THE Vault RESTAURANT

# ANTIPASTO

**Grilled Pane Di Campagna Bread, EVOO & Balsamic $12.00**
**(GFO +$3)**

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

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

**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 Napolitana 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**

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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, garlic, chilli, semi sundried tomato 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 & roast pumpkin topped up with Stracciatella cheese & **pistachio dust**
**(GFO)(VeO)**

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# MAINS

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

**Chilli Mussels (1kg) (A) $40**
Garlic chilli mussels in 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 and 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)**

**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)**

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# PIZZA

## Available Wednesday to Friday 5pm - 9pm
## Saturday and Sunday12pm-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

**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) paste, capsicum, Stracciatella cheese and fresh basil

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

# EXTRAS EACH

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

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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, roasted pumpkin, **pine nuts**, olives, red capsicum,
sundried tomatoes & Spanish onion with lime citronette
**(GFO)(VeO)**

**(Add grilled Chicken to any salad +$6) (Add grilled 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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