



VAT 2



DINNER

BITES & SHARES

Ciabatta bread w Evoo & Balsamic (v) \$8.5

Garlic Bread (v) \$8.5

Toasted Turkish bread w smoky eggplant, Turkish sausage & hummus \$18

VAT Charcuterie w small goods, terrines, cornichons, mustard fruits, Ciabatta wedges \$27

Mixed warm, marinated Olives \$9.5

Edemame with sea salt (v) \$5

SMALL PLATES

Oysters .

Natural \$3.30ea

Kilpatrick • Individual beef & oyster pie • Baby caper & lemon salsa \$3.80ea

• Puffed Rice crusted w Jalepeno dipper • Cucumber & palm sugar vinegarette \$3.80ea

• Mixed plate (1/2 doz 1 of each, doz 2of each)

Japanese seven spiced baby squid, seaweed salad, rice ball & chilli dipper \$24

Soup of the Day mp

Twice cooked pork & Rottnest scallop salad w apple, peanuts & naam jim (gf) \$24

Filo wrapped prawns w gremolata \$17.5

Crispy Soft Shell crab roll w Wasabi mayo & black vinegar \$20

Self-saucing white anchovies (gf) \$13

Croquetas of spanish rice, Manchego, artichoke & Serrano ham \$16.5

Salt Cod fritters w aioli \$16.5

Quesadilla of beef w refried beans, salsa & sour cream \$16

T... N... C... \$17



VAT 2

DINNER



MAINS

Fish of the Day mp

Toasted penne w chicken, smoked bacon, Roma tomatoes & porcini cream \$35

White Rocks veal loin, shark bay crab croquette, sweet sugar snap peas & shellfish coulis \$45

Crispy beef brisket on cauliflower puree w sautéed spinach, black olives & poached egg,
truffle oil \$36.5

Three Mushroom and Fontina Crostata w slow roasted tomato and spinach salad (v) \$26

Vat chicken chasseur w parsley potatoes & slow roasted field mushroom (gf) \$37

Szechuan duck w mandarin pancakes, cucumber, spring onion & rice paper roll \$40

Prosciutto wrapped rabbit on marjoram braised cabbage w confit rabbit potatoes, grain mustard
sauce (gf) \$38

Seafood platter for 2 w tempura whiting, chilli mussels, seared scallops, garlic prawns, grilled
marron, natural & kilpatrick oysters & chilli salt squid w salad & Ciabatta wedges \$130

FROM THE GRILL

30 days aged Dunsborough beef. All Gluten Free.

500g T - bone \$45

250g Fillet \$43

350g Sirloin \$39.5

450g Rump \$37.5

All w savoury potato cake, wilted spinach & choice of sauce: Béarnaise • 3 pepper • Mushroom • Red wine

SIDES

Wok fried greens w oyster sauce (v) \$10

Roasted pumpkin w chilli, feta & olives (v) (gf) \$10

House fries w sweet chilli & sour cream (v) \$9.5

