herb coleslaw

Slow Cooked Pork Riblet Entree 18/main 32

Homemade honey glaze, apple slaw and fat chips

Grilled Calamari Salad Entree 14.5/main 22

Lemon pepper seasoning, mix leaves, house made pickle, cherry tomato, cucumber and spicy aioli

THE TASTE FROM ISLAND

Fresh curry leaves, fresh tomato, mustard seed, blend fresh ginger and long red chilli and fresh turmeric slow cooked for 8 hrs to make this beautiful island taste curry sauce

Fresh Local Mussel half kg 16 /1kg 30

Cooked in the Mauritian curry sauce rich in fresh tomato ginger turmeric and fresh curry leaves, served with hot roti bread

Slow Cooked Beef Curry with Roti 19.5

Grilled Veg Zucchini, Squash and Capsicum 17.5

MAIN COURSE

Fish of the Day market price

Chicken Parma 23.5

Panko crumbed free range chicken, thicken Napoli jam, hot salami, taleggio cheese, light garden salad and fries

Chicken and Mushroom Risotto 21.5

Chicken and mushroom, cream, herbs and parmesan cheese

Seafood Pappardelle 27.5

Prawn, mussel, scallop, calamari cooked with garlic and sambal chilli, cherry tomato, herb, lemon with parmesan cheese

GRILL OF THE HOUSE

Grilled Lamb Rump 26

Cooked as Medium

Sous vide marinated lamb rump, grilled with care and served with honey roast parsnip and baby carrot cherry potato and finished with lamb jus

Grass Fed Porter House 300gm 29

Served with pomme purée and broccolini RWJ

Grain Fed Scotch Fillet 250gm 35

Served with pomme purée and broccolini RWJ

BURGER TIME

All burgers served with fat chips

Pulled Pork Bun 21

Slow cooked pulled pork, Kewpie mayo, coleslaw, kimchi

Mixed Mushroom Bun 18

Truffle mixed mushroom enoki, shiitake, baby king brown and button mushroom mix, smoky aioli and water cress

The Vault Wagyu 22.5

Wagyu beef patty cooked medium, house tomato jam, lettuces, piece of bacon, cheese and pickle zucchini

SOUP

Soup of the Day

SOMETHING SWEET

Sticky Date Pudding 12
Butterscotch sauce, double cream

Chocolate Lava Cake 15

Chocolate sauce, pure cream
Please allow 10-15 minutes cooking time

Pull Apart Lemon Tart 15

Lemon curd, chocolate soil, pure cream

Cake of the Day

Please ask our friendly team members for today's offering

Share Plate \$22

A selection of chef's favourite mini cakes, shortbread soil, double cream

Ice-cream S 6/L 9

Served with fairy floss

KIDS MEALS

For kids under 14 years old
All kids meals served with chips

Crumbed Chicken Tenderloin 10

Fish Goujon 10

Kids Burger 14

Kids Steak 14

Served with tomato sauce

Please inform our staff in advance if you have any allergies or dietary concern

No Split bill please