

VAT 2 Lunch

12.00-15.00

Garlic Bread	8.5 (v)
Ciabatta Bread , w EVOO & balsamic	8.5 (v)
Turkish bread , w 2 dips - Smokey eggplant, hummus & grilled turkish sausage	18.0
Vat Charcuterie Plate - Selected smallgoods and terrines with cornichons, mustard fruits and bread	27.0

Oysters

Natural	3.3 each
Kilpatrick - individual beef and oyster pie - puffed rice crusted w jalapeno dipper	3.8 each
Baby caper and lemon salsa-cucumber and palm sugar vinaigrette	3.8 each

Salad

Char grilled tuna on tabouleh salad with preserved lemon, yoghurt and pomegranate	28.0
Caesar salad/Caesar w chicken	19.0/25
Japanese 7 spiced baby squid , jalapeno dipper, chukka wakame, rice ball	24.0
Twice cooked pork and Rottneest scallop salad apple ,peanuts, nam jim	30.0
Nori and panko crumbed chicken w avocado, Tatsoi and pickled ginger mayo	26.5

Mains

Classic New York Rueben sandwich , corned beef-rye-swiss cheese-sauerkraut Russian dressing, served with fries	19.0
Chicken fajita wrap , fries and salad	19.5
Charmoula chicken sandwich , bacon, avocado, tomato, swiss cheese, mayo	18.5
3 cheese and mushroom crostata , slow roasted tomato and spinach salad	27.0
Linguini - Pumpkin pinenuts, spinach, soft fetta white wine cream sauce	26.5
Steak & Golden Ale Pie - served with creamed potato and pea purée	27.0
Chicken parmigiana , fries & salad	29.5
Beer battered barramundi , fries, salad & remoulade	30.0
Tempura whiting , fries, salad, green chilli sauce & lemon	32.0
Vat burger - chargrilled beef patty, caramelised onion, egg, cheddar, beetroot, tomato, lettuce, ketchup and mayo on a Turkish bun served with fries	29.0
Fish of the day	mp
bbq pork spare ribs , asian slaw, hoi sin	27.5
350g sirloin steak - with savoury potato cake and sautéed spinach w your choice of sauce - 3 pepper, mushroom, cafe de paris butter, red wine jus	39.5

450g rump steak - with fat chips and salad your choice of sauce - 3 pepper, mushroom, cafe de paris butter, red wine jus **37.5**

Sides

Wok fried greens w oyster sauce **10.0**
Roasted pumpkin with chilli fetta and olives **10.0**
Fries with chilli & sour cream **9.5**
Garden salad **9.5**
Whipped potato with cafe de paris butter **8.0**
Brocollini w rosemary anchovy and garlic **10.0**

All prices are inclusive of GST
Sorry, no separate billing
Head Chefs: Brett Johnson & Dave Allen

Desserts

Granny smith and rhubarb streusel tart w rhubarb sorbet and apple gel **13.5**
White chocolate and raspberry mousse **15.5**
Vat 2 pavlova with lemon curd, double cream and fruit salsa **13.5**
Date and cardomon pudding, caramel sauce, sesame parfait and coffee macerated dates **15.5**
Ice Cream by the scoop served with homemade honeycomb **5.5**

Cheese Plate served with quince, bread & muscatels

One cheese **18.0** two cheeses **23.0** three cheeses **28.0**
choose from our cheeses supplied by the blue cow cheese company
please ask your waitperson for today's choices

Drinks

Bubbles by the glass - Flame tree brut chardonnay pinot noir **9.0**
Thompson estate **9.0**
Bottled Water - Vittoria azzura natural spring water, 750ml **6.0**
Vittoria azzura sparkling mineral water, 750ml **6.2**
Juices - Orange juice • Apple juice • Pineapple juice • **5.5**
Tomato juice • Cranberry juice
Coffee - short black **3.6**
cappuccino • flat white • latte • long black **4.0**
hot chocolate • mocha • macchiato **4.4**

long macchiato • chai latte • affogato **4.4**
Extra shot • Soy milk **.7**

Tea - earl grey • chamomile • English breakfast • **4.0 pot for 1**
tropical green tea • marsala chai • peppermint • **8.0 pot for 2**
fruit sunset

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