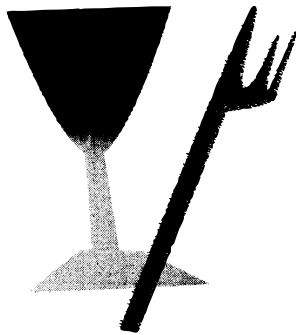


MENU



THE
VICAR

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SHARED PLATES

HOUSE MARINATED AUSTRALIAN ALTO OLIVES (VG)(DF)(GF)	10
WOOD-FIRED GARLIC BREAD (V)(VGO) oregano, olive oil & sea salt (add cheese +4)	12
FRIED CAULIFLOWER BITES (GF) sweet & spicy sauce with salted almonds	18
CALAMARI FRITTI (GF)(DF) loliGo fried calamari w/aioli	20
FRIES (V)(VGO)(GF) aioli	12
SWEET POTATO FRIES (V)(VGO)(GF) garlic aioli	16
MAC AND CHEESE BITES (V) (5PCS) sugo, truffle aioli	16
1/2KG CHICKEN WINGS sticky bbq sauce or hot buffalo w/ blue cheese sauce	20
ANTIPASTO BOARD 3 cured meats, 3 local and international cheeses, mixed olives, lavosh, dried fruits & wood-fired garlic bread	59

SALADS & BOWLS

(add chicken +5, add prawns +10, add Sashimi Tuna +10)

CAESAR SALAD (DFO)(GFO) crispy bacon, egg, croutons w/ freshly shaved parmesan & caesar dressing	24
WINTER GREEN BOWL (V)(GF)(VGO) maple roasted pumpkin, cauliflower rice, quinoa, spinach, pecans, avocado, pepitas, cranberries, radicchio, marinated goats cheese and yuzu miso dressing	25
VICAR POKE BOWL (GF)(VGO) choice of either sashimi tuna or chicken shredded cabbage, seaweed salad, avocado, edamame, cucumber, carrot, crushed wasabi peas, pickled ginger, flying fish roe, green tea soba noodle w/ roasted sesame dressing	30

MAINS

CHICKEN SCHNITZEL	30
homemade parmesan & herb crust w/ rocket & parmesan salad, fries & choice of sauce	
CHICKEN PARMIGIANA	33
homemade parmesan & herb crust topped with mozzarella, double smoked ham, napoletana sauce w/ rocket & parmesan salad & fries	
PAN SEARED TASMANIAN SALMON FILLET (GF)	35
crushed kipfler potatoes and sauce vierge	
BEER BATTERED HOKI FILLET (DF)	29
fries, lemon & tartar sauce	
RIVERINA EYE FILLET (200g) (GF)	42
creamy potato gratin, grilled broccolini & choice of sauce	
BLACK ONYX RUMP MB3+ (250g) (GF)	34
fries, rocket & parmesan salad & choice of sauce	
JACK'S CREEK SCOTCH, GRAIN FED (250g) (GF)	38
fries, rocket & parmesan salad & choice of sauce	
TEMPURA PRAWN TORTILLAS (3PCS) (DF)	21
pineapple, mint, coriander salsa & chipotle aioli	
14-HOURS SOUS VIDE BBQ PORK RIB (GF)(DF) 1/2 RACK / FULL RACK	36 / 55
smokey carolina bbq sauce, chip, coleslaw	

BURGERS

(all served w/ fries, add bacon +3, add cheese +3, extra patty +5, Gluten free bun +3)

THE VICAR BURGER (GFO)	28
wagyu beef patty, melted american cheddar, tomato, lettuce, caramelised onion, bacon & vicar burger sauce	
KOREAN FRIED CHICKEN BURGER	28
crispy chicken breast fillet, shredded iceberg, house made korean sss (sweet, spicy, sticky) sauce	
CHEESEBURGER (GFO)	25
wagyu beef patty, double-melted american cheddar, onion & vicar burger sauce	
CRUMBED BARRAMUNDI BURGER	28
tartar, pickles & shredded iceberg lettuce	

PASTA

RIGATONI BOLOGNESE (GFO)(DFO) beef ragu & parmesan	26
CHILLI PRAWN LINGUINE (VO)(GFO)(DFO) chilli, garlic, cherry tomatoes & rocket	32
HOUSE BAKED EGGPLANT LASAGNA (V)(GFO) sugo, provolone cheese, ricotta salata and pangrattato	28
CONCHIGLIE BOSCAIOLA (GFO) shell pasta, truffle, mushroom, pancetta, italian pork sausage, peas, cream, parmesan	28

PIZZA

(gluten-free base +5)

MARGHERITA (V)(GFO)(DFO) tomato base, fior di latte & basil	22
PEPPERONI (GFO)(DFO) tomato base, fior di latte, pepperoni & oregano	24
DIAVOLA (DFO)(GFO) tomato base, fior di latte, hot salami & olives	26
MEDITERRANEAN (V)(DFO)(GFO) tomato base, fior di latte, mushrooms, artichoke, grilled eggplant, cherry tomato & capsicum	24
PROSCIUTTO (GFO)(DFO) tomato base, fior di latte, prosciutto, rocket, parmesan & balsamic glaze	27
CHILLI PRAWN (GFO)(DFO) tomato base, fior di latte, cherry tomatoes, grilled capsicum & wild rocket	29
HAM & PINEAPPLE (GFO)(DFO) tomato base, fior di latte, pineapple & double smoked leg ham	25
PERI PERI CHICKEN (GFO)(DFO) tomato base, fior di latte, cherry tomatoes, red onion, roasted capsicum & chilli mayo	26
MEAT LOVERS (GFO)(DFO) hickory BBQ base, fior di latte, double smoked ham, pepperoni & cabanossi	28

SIDES

CHARRED BROCCOLINI (VG)(DF)(GFO) 12
pangrattato

PEAR & ROCKET SALAD (V)(GF)(DFO) 12
parmesan, balsamic & extra virgin olive oil

KIDS

(kids gluten-free base +5)

HAM & PINEAPPLE PIZZA 15

MARGHERITA PIZZA (V) 15

SCHNITZEL & CHIPS 15

PASTA NAPOLITANA (V) 15

DESSERT

(extra scoop gelato +4)

NUTELLA PIZZA (V) 16
strawberries & marshmallows

GELATO (2 SCOOPS) (V) 8
vanilla, chocolate, pistachio or hazelnut

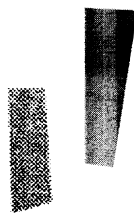
STICKY DATE PUDDING (V) 12
caramelised condensed milk, vanilla gelato

SAUCES

**AIOLI (GF), GRAVY (GF), RED WINE JUS (GF), MUSHROOM (GF),
PEPPERCORN (GF)** 3

**COMPLIMENTARY: TOMATO, BBQ, SEEDED MUSTARD,
HOT ENGLISH MUSTARD**

WHAT'S ON AT THE VICAR



MONDAY

SELECTED BURGERS \$20

TUESDAY

RUMP STEAK \$20

WEDNESDAY

CHICKEN SCHNITZEL \$20

THURSDAY

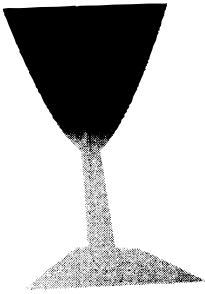
ANY PIZZA \$20
PINTS FOR SCHOONERS
MEMBERS BADGE DRAW

FRIDAY

MULLED WINE \$12 4-6PM
JOKER POKER
MEAT RAFFLE

SATURDAY

COCKTAIL HAPPY HOUR
\$30 JUGS 4-6PM



DRINKS



WHITE

		150ML	250ML	BTL
ZILZIE BTW CHARDONNAY	MURRAY DARLING, SA	11	18	48
EARTHWORKS RIESLING	EDEN VALLEY, SA	11	18	48
FALLING LEAF PINOT GRIGIO	HUNTER VALLEY, NSW	11	18	48
LITTLE ANGEL SAUVIGNON BLANC	MARLBOROUGH, NZ	12	19	50
TYRRELLS SPECIAL RELEASE FIANO	HUNTER VALLEY, NSW			66
PARALIAN BOWYER RIDGE VINEYARD CHARDONNAY	ADELAIDE HILLS, SA			80

SPARKLING & CHAMPAGNE

		150ML	BTL
ZILZIE BTW CUVÉE BLANC	MURRAY DARLING, SA	11	48
DA LUCA PROSECCO	VENETO, ITALY	12	55
DUNES & GREENE MOSCATO	SOUTH AUSTRALIA	11	48
MUMM MARLBOROUGH BRUT PRESTIGE	MARLBOROUGH, NZ		75
VEUVE CLICQUOT CHAMPAGNE NV	CHAMPAGNE, FR		130

RED

		150ML	250ML	BTL
ZILZIE BTW CABERNET MERLOT	MURRAY DARLING, SA	11	18	48
EARTHWORKS SHIRAZ	BAROSSA VALLEY, SA	11	18	48
SPICE TRADER CABERNET SAUVIGNON	LANGHORNE CREEK, SA	12	19	50
POGGIOTONDO ORGANIC SANGIOVESE	TOASCANA, IT	14	22	65
GEOFF METTILL ST NIC GSM	MCLAREN VALE, SA			60
AIRLIE BANK PINOT NOIR	YARRA VALLEY, VIC	15	23	70
PARALIAN SPRINGS HILL VINEYARD SHIRAZ	MCLAREN VALE, SA			70

ROSÉ

		150ML	250ML	BTL
ZILZIE BTW ROSÉ	MURRAY DARLING, SA	11	18	48
EXCUSE MY FRENCH ROSÉ	PAYS D'OC, FR	12	19	50

COCKTAILS

PASSIONFRUIT CAPRIOSKA vodka, passionfruit syrup, fresh lime	20
LYCHEE LUST vodka, pineapple juice, lychee syrup, grenadine, lychee skewer	18
CHERRY OLD FASHIONED kurio blended whiskey, sugar syrup, bitters, maraschino cherry	20
MAKERS MAPLE makers mark, maple syrup, fresh lemon, mint	20
ESPRESSO MARTINI vodka, broken bean coffee liqueur, cold brew coffee	20
APEROL SPRITZ aperol, prosecco, soda	18
MULLED WINE cab merlot, brandy, blended spices	14

MARGY MENU

CLASSIC MARGARITA tequila blanco, triple sec, sugar syrup, fresh lime	18
TOMMY'S MARGARITA tequila blanco, agave syrup, fresh lime	20
SPICY MARGARITA tequila blanco, triple sec, sugar syrup, chilli	18

JUGS

CLASSIC SANGRIA peach schnapps, elderflower syrup, cab merlot, sparkling wine, lemonade, seasonal fruit	35
PIMMS COOLER gordons gin, pimms no.1, peach syrup, elderflower syrup, sparkling wine, lemonade, seasonal fruit	35
WHITE SANGRIA peach schnapps, chardonnay, sparkling wine, peach syrup, soda water, seasonal fruit	35

MOCKTAILS

GRAPEFRUIT SPRITZ grapefruit juice, bitters, lemonade, fresh grapefruit	10
STRAWBERRY LUSH lime juice, strawberry syrup, soda, fresh mint	10

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