



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, Turkish Sausage Hummus, ‘Orfas’ Turkish Bread **GFA 24** Sweet Potato Fries w Cashew Ponzu, Sesame Salt **GF V 14**

Small Plates To Share

Freshly Shucked Oysters: Natural Oysters, Sherry Vinegar Mignonette, Lemon **GF 4**

Oysters Kilpatrick **4.50**

Panko Crumbed Oysters, Remoulade Sauce **4.5**

Natural Oysters, Cucumber Apple Wasabi Granita, Tobbiko **4.7 GF**

Bucket of Prawns – 1/2Kilo Carnarvon Tiger Prawns, Baguette, Cocktail Sauce, Lemon **GFA 42**

Vegan Tacos – Vegan Style Chilli Con Carne, Guacamole, Whipped Lime Tofu **V GF 16.5**

Vat Loaded Nachos – Corn Chips, Chilli Con Carne, Black Beans, BBQ Sauce, Sour Cream, Pico De Gallo, Avocado **GF 18**

Grilled Saganaki Cheese, Honey, Lemon, Oregano, Crusted Bread **V, GFA 17.5**

Roasted Berkshire Pork Belly, Herb Salad, Nam Jim, Chilli, Peanuts, Shallots **GF 18**

BBQ Arkady Lamb Ribs, Habanero Slaw, Fried Pickles **GFA 19**

Singapore Chicken Spare Ribs, Peanut Soy **16.50**

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**

Rottnest Scallops, Charred Sprouts, Black Pudding, Capers, Lemon Oil **GFA 22**

Sautéed Carnarvon Prawns, Polenta, Maple Bacon, Sweet Corn, Miso Butter **GF 24.5**

Vegan Lettuce Cups, Ancient Grains, Seeds & Nut Salad, Peruvian Yellow Chilli Dressing **16.5**

Add: Smoked Salmon **3.5**

Wattle Seed Crusted Smoked Kangaroo, Celery Kohlrabi Salad, Mustard Dressing, Lemon Oil, Tasmanian Pepper **GF 18.5**

Vat2 Bao

Berkshire Pork Belly, Hoisin Sauce, Scallions, Pickled Cucumber **20**

Szechuan Duck, Plum Sauce, Scallions, Cucumber **22.5**

Salads & Sides

Garden Salad, Honey, Mustard, Poppy seed Dressing **V, GF 10.5**

Assorted Green Goodness, Almonds **V GF 12.50**

Eggplant Parmigiana **V 12.5**

Salad of Grains, Sprouts, Chilli, Soft Boiled Egg, Roast Beets, Avocado **V, GF 19**

Seared Tuna, Parsley, Buckwheat Salsa, Wakame Dressing, Wasabi Salsa **V GF 22**

Charred Jap Pumpkin Salad, Crunchy Pepitas, Creamy Jalapeno Dressing, Coriander **GF 18.50**

Add to Your Salad: Tofu - **4.5** Chicken - **7** Smoked Salmon – **7**
Saganaki - **8.5** Prawns - **14**

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**

Pork Belly, Rosti Potatoes, Spinach, Mango Mint, Garlic **GF 38**

Vat 2 Seafood Platter for 2, Choice of Grilled or Fried, Ask Waiter For Details **GFA 125**

From The Grill

300grm Margaret River Wagyu Rump 6/7 Score, Café de Paris Butter, Jus, Hand Cut Chips **43.5**

450grms Char Grilled Donnybrook Marron, Herb Butter, Garden Salad, Chips **GFA 49.5**

Slow cooked Lamb Shoulder, Hummus, Vegetable Cous Cous, Flat Bread **36**

650g Florentine T-bone Steak, Tuscan Potatoes, Eggplant Parmigiana, Broccolini **50**

Mexican Grilled Chicken, Spicy Potatoes, Mescal & Orange Salsa **34.5**

Desserts

Lemon Cheesecake, Gin & Tonic Jelly, Lemon Sherbert, Lime Sorbet **15**

White Chocolate Pannacotta, Mango, Passionfruit, Raspberry 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 ***