



SNACKS

Edamame **GF 6.5** - Truffled Popcorn **GF, V 9.5** – Marinated Olives **V, GF 6.5** - Garlic Bread **V 9** – Chips, Aioli **V 10**
 Vat Platter – Olives, Pickled Veg, Princis Smallgoods, Hummus, ‘Orfas’ Turkish Bread **GFA 24** Sweet Potato Fries w Cashew Ponzu, Sesame Salt **GF V 14**

Freshly Shucked Oysters

Natural Oysters, Sherry Vinegar Mignonette, Lemon **GF 4.5**
 Oysters Kilpatrick **4.8**
 Panko Crumbed Oysters, Remoulade Sauce **4.8**
 Natural Oysters, Cucumber Apple Wasabi Granita, Tobbiko **4.8 GF**

Small Plates To Share

Bucket of Prawns – ½ Kilo Carnarvon Tiger Prawns, Baguette, Cocktail Sauce, Lemon **GFA 42**
 Vat Loaded Nachos – Corn Chips, Chilli Con Carne, Black Beans, BBQ Sauce, Sour Cream, Pico De Gallo, Avocado **GF 18**
 Tempeh & Vegetable Summer Rolls with Spicy Dipper **Vegan GF 17.5**
 Crispy Mushroom & Goats Cheese Rolls, Enoki Mushrooms, Creamy Truffle Balsamic **V 18**
 Grilled Saganaki Cheese, Honey, Lemon, Oregano, Crusted Bread **V, GFA 17.5**
 Hot Dog Taco – Kransky Sausage, Curry Mayonnaise, Jalapeno Salsa, Provolone, Soft Tortilla **18.5**
 BBQ Arkady Lamb Ribs, Habanero Slaw, Fried Pickles **GFA 19**
 Singapore Chicken Spare Ribs, Peanut Soy **16.5**
 Zucchini, Sweet Corn & Sweet Potato Fritters, Avocado Salsa **V GF 19.5**
 Fried Baby Squid, Yuzu Pepper, Citrus Soy, Creamy Spicy Sauce **GF 18.5**
 Roasted Berkshire Pork Belly, Mango Salsa **25**
 Sautéed Carnarvon Prawns, Charred Sweet Corn Salsa **GF 25.5**
 Baked Prosciutto Wrapped Mozzarella, Tomato Sauce, Sour Dough **18.5**
 Wattle Seed Crusted Smoked Kangaroo, Celery Kohlrabi Salad, Mustard Dressing, Lemon Oil, Tasmanian Pepper **GF 19.5**

Vat2 Bao

Berkshire Pork Belly, Hoisin Sauce, Scallions, Pickled Cucumber **20**
 Szechuan Duck, Plum Sauce, Scallions, Cucumber **22.5**
 Singapore Fried Chicken, Fresh Cucumber, Peanut Soy **20**
 Miso Roasted Cauliflower, Radishes, Japanese Mayo **V 17.5**

Salads

Garden Salad, Honey, Mustard, Poppy seed Dressing **V, GF 10.5**
 Assorted Green Goodness, Almonds **V GF 12.5**
 Salt Roast beets, Bitter greens, Caramelised Peach, Walnuts, Buttermilk Dressing **18.5 V GF**
 Red & White Cabbage, Beets, Fried Chick Peas, Carrots, Zucchini, Corn, Soy Beans w Citrus Dressing **GF 20**
 Salad Of Red Rice, Capsicum, Currants, Parsley, Roasted Almonds, Sunflower Seeds w Honey Soy Dressing **GF 20**
Add Chicken 7.0, Prawns 14.0, Tofu 4.5, Saganaki 8.5
 Watermelon, Feta, Candied Pepitas, Red Onion, Basil, Heirloom Tomatoes **18.5 V GF Vegan Available**
 Seared Tuna, Parsley, Buckwheat salsa, Wakame Dressing, Wasabi salsa **GF 25**

Larger Plates

Fish Of The Day **MP**
 Linguini, Shark Bay Crab, Rocket, Chilli, Garlic, Roast Tomatoes **GFA 34**
 Szechuan Duck, Hoisin, Cucumber, Scallions, Mandarin Pancakes **39.5**
 Tempura Battered Augusta King George Whiting, Chips, Asian Slaw **41**
 Chicken Breast, Scallops, Rosti Potatoes, Light Curry Sauce **38 GF**
 Vat 2 Seafood Platter for 2, Choice of Grilled or Fried, Ask Waiter For Details **GFA 125**
From The Grill
 300gm Margaret River Wagyu Rump 6/7 Score, Café de Paris Butter, Jus, Hand Cut Chips **43.5 GF**
 450gm Char Grilled Donnybrook Marron, herb Beurre Blanc, Chips, Salad **GFA 49.5**
 Noisette of Lamb, Greek Salad, Black Olive Oil **36 GF**
 500 gm Ribeye Steak, Wagyu Fat Potatoes, Spinach, Red Wine Jus **50 GF**

Desserts

Strawberries, Vanilla Pannacotta, Meringue **15**
 Toasted Coconut Mousse, Caramelised Mango Rice, Ice-cream & Mango Sorbet **GF 15**
 Chocolate Pudding, Malt Ice Cream **15**
 Hazelnut Gelato Affogato **GF 9 - With Frangelico 15**

Cheese Platter

Served With Quince, ‘Tasty Edibles’ Bread & Crackers, Please Ask Your Server For The Range Of Cheese

One Cheese	20
Two Cheese	25
Three Cheese	30

GF – Gluten Free GFA – Gluten Free Available V – Vegetarian

*** 10% Public Holiday Surcharge ***