



Snacks

Edamame **GF 7** - Truffled Popcorn **GF, V 9.5** – Marinated Olives **V, GF 6.5** - Garlic Bread **V 9** – Chips, Aioli **V 10**
 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 **GF 4.8**

Vat2 Bao

Berkshire Pork Belly, Hoisin Sauce, Scallions, Pickled Cucumber **18**
 Szechuan Duck, Plum Sauce, Scallions, Cucumber **20**
 Singapore Fried Chicken, Fresh Cucumber, Peanut Soy **18**
 Miso Roasted Cauliflower, Radishes, Japanese Mayo **V 17.5**

Small Plates To Share

Chicken Liver Parfait, Cumberland Sauce, Baguette **GFA 16.5**
 Marron, Buttermilk, Cucumber, Apple, Pickled Lettuce, Damper **GFA 20**
 Spicy Korean Fire Chicken – *Hot* **18**
 Soup Of The Day **MP**
 Tempeh & Vegetable Summer Rolls with Spicy Dipper **Vegan GF 17.5**
 Potato Skins, Sweet Potato Guacamole, Pulled Pork & Smoked Cheese
GF 18.5
 Grilled Saganaki Cheese, Honey, Lemon, Oregano, Crusted Bread **V, GFA 17.5**
 Keto Cheese Tacos, Chilli Con Carne, Avocado, Pepitas, Tomato & Sour
 Cream **18.5 GF**
 Singapore Chicken Spare Ribs, Peanut Soy **16.5**
 Pumpkin, Sweetcorn & Rosemary Fritters, Aioli **V GF 19.5**
 Fried Baby Squid, Potato Bravas & Fried Capers **GF 18.5**
 Sautéed Carnarvon Prawns, Charred Sweet Corn Salsa **GF 25.5**
 Shark Bay Scallops, Roasted Cabbage, Kombu Truffle Butter, Smokey Soy
GF 24
 Wattle Seed Crusted Smoked Kangaroo, Celery Kohlrabi Salad, Mustard
 Dressing, Lemon Oil, Tasmanian Pepper **GF 19**

Larger Plates

Fish Of The Day **MP**
 Keto Zucchini Spaghetti, Almonds, Pesto, Roasted Cherry Tomatoes,
 Bocconcini **GF, V 22**
Add Chicken: 7
 Potato Gnocchi, Mushroom Puree & Sautéed Mushrooms **30**
 Forrest Grange Beef Ragu, Papparadelle & Gremolata **34**
 Szechuan Duck, Hoisin, Cucumber, Scallions, Mandarin Pancakes **39.5**
 Tempura Battered Augusta King George Whiting, Chips, Asian Slaw **41**
 ½ Roasted Linley Valley Free Range Chicken, Mushrooms & Roast
 Potatoes **GF 35**
 Korean Braised Short Ribs, Rice & Kim Chee **38**
 Vat 2 Seafood Platter for 2, Choice of Grilled Or Fried, Ask Waiter For
 Details **GFA 125**
From The Grill
 American Chicken Fried Steak, Sweet Potato Guacamole, Gravy &
 Watermelon Feta Salad **34**
 450gm Char Grilled Donnybrook Marron, Herb Beurre Blanc, Chips, Salad
GFA 49.5
 Berkshire Pork Belly, Crispy Belly, Cider Jus, Cauliflower & Maple Bacon
 Rice, Sugar Snap, Roast Potato **GF 39**
 300g Dunsborough Scotch Fillet, Roasted Onion & Potato Purée, Roasted
 Red Onion, Baby Gem Lettuce, & Onion Mustard Dressing **40**

Salads

Garden Salad, Honey, Mustard, Poppy seed Dressing **V, GF 10.5**
 Assorted Green Goodness, Almonds **V GF 12.5**
 Red & White Cabbage, Beets, Fried Chick Peas, Carrots, Zucchini, Corn,
 Soy Beans W Citrus Dressing **GF V 20**
 Grain, Nut & Seed Salad, Lentils, Cumin Yoghurt Dressing & Pomegranate
V 22
Add To Your Salad: Chicken 7.0, Prawns 14.0, Tofu 4.5, Saganaki 8.5

Desserts

Deconstructed Victoria’s Secret Cocktail – Gin & Lemongrass Crème,
 Passionfruit Ice Cream, Gin & Lime Sorbet, Lime Syrup, Gin Crumble,
 Passionfruit Marshmallow **15**
 Quince & Almond Tart, Caramelised White Chocolate & Saffron Ice
 Cream **15**
 Chocolate Fudge Cake, Roasted Plums, White Chocolate & Cardamon
 Cream, Raspberry Sorbet **GF 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 ***