THE Vault RESTAURANT

ANTIPASTO

Grilled Pane Di Campagna Bread, EVOO & Balsamic $12
(GFO + $3)

Garlic Bread (4) (V) $13
Grilled sourdough bread topped with garlic butter, olive oil & Italian herbs
extra slice + $3.50
(GFO +$3) (VeO)

Garlic Pizza (V) $17
Garlic oil, sea salt, Parmesan & rosemary
(GFO + $3) (VeO)

Fonduta di Formaggi (V) $30
Garlic pizza served with oven-baked soft provolone and mozzarella fondue, cherry tomato confit & fresh basil
(GFO +$3)

Bruschetta (4) (V) $18.50
Crispy bread, garlic oil, Roma tomato, Buffalo mozzarella & basil
(GFO +$3) (VeO) (extra slice +$4.50)

Antipasto Misto (for 2) $38
Mortadella, Casalingo salami, cacciatore, provolone, arancini balls, mixed olives, grilled zucchini and eggplant, roasted capsicum & grilled bread

Mushroom Arancini (4) (V) $24
Home-made truffle, mushroom & mozzarella risotto balls served with our house dip
(extra arancini +$5)

Meatballs (5) $27
Nonna's traditional beef meatballs served with grilled bread

Chilli Mussels (A) $28
Garlic chilli mussels served in a Napoletana sauce, with fresh basil & garlic bread
(GFO +$3)

Lemon & Pepper Squid (I) $28
Tender fried baby squid served with aioli & sweet chilli sauce

Picante Garlic Prawns (A) $29
Local prawns with garlic, chilli, olive oil, tomato concassé & Napoletana sauce, served with garlic bread
(GFO + $3)

(GFO) - Gluten free Option available (V) – Vegetarian (VeO) – Vegan Option available
(A) – Australian (I) – Imported (M) – Mixed Origins
Take- Away container - $0.50

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PASTAS

Lasagna $33
Classic home-made beef & pork lasagna with Napoletana sauce, parmesan, **basil & nut pesto**

Seafood Linguine (M) $36
Linguine with mussels (A), clams (I), squid (I), prawns (A), fresh fish (A) in a Napoletana sauce with olive oil
(Add chilli +$1) (Add parmesan on side +$1) (GFO +$3)

Mushroom Fettuccine (V) $33
Fettucine with creamy truffle, mushroom & Taleggio sauce topped up with shaved parmesan
(Add chicken +$6) (Add extra parmesan on side +$1) (GFO +$3)

Napoletana Fettuccine (V) $32
Fettucine with tomato sugo, garlic, **basil & nut pesto** topped up with shaved parmesan
(Add chicken +$6) (Add extra parmesan on side +$1) (GFO +$3) (VeO)

Chicken & Sundried Tomato Tortellini $33
Tortellini pasta filled with chicken and sundried tomato in a pancetta & creamy mushroom sauce

Pulled Pork Belly Gnocchi $35
Gnocchi tossed with slow-cooked pulled pork belly ragu & topped up with ricotta salata

Gnocchi al Gamberi (A) $36
Gnocchi tossed with local prawns(A), garlic, chilli, semi-sundried tomatoes and **basil & nut pesto** in a Napoletana sauce

Pesto Risotto (V) $33
Arborio rice with **basil & nut pesto**, sundried tomatoes topped up with shaved parmesan
(GFO)(VeO)

Pumpkin & Prosciutto Risotto $35
Arborio rice with diced prosciutto and roast pumpkin topped up with stracciatella cheese & **pistachio dust**
(GFO)(VeO)

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MAINS

Seafood Platter (for 1) (M) $62
Scallops (A),Tiger prawns (A), squid(I), fish (A), chilli mussels (A) served with chips & a garden salad

Lemon & pepper Squid (I) $38
Tender fried baby squid served with aioli, sweet chilli sauce & a garden salad

Chilli Mussels (1kg) (A) $40
Garlic chilli mussels served in a Napoletana sauce with fresh basil & garlic bread
(Add extra chilli +$1) (GFO +$3)

Picante Garlic WA Prawns (A) $41
Local prawns with garlic, chilli, olive oil, tomato concassé & Napoletana sauce served with garlic bread
(GFO +$3)

Chicken Schnitzel $34
Panko crusted chicken breast schnitzel served with chips & salad
(Parmigiana +$2) (Garlic & Rosemary Jus +$3.50)

Roast Porchetta $44
Italian rolled herb stuffed pork served with sweet potato puree, sauteed broccoli and a garlic & rosemary jus
(GFO)

Capretto $44
Slow-braised baby goat with seasonal vegetables & grilled polenta

Lamb shoulder $44
Slow-braised Lamb shoulder served with brussels sprouts, roast potato & a red wine jus
(GFO)

FISH OF THE DAY - $MP
MEAT SPECIAL- $MP
Please ask your waitperson for details

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SALADS

Caesar Salad $25
Cos lettuce, crispy bacon, egg, Parmesan, herbed croutons
& Caesar dressing (dressing made with anchovies)
(GFO +$3) (Add Anchovies +$3)

Insalata Mediterranean (V) $20
Grilled eggplant, cherry tomatoes, Kalamata olives, Spanish onions, cucumber & ricotta salata
(GFO)(VeO)

Halloumi Salad (V) $28
Grilled halloumi, mesculin, roast pumpkin, **pine nuts**, olives, red capsicum,
sundried tomatoes & Spanish onion with a lime citronette dressing
(GFO)(VeO)

(Add grilled Chicken to any salad +$6) (Add Prawns (5)(A) to any salad +$9)

SIDES

Garlic & rosemary roast potatoes (V) (GFO) $13
Chips with garlic aioli (V) $13
Sweet Potato Wedges with sour cream & sweet chilli sauce (V) $16
Sauteed brussels sprouts, garlic & ricotta salata (VeO)(GFO) $15
Grilled polenta & spicy tomato vinaigrette (V) (GFO) $12.50

Mixed Side Salad (V) $12.50
Extra Parmesan Cheese $1
Aioli sauce/ Tomato sauce/ sour cream/ sweet chilli/ chilli $1
Garlic & Rosemary jus or any other available jus or sauce $3.5

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PIZZA

Available Wednesday to Friday 5pm - 9pm
Saturday and Sunday 12pm- 9pm

Boscaiola $29
Mozzarella, mushroom, taleggio cheese, Gorgonzola cheese, Italian sausage & truffle cream

Margherita (V)(VeO) $22
Tomato base, mozzarella & basil

Bufalina (V) $29
Tomato base, buffalo mozzarella, basil & extra virgin olive oil

Tropicana $26
Tomato base, mozzarella, ham & pineapple

Rustica $28
Porchetta, mozzarella, provolone, potatoes, red onion, rosemary & porchetta sauce

Calzone Di Casa (folded pizza) $29
Tomato sauce, mozzarella, ham, mushrooms, with cherry tomatoes & rocket salad

Prosciutto $30
Tomato base, mozzarella, rocket, prosciutto, shaved parmesan & extra virgin olive oil

Pepperoni $27
Tomato base, mozzarella & pepperoni

Capricciosa $28
Tomato base, mozzarella, ham, mushrooms, artichokes & Kalamata olives

Vegetariana (V)(VeO) $26
Tomato base, mozzarella, eggplant, zucchini, roasted pumpkin, capsicum, kalamata olives & parmesan

Gamberi (M) $30
Tomato base, mozzarella, prawns (A), anchovies (I), garlic oil, chilli & zucchini

Meatlovers $29
Tomato base, mozzarella, ham, pepperoni, Italian sausage & bacon

Siciliana $29
Tomato base, mozzarella, pepperoni, mushroom, Italian sausage, Kalamata olives & capsicum

Diavola $29
Tomato base, mozzarella, Nduja (spicy Italian pork sausage paste), capsicum, Stracciatella cheese and fresh basil

Thick Base +$5 **Gluten Free Base +$5**

EXTRAS EACH

Mozzarella cheese $3	**Chilli $1**	**Prawns (5) $9**	**Thick Base $5**
Buffalo Mozzarella $6	**Truffle Cream $4**	**Prosciutto $7**	**GF Base $5**
Vegan Cheese $4		**Chicken $6**	**Add any other $3**
Italian Sausage $4			

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