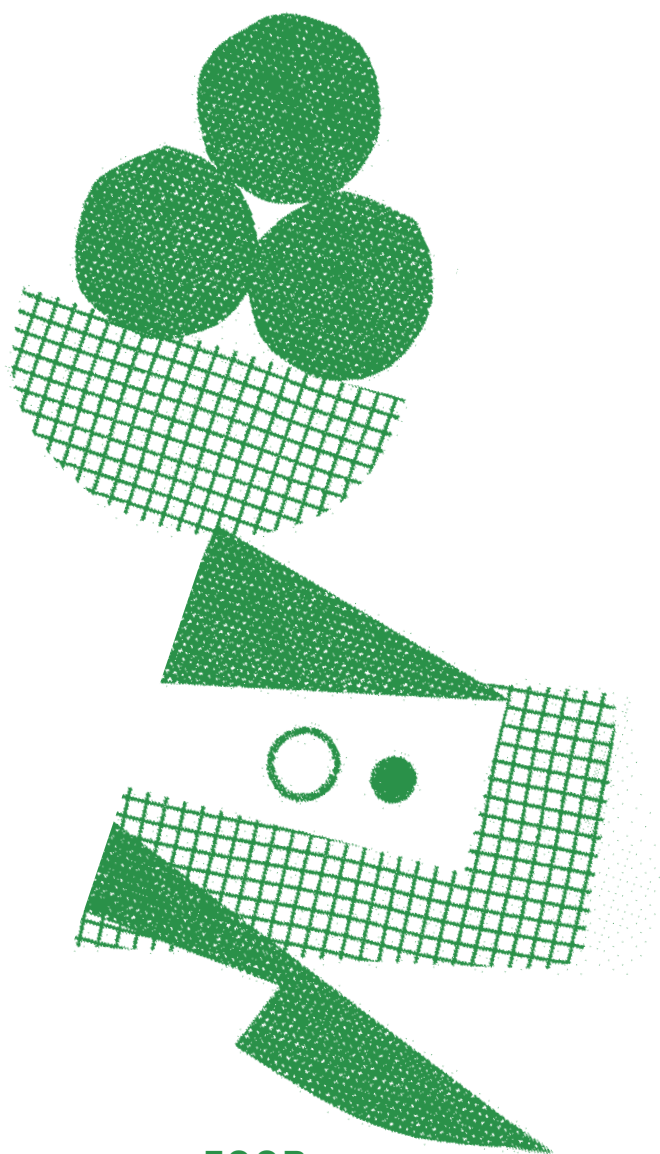


THE VICAR

All food items incur a 10% Sunday surcharge. Food & beverage items incur a 15% public holiday surcharge.
Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.



FOOD

SHARED PLATES

House-marinated australian alto olives (VG, DF, GF)	10
Wood-fired garlic bread oregano, olive oil & sea salt (V) (Add cheese +4)	12
Fried cauliflower bites salted almond flakes & chipotle mayo (V)	18
Calamari fritti loligo fried calamari w/ garlic aioli (DF, GF)	20
Fries garlic aioli (DF, V)	12
Sweet potato fries garlic aioli (DF, V)	16
Mac and cheese croquettes tomato sugo, truffle aioli (5pcs) (V)	15
1/2kg chicken wings sticky, smokey bbq sauce or hot buffalo & 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

Caesar Salad (GFO)	25
crispy bacon, egg, croutons, freshly shaved parmesan & caesar dressing (add chicken +6, add prawns +10, add sashimi tuna+10, add falafel +6)	
Green Bowl (V, GF, DF, VG)	25
tahini yuzu dressing, baby spinach, radicchio, heirloom tomatoes, mint, cucumber, salted almond, quinoa, roasted pepitas & shredded beetroot (add chicken +6, add prawns +10, add sashimi tuna+10, add falafel +6)	
Vicar Poke Bowl (DF, GFO, VGO)	30
choice of either chicken or sashimi tuna plus shredded cabbage, seaweed salad, avocado, edamame, cucumber, carrot, crushed wasabi peas, pickled ginger, flying fish roe, green tea soba noodles & roasted sesame dressing	

MAINS

Chicken Schnitzel	30
homemade parmesan & herb crust, rocket & parmesan salad, fries & your choice of sauce	
Chicken Parmigiana	33
homemade parmesan & herb crust topped with mozzarella, double smoked ham & napoletana sauce, rocket & parmesan salad & fries	
Pan Seared Tasmanian Salmon Fillet (DF, GFO)	36
panzanella salad, saffron aioli	
Beer Battered Hoki Fillet (DF)	29
fries, lemon, tartar sauce	
Riverina Eye Fillet (200g) (GF)	45
potato gratin, broccolini & choice of sauce	
True North Rump MB2+ (250g) (GF)	35
fries, rocket & parmesan salad & choice of sauce	
1824 Scotch, Grain Fed (250g) (GF)	39
fries, rocket & parmesan salad & choice of sauce (GF)	
Tempura Prawns Tortillas (3PCS) (DF)	21
pineapple, mint & coriander salsa & chipotle aioli	
Smoked Beef Brisket Nachos	28
Double layered slow-cooked beef brisket and chilli beans, queso, salsa & jalapeños	
SAUCES aioli (GF), gravy (GF), red wine Jus (GF), mushroom (GF), peppercorn (GF)	3

PASTA

Rigatoni Bolognese (GFO, DFO) beef Ragù & Parmesan	26
Prawn Linguine (GFO, DFO) prawn, chilli, garlic, cherry tomatoes and rocket	32
Penne Alla Puttanesca (V) kalamata olives, chilli, garlic, baby caper, pecorino and pangrattato (add chicken +6, add prawns +10)	25
Pappardelle chicken alfredo (GFO) mushroom, truffle, chicken tender, broccoli, cream, parmesan	28

BURGERS (all served with fries, add bacon +3, add cheese +3, extra patty +5, GF bun +3)

The Vicar Burger (GFO)	28
wagyu beef patty, melted American cheddar, tomato, caramelised onion, lettuce, bacon & Vicar burger sauce	
Portuguese Chicken Burger (GFO)	28
grilled marinated chicken fillet, home-made peri peri sauce, cheddar cheese, tomato, shredded lettuce and chips.	
Cheeseburger (GFO)	25
wagyu beef patty, melted american cheddar, caramelised onion & vicar burger sauce	
Crumbed Barramundi Burger	28
tartar, pickles & shredded iceberg lettuce	

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
Hot Honey Diavola (GFO, DFO)	26
tomato base, fior di latte, spicy salami & hot honey	
Mediterranean (GFO, DFO)	24
tomato base, fior di latte, mushrooms, eggplant, cherry tomato & capsicum	
Prosciutto (GFO, DFO)	27
tomato base, fior di latte, prosciutto, rocket, parmesan & balsamic glaze	
Chilli Prawn (GFO, DFO)	29
tomato base, fior di latte, cherry tomatoes & wild rocket	
Ham & Pineapple (GFO, DFO) tomato base, fior di latte, pineapple & double smoked leg ham	25
Peri Peri Chicken (GFO, DFO)	26
tomato base, fior di latte, cherry tomatoes, onion, roasted capsicum & chilli mayo	
Meat Lovers (GFO, DFO)	28
hickory BBQ base, fior di latte, double smoked ham, pepperoni & cabanossi	

KIDS (kids gluten-free base +5)

Ham & pineapple pizza	15
Margherita pizza (V)	15
Schnitzel & chips	15
Pasta napolitana (V)	15

SIDES

Charred Broccolini (VG, DF, GFO) herbed breadcrumbs	12
Panzanella rocket salad (DFO, GFO, V) bocconcini, vino cotto & extra virgin olive oil	12

DESSERT (extra gelato scoop +4)

Nutella Pizza (V)	16
strawberries & marshmallows	
Cinnamon sugar churros (3pcs) (V)	12
chocolate sauce & vanilla gelato	
Gelato (2 Scoops) (V)	8
vanilla, chocolate, pistachio or strawberry cheesecake	

DAILY SPECIALS

MONDAY

BURGERS \$20

Cheeseburger/Portuguese Chicken Burger/Crumbed Barramundi Burger

TUESDAY

RUMP STEAK \$20

rocket & parmesan salad, fries & choice of sauce

WEDNESDAY

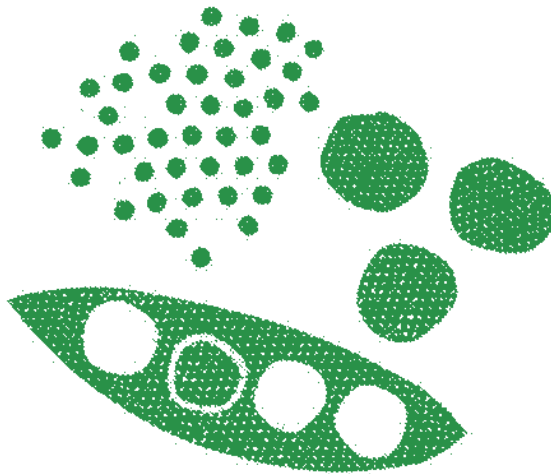
CHICKEN SCHNITZEL \$20

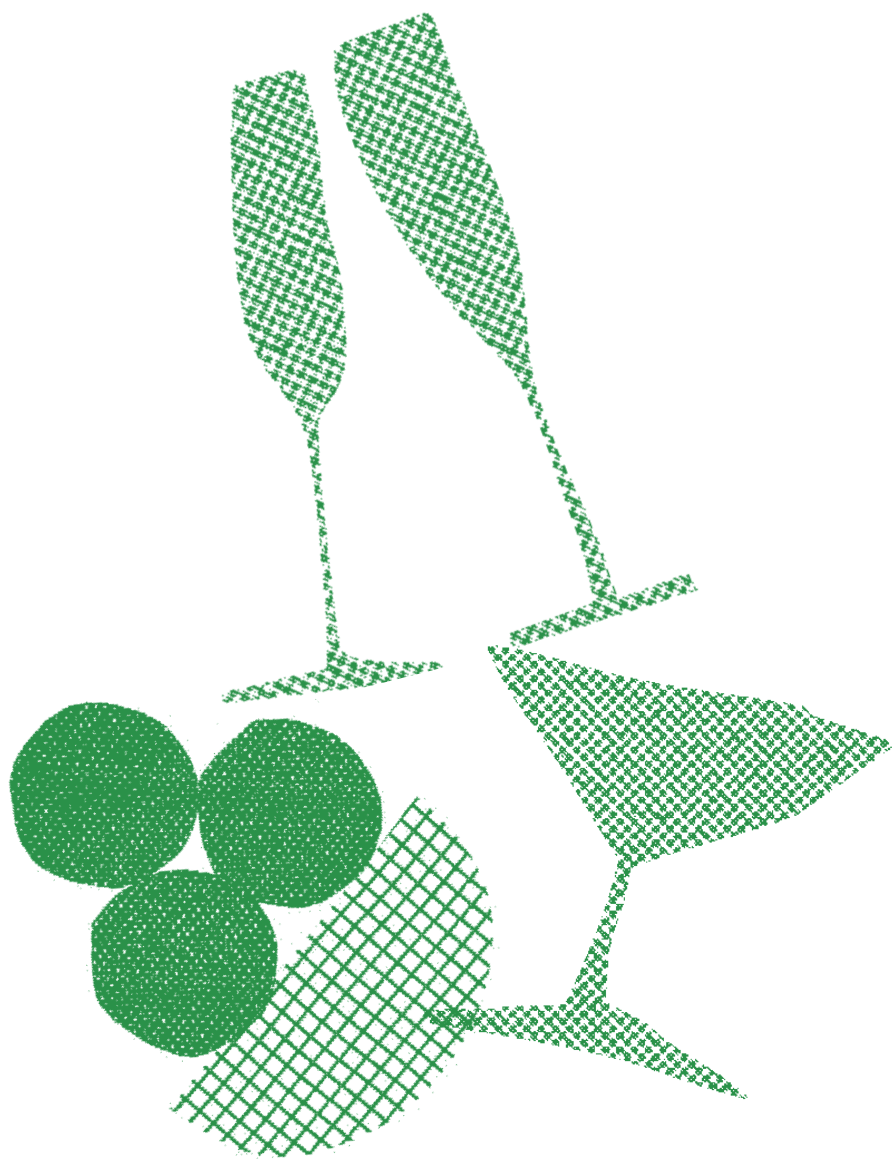
CHICKEN PARMIGIANA \$25

both with rocket & parmesan salad & fries

THURSDAY

PIZZAS \$20





DRINKS

DRINK SPECIALS

THURSDAY

PINTS FOR SCHOONER PRICES

FRIDAY

15

MARGARITAS 4-6PM

SATURDAY

30

COCKTAIL JUGS 4-6PM

SUNDAY

10

SLUSHIES 12-3PM

COCKTAILS

APEROL SPRITZ

18

Aperol, prosecco & soda

HUGO SPRITZ #2

20

Four pillars rare dry gin, elderflower liqueur, prosecco & soda

LIMOCELLO SPRITZ

18

Limoncello, prosecco & soda

LYCHEE LUST

18

Vodka, pineapple juice, lychee syrup & grenadine

BUFFALO TRACE OLD FASHIONED

20

Bourbon, angostura bitters & sugar

PASSIONFRUIT CAPRIOSKA

20

Vodka, passionfruit syrup & fresh lime

MOCO ESPRESSO MARTINI

20

Vodka, broken bean coffee liqueur & cold brew coffee

SLUSHIES

14

See barstaff for current flavours

MARGY MENU

CLASSIC MARGARITA	18
tequila blanco, triple sec, agave, fresh lime	
TOMMYS MARGARITA	20
tequila blanco, agave, fresh lime	
SPICY MARGARITA	20
tequila blanco, triple sec, agave, jalapeño, fresh lime	
COCONUT MARGARITA	20
tequila blanco, triple sec, agave,, coconut syrup, fresh lime	

JUGS

PIMMS COOLER	35
gordons gin, pimms no.1, sparkling wine, peach syrup, elderflower syrup, lemonade & seasonal fruit	
STRAWBERRY FIELDS	35
gordons pink gin, pink moscato, strawberry syrup,soda & fresh lemon	
CLASSIC SANGRIA	35
Peach schnapps, elderflower syrup, red wine, sparkling wine, lemonade & seasonal fruit	

MOCKTAILS

GRAPEFRUIT SPRITZ	10
grapefruit juice, bitters, lemonade & fresh grapefruit	



SPARKLING

SPARKLING TYRELLS 'MOORE'S CREEK' BRUT Riverland, SA	11	56
MERCER PROSECCO Hilltops, NSW	13	64
MUMM MARLBOROUGH BRUT Marlborough, NZ		80
DELINQUENTE 'TUFF NUT' PET NAT Riverland, SA		65
MUMM 'CORDON ROUGE' CHAMPAGNE Reims, FRA		160

WHITE

TYRRELLS 'MOORE'S CREEK' SAUVIGNON BLANC Central Ranges, NSW	11	18	54
INVINITI SAUVIGNON BLANC Marlborough, NZ			63
NASHDALE LANE RIESLING Orange, NSW	13	21	65
MERCER PINOT GRIGIO Orange, NSW	12	20	57
PUNT ROAD PINOT GRIS Yarra Valley, VIC			67
TYRRELLS CHARDONNAY Hunter Valley, NSW	13	21	65
DAS JUICE 'MACERATION' SKIN CONTACT WHITE McLaren Vale, SA	13	21	65



ROSÉ

GILBERT Mudgee, NSW	12	20	54
CHANTÉ Meditteranee, FRA	14	22	65
MAISON AIX Provence, FRA			95

RED

AIRLIE BANK PINOT NOIR Yarra Valley, VIC	13	23	64
MOKO HILLS PINOT NOIR Central Otago, NZ			110
HITHER & YON MALBEC McLaren Vale, SA	14	22	67
TYRRELLS 'MOORE'S CREEK' SHIRAZ McLaren Vale, SA	11	18	53
RUSDEN 'RIPPER CREEK' SHIRAZ/CABERNET Barossa Valley, SA			78
DEEP WOODS ESTATE CABERNET MERLOT Margaret River, WA	12	20	61