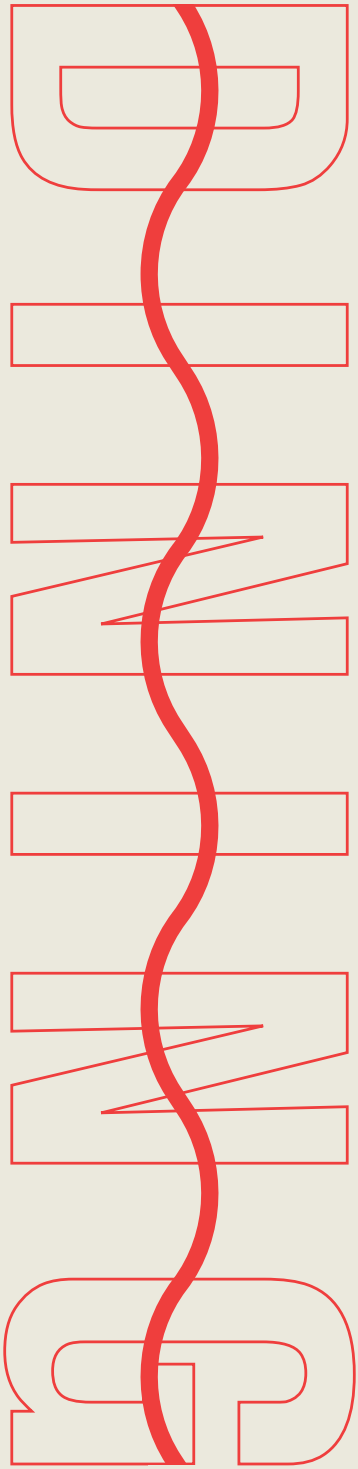

SCAN TO VIEW
DIGITAL COPY

SHARED PLATES

HOUSE MARINATED AUSTRALIAN ALTO OLIVES (vg) (df) 10

WOODFIRED GARLIC BREAD (VG) 12
w/ oregano, olive oil, salt

CAULIFLOWER BITES (VG) 15
w/ chipotle mayo

CALAMARI FRITTI (GF) (DF) 20
fried calamari w/ aioli

FRIES (V) (VG) (GF) (DF) 12
w/ aioli, rosemary salt

SWEET POTATO FRIES (V) (VG) (GF) 15
w/ aioli

PRAWN BUCKET (300g) 25
fresh tiger prawns (QLD) w/ seafood sauce
Friday - Sunday only

CHEESEBURGER SPRING ROLLS 14
w/ American mustard, ketchup

CHICKEN WINGS (½kg) (GF) 20
sticky bbq or
hot buffalo w/ blue cheese sauce

ANTIPASTO BOARD (SERVES 4 PAX) 59
3 meats, 3 cheeses, mixed olives, woodfired bread, lavosh

SALADS

add: chicken 5, prawn 6

CAESAR SALAD 18
crispy bacon, egg, croutons w/ freshly shaved parmesan, Caesar dressing

SPICED PUMPKIN & QUINOA SALAD (V) 18
Thai spice, baby spinach, Danish fetta w/ fresh lime, balsamic glaze

BEETROOT & WALNUT SALAD (V) 18
black rice, shredded cabbage, carrot, goat cheese w/ lemon dressing

PLEASE ORDER AT THE BAR

ALL FOOD ITEMS INCUR A 10% SUNDAY SURCHARGE
FOOD & BEVERAGE ITEMS INCUR A 15% PUBLIC HOLIDAY SURCHARGE

MAINS

CHICKEN SCHNITZEL 30
homemade parmesan & herb crust w/ rocket & parmesan salad, fries, choice of sauce

CHICKEN PARMIGIANA 32
homemade parmesan & herb crust topped with mozzarella, napolitana sauce w/ rocket & parmesan salad, fries

SOUTH AUSTRALIAN BARRAMUNDI (GF) 34
w/ broccolini, potato gratin

BEER BATTERED FLATHEAD 28
w/ fries, lemon, tartar sauce

RIVERINA EYE FILLET (200g) (GF) 42
w/ potato gratin, broccolini, red wine jus

BLACK ONYX RUMP MB3+ (250g) (GF) 30
w/ fries, rocket & parmesan salad, choice of sauce

SIRLOIN, NZ, GRASS FED (300g) (GF) 36
w/ fries, rocket and parmesan salad, choice of sauce

SIDES

POTATO GRATIN (V) (GF) 12
w/ garlic, rosemary

BROCCOLINI (V) (VG) (GF) (DF) 12
w/ garlic, chilli & roasted cashews

HEIRLOOM CARROTS (V) (VG) (GF) (DFO) 12
w/ feta, honey and pine nuts

BURGERS

all served w/ fries | add: bacon 3, cheese 3, patty 5

CHEESEBURGER 22
wagyu beef pattie, melted American cheddar, onion, Vicar burger sauce

THE VICAR BURGER 26
wagyu beef pattie, melted American cheddar, tomato, lettuce, bacon, Vicar burger sauce

FRIED CHICKEN BURGER 25
buttermilk chicken tenderloin, chipotle mayo, slaw

GRILLED CHICKEN BURGER 25
crisp lettuce, chipotle mayo

PASTA

RIGATONI (GFO) (DFO) 26
w/ beef ragu

LINGUINE (VO) (GFO) (DFO) 28
w/ prawns, chilli, cherry tomatoes, rocket

FETTUCINE (GFO) (DFO) 32
w/ spanner crab, lemon, butter, basil

FUSILLI (V) (VGO) (GFO) (DFO) 26
w/ eggplant & ricotta, fresh basil

ROASTED PUMPKIN & SAGE RISOTTO (V) (GF) 24
topped w/ parmesan and herbs

PIZZA

gf pizza base 5

MARGHERITA (V) (GFO) (DFO) 22
w/ tomato base, fior di latte, basil

PEPPERONI (GFO) (DFO) 24
w/ tomato base, fior di latte, pepperoni, oregano

NDUJA (GFO) (DFO) 26
w/ tomato base, fior di latte, spicy pork mince, pickled chilli, whipped ricotta

PROSCIUTTO (GFO) (DFO) 26
w/ tomato base, fior di latte, prosciutto, rocket, parmesan, balsamic glaze

CHILLI PRAWN (GFO) (DFO) 28
w/ tomato base, fior di latte, roasted capsicum, crispy pancetta

HAM & PINEAPPLE (GFO) (DFO) 24
w/ tomato base, fior di latte, pineapple, leg ham

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten.
Whilst reasonable efforts are taken to accomodate guest dietary needs, we cannot guarantee that our food will be allergen free.

KIDS

gf pizza base 3

HAM & PINEAPPLE PIZZA	14
MARGHERITA PIZZA	14
SCHNITZEL & CHIPS	14
RIGATONI BOLOGNESE	14

DESSERTS

NUTELLA PIZZA w/ strawberries, icing sugar	16
GELATO (2 SCOOPS) vanilla, chocolate, pistachio, hazlenut	5

SAUCES

$3

AIOLI (GF)
GRAVY (GF)
RED WINE JUS (GF)
MUSHROOM (GF)
PEPPERCORN (GF)

COMPLIMENTARY

TOMATO
BBQ
SEEDED MUSTARD
HOT ENGLISH MUSTARD

KIDS EAT FREE

ONE KIDS MEAL WITH ANY FULL-PRICED ADULT MEAL PURCHASED

MONDAY - THURSDAY
4PM - 7PM

DIETARIES

VEGETARIAN (V)
VEGAN (VG)
GLUTEN FREE (GF)
DAIRY FREE (DF)
VEGETARIAN OPTION (VF)
GLUTEN FREE OPTION (GFO)
DAIRY FREE OPTION (DFO)

DAILY SPECIALS

HAPPY HOUR
MONDAY - FRIDAY
3PM - 6PM

MONDAY

CHEESEBURGER 15
w/ fries

FRIED/GRILLED CHICKEN BURGER 15
w/ fries

TUESDAY

250g RUMP STEAK 20
w/ fries, salad, choice of sauce

WEDNESDAY

ANY PIZZA 15

CHEFS PASTA OF THE WEEK 20

THURSDAY

CHICKEN SCHNITZEL 20
w/ fries, slaw choice of sauce

FRIDAY

1/2kg CHICKEN WINGS 15
choice of sticky bbq or
hot buffalo w/ blue cheese sauce

SATURDAY (2PM - 7PM)

COCKTAILS 10
espresso martini, aperol spritz, margarita

WHITE

EARTHWORKS RIESLING ..... 9 / 38
Eden Valley, South Australia

BTW ZILZIE CHARDONNAY ..... 8.5 / 35
Murray Darling, South Australia

NATIVO TERRE DI CHIETI PINOT GRIGIO ..... 9.5 / 42
Abruzzo, Italy

BESIDE BROKE ROAD PINOT GRIS ..... 9.5 / 42
King Valley, Victoria

SCORPIUS SAUVIGNON BLANC ..... 9.5 / 39
Marlborough, NZ

PITCHFORK SEMILLON SAUVIGNON BLANC ..... 8.5 / 38
Western Australia

SPARKLING & CHAMPAGNE

DUNES & GREENE MOSCATO ..... 12 / 45
South Australia

NV BTW ZILZIE SPARKLING ..... 8.5 / 35
Murray Darling, South Australia

DA LUCA PROSECCO ..... 10 / 45
Veneto, Italy

MUMM MARLBOROUGH ..... 13 / 59
Marlborough, NZ

VEUVE CLICQUOT CHAMPAGNE NV 110
Champagne, France

CHANDON GARDEN SPRITZ 12
Yarra Valley, Victoria

RED

BTW ZILZIE CABERNET MERLOT ..... 8.5 / 35
Murray Darling, South Australia

AIRLIE BANK PINOT NOIR ..... 12.5 / 54
Yarra Valley, Victoria

EARTHWORKS SHIRAZ ..... 9 / 38
Barossa Valley, South Australia

MAXWELL "LITTLE DEMON" GSM ..... 11 / 48
Mclaren Vale, South Australia

BUTTERFLY KISS ORGANIC CABERNET SAUVIGNON ..... 10 / 46
Regional Victoria

ROSÉ

EXCUSE MY FRENCH ..... 10.5 / 47
Provence, France

WHISPERING ANGEL 59
Provence, France

MINUTY ..... 12 / 52
Côtes de Provence, France

SHARING JUGS

PIMM'S COOLER 35
Gordons Gin, Pimms No.1, Peach Monin, Elderflower Monin,
lemonade, Zilzie Sparkling, seasonal fruit

SANGRIA JUG 35
Steinbok Peach Schnapps, Elderflower Monin, BTW Cabernet Merlot,
lemonade, Zilzie Sparkling, seasonal fruit

COCKTAILS

PASSIONFRUIT CAPRIOSKA 18
Ketel One Vodka, Passionfruit Monin, lime wedge

VANILLA PASSION 17
Smirnoff Vodka, Passionfruit Monin, Caramel Monin, lime juice, apple juice, egg white, seasonal garnish

LYCHEE LUST 17
Smirnoff Vodka, Pineapple Juice, Lychee Monin, grenadine, lychee skewer

STRAWBERRY MOJITO 17
Pampero Blanco, lime juice, Strawberry Monin, soda water, mint sprig

LEMONGRASS MULE 16
Gordon's Gin, house-made lemongrass syrup, bitters, ginger ale, lemongrass spear

SWEET PEACH TEA 17
Wild Turkey Bourbon, Southern Comfort, tea, lemon juice, Peach Monin, lemon wedge, mint sprig

CHARLIE CHAPLIN 18
Hayman's Sloe Gin, De Kuyper Apricot Brandy, lime juice

MOCO ESPRESSO MARTINI 18
crafted with Broken Bean coffee liqueur

BELLA'S PURPLE RAIN 17
Gordons Gin, lemon juice, pineapple juice, Butterfly Pea Monin, Strawberry Monin, egg white, seasonal garnish

FROZEN COCKTAILS $10

MOCKTAILS

GRAPEFRUIT SPRITZ 10
grapefruit juice, bitters, lemonade, grapefruit slice

ORANGE NOJITO 10
orange juice, apple juice, simple syrup, soda water, mint sprig

TEA TIME 10
tea, Peach Monin, lemon juice, lemon wedge

STRAWBERRY LUSH 10
lime juice, Strawberry Monin, soda, mint sprig

HAPPY HOUR

MONDAY - FRIDAY
3PM - 6PM

$6 HOUSE BEER & WINE

THE

VICAR

The Vicar Kitchen & Bar acknowledges the traditional owners of the land, the Dharug people of the Eora nation.

We pay our respects to their elders past, present and emerging.

The Vicar promotes the Responsible Service of Alcohol.