

THE VAULT ON NELSON

CAFE | BAR | RESTAURANT

SNACK ON

Mixed Olive with Hot Bread 7.5

Edamame with Wasabi Salt 6

Cassava Chips with Honey Soy Glaze 5

Oyster

Kilpatrick \$4 /each Natural \$2.5 /each

Tempura with honey glaze \$3.5 /each

Bowl of Chips 8.9

Served with mustard aioli

Tempura Vegetable with Kewpie Mayo 7

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 olives and 2 pieces of pitta bread

A TASTE FROM ISLANDS

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

Fresh Local Mussels 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

SOMETHING BIGGER

Grilled Confit Pork Belly 14

Siracha chilli and lemon honey drizzle, served with herb coleslaw

Slow Cooked Beef Short Rib Entree 18/main 32

Served with homemade smoke BBQ sauce, apple slaw and fat chips

Grilled Calamari Salad Entree 14.5/main 22

Lemon pepper seasoning, witlof salad, house dressing and walnuts with squid ink aioli

Garlic Prawn Entree 14.5 /Main 26.5

Cooked in creamy garlic sauce on rice with salad

Sweet Chilli Prawn Entree 15.5 /Main 27.5

Cooked in creamy Thai chilli sauce on rice with salad

MAIN COURSE

Fish of the Day market price

Beer Battered Fish 19.8

Fresh market fish with chips and salad

Chicken Parma 23.5

Panko crumbed free range chicken topped with thickened Napoli jam, hot salami, melted cheese light garden salad and fries

Chicken and Mushroom Risotto 21.5

Chicken and mushroom and touch cream with herb and parmesan cheese

Seafood Pappardelle 27.5

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