



### Snacks

Edamame **Gf 7** - Truffled Popcorn **Gf, V 9.5** – Marinated Olives **V, Gf 6.5** - Garlic Bread **V 9** – Chips, Aioli **V 10**  
 Charcuterie Platter – Chicken Liver Parfait, Pork Rillettes, Princis’ Smallgoods, Date & Pumpkin Chutney, Cumberland Sauce, Baguette **GFA 32** 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**

### Small Plates To Share

Marron, Buttermilk, Cucumber, Apple, Pickled Lettuce, Damper **GFA 20**  
 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 Eggplant & Goats Cheese Rolls, Sesame Yoghurt Dipper **V 18**  
 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**  
 Zucchini, Sweet Corn & Sweet Potato Fritters, Avocado Salsa **V GF 19.5**  
 Fried Baby Squid, Potato Bravas & Fried Capers **GF 18.5**

Sautéed Carnarvon Prawns, Charred Sweet Corn Salsa **GF 25.5**  
 Cheese Soufflé, Gorgonzola Sauce, Bitter Leaves, Apple, Walnuts, Honey  
 Truffle Dressing **20**  
 Wattle Seed Crusted Smoked Kangaroo, Celery Kohlrabi Salad, Mustard  
 Dressing, Lemon Oil, Tasmanian Pepper **GF 19**

### Salads

Garden Salad, Honey, Mustard, Poppy seed Dressing **V, GF 10.5**  
 Assorted Green Goodness, Almonds **V GF 12.5**  
 Buckwheat, Red Rice, Grilled Peaches & Nectarines, Bocconcini,  
 Avocado, Red Onion, Capsicum, Mint, Lime, Honey & Olive Oil Dressing **V**  
**GF 25**  
 Red & White Cabbage, Beets, Fried Chick Peas, Carrots, Zucchini, Corn,  
 Soy Beans W Citrus Dressing **GF 20**  
 Beetroot, Red Quinoa, Carrot, Edamame Beans, Spinach, Roasted  
 Almonds, Vinegar, Onion, Mustard Dressing **GF 26**  
 Seared Tuna, Parsley, Buckwheat Salsa, Wakame Dressing & Wasabi  
 Salsa **GF 25**  
**Add To Your Salad: Chicken 7.0, Prawns 14.0, Tofu 4.5, Saganaki 8.5**

### Vat2 Bao

Berkshire Pork Belly, Hoisin Sauce, Scallions, Pickled Cucumber **20**  
 Szechuan Duck, Plum Sauce, Scallions, Cucumber **22.5**  
 Vegan Mushroom & Water Chestnut **V 15**  
 Singapore Fried Chicken, Fresh Cucumber, Peanut Soy **20**  
 Miso Roasted Cauliflower, Radishes, Japanese Mayo **V 17.5**

### 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, Stuffed with Ham, Peppers & Parmesan, Gnocchi  
 Romaine, Tomato & Basil Jus **37.50**  
 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, Prawns, Citrus, Pickled  
 Lettuce, Dashi Potatoes **42.5 GF**  
 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**  
 Scotch Fillet, Roasted Onion & Potato Purée, Roasted Red Onion, Baby  
 Gem Lettuce, and Onion Mustard Dressing **40**

### Desserts

Pavlova, Rosewater Vanilla Cream, Strawberries **15**  
 Toasted Coconut Mousse, Caramelised Mango Rice, Ice-Cream &  
 Mango Sorbet **GF 15**  
 Chocolate Fudge Cake, Roasted Plums, White Chocolate & Cardamon  
 Cream, Raspberry Sorbet **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	<b>20</b>
Two Cheese	<b>25</b>
Three Cheese	<b>30</b>

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

**\* 10% Public Holiday Surcharge \***