

STARTERS

- JALAPEÑO TOASTED CORN KERNELS** \$6
(gf/v)
- MARINATED OLIVES** \$10
(gf/vg)
- TOASTED FOCACCIA GARLIC BREAD** \$8
(gluten free bread +\$2)
- BAKED SCALLOPS (2pc)** \$15
tomato, vodka, gruyere (gf)
- SAGANAKI** \$14
sage, lemon, olive oil, toasted focaccia (v/gfo)
- SALMON, DILL & POTATO CROQUETTES** \$15
lime mayo
- PORK & DUCK SAUSAGE ROLLS** \$16
smoked tomato relish
- HOT BUFFALO CHICKEN RIBS** \$17
blue cheese sauce (gf)
- MARINATED BABY BEETROOT** \$19
hummus, edamame, quinoa, herb salad,
toasted seeds & citrus vinaigrette (v/vgo)

FROM THE GRILL

Served with red wine jus,
mushroom, bacon, shallot & crisp potato

- VINTAGE BEEF PORTERHOUSE 250G** \$39
(gf)
- NORTHERN RIVERS GRASS-FED HANGER 250G** \$43
(gf)
- GRAIN-FED SCOTCH FILLET 300G** \$52
(gf)



MAINS

- PORT ARLINGTON MUSSELS PROVENÇAL** \$33
tomato, chilli, garlic, herbs, toasted focaccia
- LEEK, MUSHROOM & HERB RISOTTO** \$32
parmesan & crispy kale (gf/v/vgo)
- SLOW-COOKED BEEF SHIN RAGU** \$34
pappardelle, red wine & parmesan
- 12 HOUR FLINDERS SELECT LAMB SHOULDER** \$45
rosemary & garlic jus, eggplant caviar,
spiced yoghurt, dukkah
- FISH OF THE DAY (please ask your waiter)** \$36
autumn vegetable & saffron fish chowder

SIDES

- FRENCH FRIES** \$11
aioli, smoked paprika (gf/v/vgo)
- HAND-CUT POTATO WEDGES** \$13
sour cream, sweet chilli sauce (gf/v/vgo)
- BABY BROCCOLINI** \$15
romesco sauce, parmesan (gf/v/vgo)
- MIXED LEAF SALAD** \$12
cucumber, tomato & capsicum salsa,
lemon vinaigrette (vg/gfo)

PUB CLASSICS

- BEER-BATTERED HALLOUMI BURGER** \$26
baby red peppers, lettuce, tomato, aioli,
milk bun, fries (v)
- HIGHLAND BEEF WAGYU CHEESEBURGER** \$28
char-grilled with tomato, mustard, aioli,
pickles, milk bun, fries (gfo)
- BEER-BATTERED FISH & CHIPS** \$33
salad, tartare, lemon
- CHAR-GRILLED BRATWURST** \$26
mustard mayo, spiced tomato, sauerkraut,
brioche roll, fries
- CHICKEN SCHNITZEL** \$30
red cabbage & fennel slaw, fries, gravy
- CHICKEN PARMA** \$33
Virginia ham, tomato sugo, cheddar &
parmesan, salad, fries

DESSERT

- HONEYCOMB PARFAIT** \$15
candied pistachio (gf/v)
- FLOURLESS CHOC MOUSSE CAKE** \$16
crushed raspberries (gf)
- BERRY SORBET** \$8
(vg)

(gf) gluten free (gfo) gluten free option
(v) vegetarian (vg) vegan (vgo) vegan option

At The Vic we try to cater for all specific dietary needs. While allergens such as nuts, shellfish, gluten + dairy are present in our kitchen, all care is taken to make dining approachable for all. If you have an allergy or intolerance, please let us know + we will happily guide you through our menu.