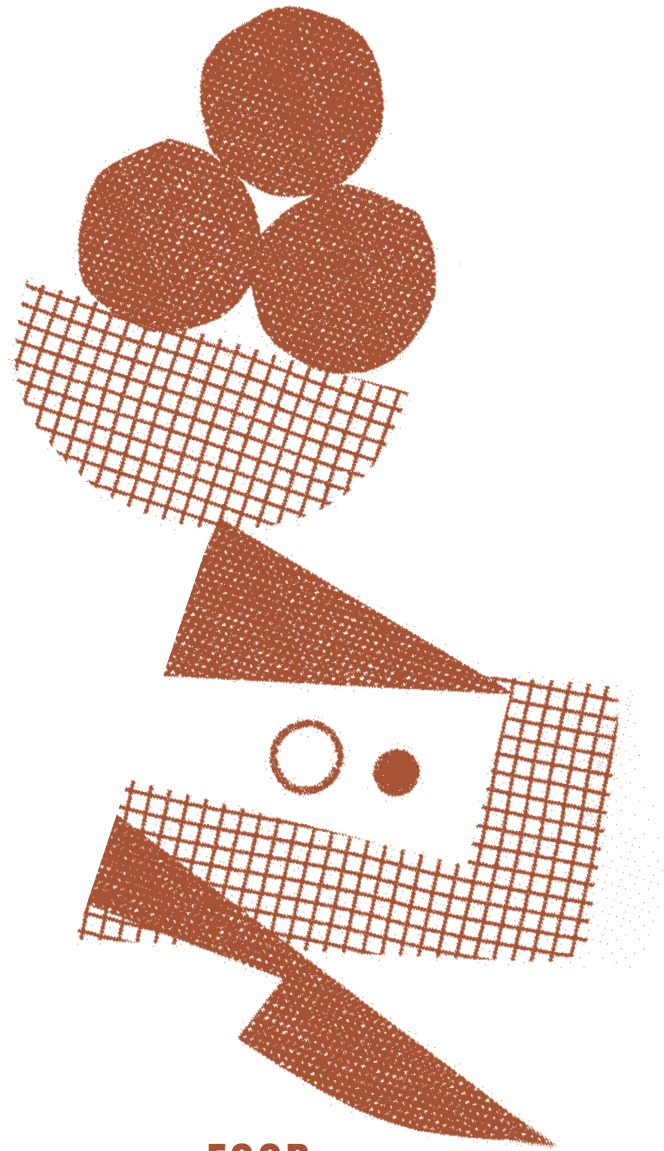


THE VICAR

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
Sticky Harissa Cauliflower fried cauliflower, whipped feta, hot honey & almond crunch (V, N)	19
Calamari fritti loligo fried calamari w/ garlic aioli (DF, GF)	22
Fries garlic aioli (DF, V)	14
Sweet potato fries garlic aioli (DF, V)	16
Porcini & Truffle Arancini tomato sugo & melted provolone (V) (5 pcs)	18
1/2kg chicken wings choice of house-made smoked BBQ or fermented hot honey buffalo sauce, served with ranch (GF, DFO)	22
Smoked Beef Brisket Nachos Double layered beef, classic chilli bean, slow-cooked brisket, queso, smashed avocado, sour cream, salsa & jalapeños.	28
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)	
Roast Pumpkin & Farro Salad (V, N)	26
warm farro, roasted pumpkin, cavolo nero, whipped feta, pickled zucchini, toasted hazelnuts & orange vinaigrette	
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 (GF)	38
crushed kipfler potatoes, fennel & herb salad, orange vinaigrette	
Beer Battered Hoki Fillet (DF)	29
fries, lemon, tartar sauce	
Riverina Premium Eye Fillet (200g) (GF)	46
Riverina & Southern Highlands beef, grass-fed and grain-finished for 100 days, served with cauliflower gratin, broccolini & choice of sauce	
True North Rump MB2+ (250g) (GF)	35
fries, rocket & parmesan salad & choice of sauce	
Black Angus Scotch Fillet MB2+ (250g) (GF)	42
grass-fed and grain-finished for a minimum of 100 days, served with cauliflower gratin, broccolini & choice of sauce	
Bangers & Mash (GF)	32
300g Pork Toulouse Sausage Pinwheel, Potato Mash, Charred Broccolini, Caramelised Onion & Gravy	
Tempura Prawns Tortillas (3PCS) (DF)	21
pineapple, mint & coriander salsa & chipotle aioli	
SAUCES aioli (GF), gravy (GF), red wine Jus (GF), mushroom (GF), peppercorn (GF)	3

PASTA

Rigatoni Bolognese (GFO, DFO) beef Ragù & Parmesan	27
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
Chicken Pappardelle (GFO) 'Nduja cream, cavolo nero, burrata, basil & lemon	26

BURGER (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	
Crispy Chicken Burger (GFO)	28
Crispy chicken breast, shredded iceberg, zucchini pickles, green harissa mayo, served with fries	
Cheeseburger (GFO)	25
wagyu beef patty, melted american cheddar, caramelised onion & vicar burger sauce	

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 Broccoli (VG, DF, GF) sesame oil, roasted buckwheat & chilli flakes	12
Rocket & Pear Salad (V, GF, DFO) Parmesan, balsamic glaze & extra virgin olive oil	12
Oven-Baked Cauliflower Gratin (V, GF) fior di latte, Parmesan & provolone	15

DESSERT (extra gelato scoop +4)

Nutella Pizza (V)	18
strawberries & marshmallows	
House-Baked Sticky Date Pudding (V, N)	15
dulce de leche, pistachio crumb & vanilla gelato	
Gelato (2 Scoops) (V)	8
vanilla, chocolate, pistachio or biscoff	

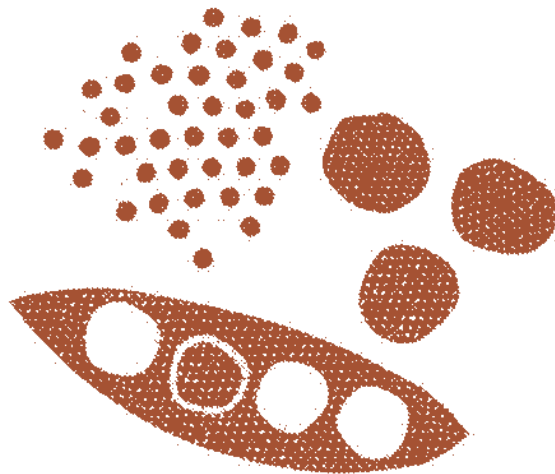
DAILY SPECIALS

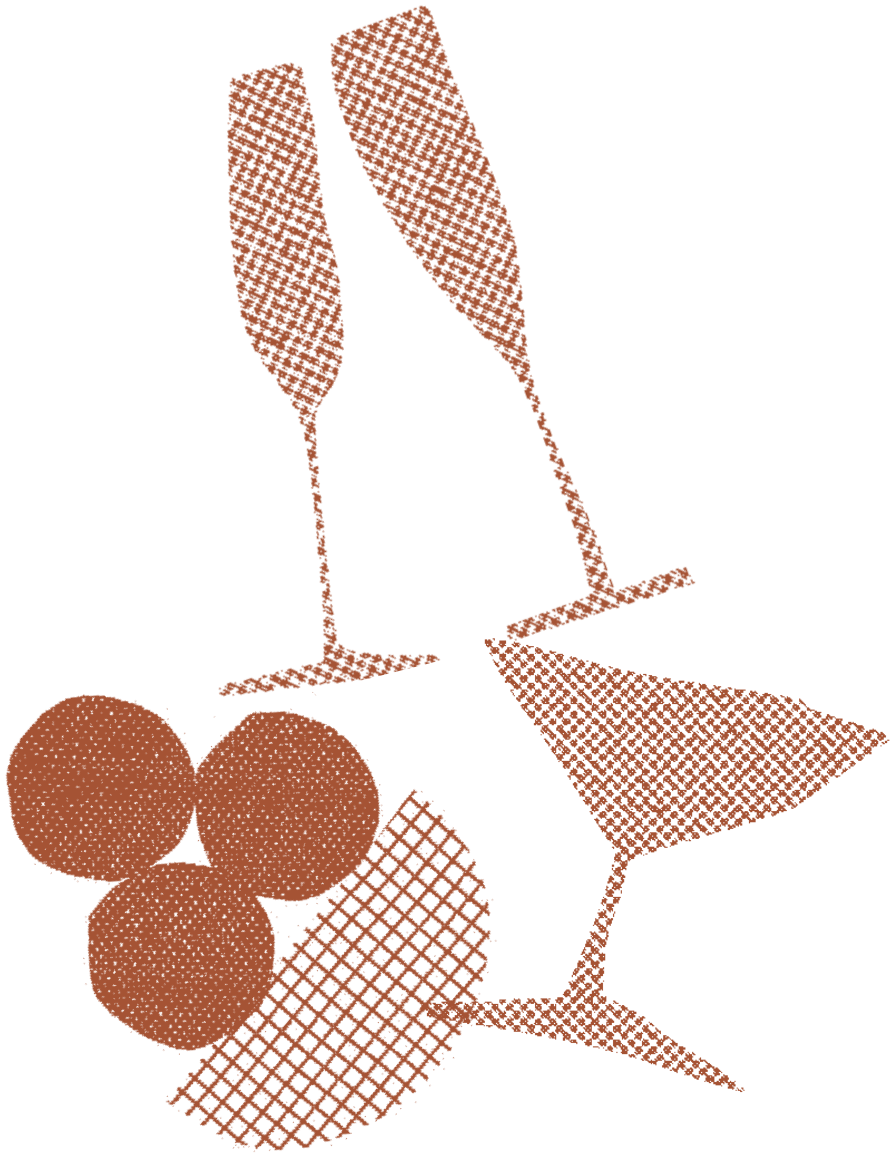
MONDAY **FAJITA NIGHT \$28**
Choice of chicken breast or rump steak, sizzling capsicum & onion served on a hot cast iron plate with four warm tortillas, fresh avocado, pico de gallo, sour cream & Mexican-style three-cheese blend.

TUESDAY **RUMP STEAK \$20**
rocket & parmesan salad, fries & choice of sauce

WEDNESDAY **CHICKEN SCHNITZEL \$20**
CHICKEN PARMIGIANA \$25
both with coleslaw & fries

THURSDAY **PIZZAS \$20**





DRINKS

DRINK SPECIALS

THURSDAY

PINTS FOR SCHOONER PRICES

FRIDAY

15

MARGARITAS 4-6PM

SATURDAY

30

COCKTAIL JUGS 4-6PM

SUNDAY

12

MULLED WINE 1-3PM

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

MULLED WINE

15

Shiraz, cinnamon, star anise, cloves, nutmeg and orange

MARGY MENU

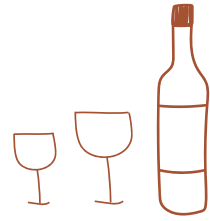
CLASSIC MARGARITA	18
tequila blanco, triple sec, agave, fresh lime	
TOMMYS MARGARITA	20
tequila blanco, agave, fresh lime	
SPICY MARGARITA	20
tequila blanco, triple sec, agave, jalapeño, fresh lime	
COCONUT MARGARITA	20
tequila blanco, triple sec, agave,, coconut syrup, fresh lime	

JUGS

PIMMS COOLER	35
gordons gin, pimm's 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, rhubarb bitters and lemonade	
STRAWBERRY LUSH	10
Lime juice, strawberry syrup, mint and soda	



SPARKLING

HUMBLE BONE FIZZ Central Ranges NSW	11	56
MERCER PROSECCO Hilltops NSW	13	64
MUMM MARLBOROUGH BRUT Marlborough NZ		65
MUMM CORDON ROUGE CHAMPAGNE Reims FRA		160

WHITE

HUMBLE BONE Chardonnay Hunter Valley, NSW	11	18	54
INVINITI SAV BLANC Marlborough, NZ	14	22	66
NASHDALE LANE RIESLING Orange, NSW	13	21	65
MERCER PINOT GRIGIO Orange, NSW	12	20	57
PUNT ROAD PINOT GRIS Yarra Valley. VIC			67



ROSÉ

GILBERT ROSÉ Mudgee, NSW	12	20	54
ADELINE ROSÉ Pays D'Oc FRA	14	22	65
DUNES & GREENE MOSCATO Eden Valley, SA	11	18	54

RED

HUMBLE BONE SHIRAZ Hunter Valley, NSW	11	18	54
AIRLIE BANK PINOT NOIR Yarra Valley, VIC	13	23	64
HITHER & YON MALBEC McLaren Vale, SA	14	22	67
RUSDEN "RIPPER CREEK" SHIRAZ/CAB Barossa Valley, SA			78
DEEP WOODS ESTATE CAB/MERLOT Margaret River, WA	12	20	61