



BREAKFAST

served till 2pm

Rye, wholemeal or gluten free toast add | 3

Big Breakfast | 23

KI free range eggs, Barossa bacon, tomatoes, sausage, mushrooms and hash brown served with toast

VB Eggs Benedict | 20

Stack of poached KI free range eggs, Barossa bacon, tomato and mushroom on toast topped with hollandaise

Salmon Royale | 21

Soft poached KI free range eggs, Tasmanian springs smoked salmon, spinach, Danish feta and fresh avocado on toast

KI Free Range Eggs and Toast | 14

Locally sourced KI free range eggs cooked to your liking on toast

KI Free Range Eggs and Barossa Bacon | 17

Eggs and bacon cooked to your liking served with toast

Va Bene Omelette | 21

Freshly made egg base folded and filled with Barossa ham, fresh tomato, mushroom, cheese and spring onion.

Breaky Burger | 19

Fried KI free range egg, Barossa bacon, hashbrown, cheddar cheese and BBQ sauce served with two hash browns on the side

Healthy Choice | 18

Grilled tomatoes, mushrooms, spinach and fresh avocado with sticky balsamic on rye bread

Pancake Stack | 16

Buttermilk pancakes topped with choice of following:
Mixed Berry Coulis and fresh cream or maple syrup and ice cream

Mediterranean Delight | 20

Two poached eggs on continental toast topped with grilled haloumi, sautéed spinach and fresh avocado

Smashed Avo | 17

Smashed avocado with Danish feta and lemon topped with toasted seeds and crispy kale served on rye bread

Berry Granola | 15

Buckwheat, dates, sunflower seeds, rice malt, coconut, goji berries, sultanas, blueberries, cranberries and cinnamon granola with natural Greek yoghurt drizzled with raw Australian honey and fresh strawberries.

Raisin Toast (2 Pieces) | 7

Ham & Cheese Croissant | 11

Extras

Tomato	3	Bacon rash (1)	4	Spinach	3	Avocado	4.5
Hash Brown	4	Mushroom	3	Haloumi Cheese (2)	5	Eggs fried or poached (1)	3

(Please note sides and extras can only be added to an existing meal)

Kids Breakfast Available (Last Page)

(All Addition to menu items will be charged accordingly and cannot be substituted)



VB FAMOUS BREADS

All bread selections come served with house made creamy coleslaw

Baguettes

Smoked Salmon | 16

Tasmanian springs smoked salmon, avocado, cream cheese and spring onion

Roast Chicken | 16

House roasted chicken breast, avocado, fresh tomato, spring onions, cos lettuce and house made Caesar mayo

Lamb Sub | 16

Tender lamb pieces, feta, cos lettuce, fresh tomato, red onion and tzatziki

Ham | 15

Sliced leg ham, cream cheese, cucumber, fresh tomato, cos lettuce and house aioli

Focaccia

Nonna's Garden | 15

Roasted capsicum, artichoke, grilled eggplant, baby spinach and bocconcini cheese

Salmon | 16

Tasmanian springs smoked salmon, avocado, cream cheese, capers and house mayo

Italian | 16

Prosciutto, sopressa salami, roasted capsicum, fresh tomato, artichoke and provolone cheese

Chicken Caesar | 16

House roasted chicken breast, Barossa bacon, parmesan, cos lettuce and Caesar mayo

Classics

All served with chips and creamy coleslaw

VB Club Sandwich | 18

Grilled chicken breast, bacon, mixed lettuce, tomato, Spanish onion, cheese and aioli

Salmon Bruschetta | 17

Two pieces of toasted bread topped with smoked salmon, avocado, spring onions, feta, capers and balsamic glaze

Hawaiian Open Grill | 15

Two pieces of toasted bread topped with ham, pineapple and melted cheese

Chicken Open Grill | 16

Two pieces of toasted bread topped with tomato, house roasted chicken breast, spring onion, cheese and fresh avocado

Gourmet Veg Open Grill | 17

Two pieces of toasted bread topped with roasted capsicum, artichoke, grilled eggplant, kalamata olives, provolone cheese and fresh basil

(All Addition to menu items will be charged accordingly and cannot be substituted)



MEZZE

Bruschetta Pomodoro | 15

Marinated fresh vine ripened tomatoes on toasted continental bread with fresh basil and balsamic glaze

Arancini | 18

Traditional Italian rice balls stuffed with sundried tomatoes, roasted capsicum and provolone cheese served with napolitana sugo

Prawn Twisters | 15

Whole marinated prawns wrapped in a crispy pastry served with sweet chilli sauce

Table Salad | 15

Lettuce, tomato, olives, capsicum, cucumber and red onions with house made dressing

House Dips (gluten free available) | 15

House cut dough with chef's selection of assorted dips

Grilled Haloumi | 17

Grilled haloumi slices with chargrilled cherry tomatoes and fresh lemon.

Cheesy Garlic Pizza | 17

12" garlic and herbs topped with loads of cheese

FAVOURITES

Oysters

Natural | 4 each

Kilpatrick | 4.5 each

Calabrese Schiacciata | 21

12" thin pizza bread with fresh marinated tomatoes, bocconcini and kalamata olives drizzled with extra virgin olive oil and fresh basil

Prosciutto Schiacciata | 21

12" thin pizza bread topped with thin sliced prosciutto, marinated artichoke and shaved parmesan drizzled with extra virgin olive oil

Antipasti | 35

House cured meats, bocconcini and provolone cheese, mixed olives and house pickled vegetables served with toasted ciabatta

Garlic Bread | 8

Garlic Pizza | 15

Wedges | 11

Chips | 9

Soup of Day (Refer to Specials)

(All Addition to menu items will be charged accordingly and cannot be substituted)



SECONDI (MAINS)

Rib Eye | 42

400gm Rib Eye steak served on a bed of mashed potato and spinach topped with a house made red wine jus

Lamb Shank | 33

Slow oven roasted lamb shank cooked amongst carrots, onions and fennel in a house made stock served on a bed of mashed potato and with sautéed baby spinach

Saltimbocca | 33

Veal backstrap escalopes topped with leg ham and melted mozzarella, cooked in a rich sage sauce served with chef's selection of vegetables

Scalopini Funghi | 33

Veal backstrap escalopes cooked in a creamy garlic mushroom sauce, served with chef's selection of vegetables

Chicken Zingara | 31

Chargrilled chicken breast topped with spinach, mushroom, roasted capsicum, onion, kalamata olives and a hint of chilli cooked in a white wine and tomato salsa served with seasonal vegetables

Pollo Bianco | 31

Chargrilled chicken breast topped with bacon, mushroom, spinach and sundried tomatoes in a creamy white wine sauce served with seasonal vegetables

Pollo Avocado | 31

Chargrilled chicken breast topped with a creamy avocado and white wine sauce served with chips and salad

Open Lamb Yiros | 27

Chargrilled lamb pieces, house made pita bread, tzatziki, crunchy chips and a Mediterranean salad with lemon wedges

The Godfather | 29

Veal schnitzel topped with tomato sugo, pepperoni, kalamata olives and mozzarella served with chips and salad

Parmigiana | 26

Fried chicken or veal schnitzel, topped with tomato sugo and mozzarella, served with chips and salad

Cotoletta (Schnitzel) | 25

House crumbed chicken or veal escalope served with chips and salad

Sides and Sauces

Mushroom	4	Gravy	4	Surf and Turf	8	Side Salad	5	Vegetables	8
Pepper	4	Diane	4	Chips	6	Rice	5		

(Sides and sauces added to mains only)

(All Addition to menu items will be charged accordingly and cannot be substituted)



VB BURGERS

Beef Burger | 25

Chargrilled Angus beef patty stacked with bacon, shredded lettuce, tomato, American cheddar cheese and house made sauce with crunchy chips

Chicken Burger | 26

Chicken breast marinated in house spices and hot sauce with house made slaw, red onion, American cheddar cheese and house herbed aioli with crunchy chips

AUSTRALIAN SPECIALTY SEAFOOD DISHES

Mixed Seafood Grill | 36

Grilled NT barramundi, Australian seasoned squid and SA king prawns served with chips, salad, house made aioli and chargrilled lemon

Fish Divine | 28

NT Barramundi served either grilled with vegetables or battered with chips salad, aioli and lemon wedges

Atlantic Salmon | 33

Crispy skin atlantic salmon served on a bed of vegetables topped with sauteed baby spinach and hollandaise sauce

Salt and Pepper Squid | 31

Tenderised Australian squid seasoned with our house salt and pepper mix served with chips and salad

Garlic Prawns | 34

SA King prawns cooked in a creamy garlic sauce on a bed of jasmine rice, served with a side salad

FAMOUS SALADS

Warm Chicken | 26

Chargrilled chicken, mixed lettuce, cucumber, tomato, kalamata olives, red onions, capsicum, feta, VB house dressing, aioli and sticky balsamic

Chargrilled Squid | 26

Chargrilled squid, mixed lettuce, tomato, cucumber, and onion with a coriander, chilli and herbed aioli dressing

Lamb | 26

Lamb pieces, mixed lettuce, onion, tomato and feta mixed in a lemon juice and tzatziki dressing

Caesar | 24

Cos lettuce, crispy bacon, shaved parmesan, poached egg, sundried tomatoes, anchovies and croutons mixed through our own house made Caesar dressing

(Grilled chicken, chicken schnitzel, or salmon \$6)

Grilled Haloumi | 25

Grilled haloumi slices with mixed lettuce, tomatoes, baby spinach and croutons tossed through a Greek yoghurt and lemon juice dressing

Braised Vegetables (add Chicken or Salmon 6) | 21

Seasonal vegetables topped with fire roasted capsicum, marinated eggplant, mushrooms and onions

(All Addition to menu items will be charged accordingly and cannot be substituted)



PASTA

Choice of Penne, Fettuccini, Spaghetti
Tortellini, Homemade Gnocchi or Gluten free penne | add 4
Entrée Serve deduct 2

Marinara | 30

King prawns, calamari and mussels sauteed with olive oil and garlic
with confit cherry tomatoes

Calabrese | 28

Salami, kalamata olives, roasted capsicum, mushrooms, onion, chilli
and baby spinach in a tomato sugo

Con Pollo | 27

Pan fried chicken, spinach, mushrooms and parmesan in a creamy rosè sauce

Alla Panna | 25

Shredded Barossa ham, spring onions, mushrooms, and parmesan cheese in a creamy sauce

Carbonara | 25

Traditional bacon and egg in a rich cream sauce

Amatriciana | 25

Barossa bacon, onion, fresh tomatoes and chilli in a rich tomato sauce

Putanesca | 26

Tomato, chilli, anchovies, kalamata olives, garlic and capers in a light tomato sauce

Vegetarian | 24

Selection of seasonal vegetables in light tomato sauce

Napolitana | 23

Authentic house made tomato sugo

Bolognese | 23

Seasoned minced beef with tomato sauce and selected herbs

Chilli Prawns | 29

King prawns, garlic, red onion, spinach, capers, chilli and basil tossed through a rosè sauce

Lasagna | 25

Mums traditional meat lasagna recipe

Cannelloni | 24

Mums traditional homemade pasta sheet rolled and stuffed with spinach
and fresh ricotta topped with tomato sugo

RISOTTO

Risotto Pollo | 27

Chargrilled chicken, baby spinach, mushrooms, spring onions and parmesan cheese

Risotto Funghi | 28

Mixed mushroom risotto flavoured with porcini stock, spring onion and parmesan cheese

Risotto Zucca | 26

Roasted pumpkin, baby spinach and feta in a creamy sauce

Risotto Marinara | 30

Fresh local seafood in a seasoned napolitana sauce

(All Addition to menu items will be charged accordingly and cannot be substituted)



PIZZA

Vegan cheese add | 3

10" Gluten free base add | 3

All pizzas come with tomato and mozzarella base

Vegetarian | 18 | 23 | 28

Sliced mushrooms, capsicum, Spanish onions, olives and pineapple pieces

Hawaiian | 18 | 23 | 28

Pineapple and leg ham

The lot | 19 | 24 | 29

Barossa ham, salami, mushrooms, capsicum, pineapple, olives, anchovies and garden basil

BBQ Chicken | 19 | 24 | 29

Roasted chicken, bacon, Spanish onion and topped with BBQ sauce

Pepperoni | 18 | 23 | 28

Loads of pepperoni and loads of cheese

Margarita | 17 | 22 | 27

Fresh tomatoes, garlic, herbs and garden basil

Meatlovers | 19 | 25 | 29

Salami, chicken, Barossa bacon, leg ham and topped with bbq sauce

Capricciosa | 18 | 23 | 28

Leg ham, olives, mushroom and bocconcini

Italian | 19 | 25 | 29

Leg ham, salami, capsicum, mushrooms and kalamata olives

Clemente Special | 21 | 27 | 31

Leg ham, salami, mushroom, pineapple, prawns, garlic and fresh basil

Capri | 23 | 27 | 33

Chicken, prawns and baby spinach

Gourmet Garden | 19 | 24 | 29

Roasted capsicum, pumpkin, artichoke, eggplant, kalamata olives, bocconcini, garlic and fresh basil

Mexican | 22 | 27 | 32

Lamb strips, Spanish onions, roasted capsicums, chilli and topped with guacamole

Diablo | 22 | 27 | 32

Pepperoni, bocconcini, tomatoes, roasted capsicum and chili topped with fresh prosciutto

Yiros | 22 | 27 | 32

Choice of chicken or lamb with fresh tomato and red onion topped with shredded lettuce and tzatziki

Seafood | 25 | 31 | 35

King prawns, mussels, squid, anchovies, fresh tomatoes and chilli

Calzone | 25

Pizza pocket filled with your choice of the above toppings, topped with bolognese sauce and parmesan

(All Addition to menu items will be charged accordingly and cannot be substituted)



KIDS BREAKFAST

Big Kid | 13

Scrambled egg, bacon and hash brown served with toast

Kids Pikelet | 13

Kids pikelet stack with maple syrup and ice cream

Toastie | 11

Ham and cheese toasted sandwich

KIDS MAINS

Kids Pasta | 13

Penne with tomato sauce

Kids Calamari | 14

Fried calamari, chips and salad with tomato sauce

Kids Nuggets | 12

Chicken nuggets, chips and salad served with tomato sauce

Kids Schnitzel | 13

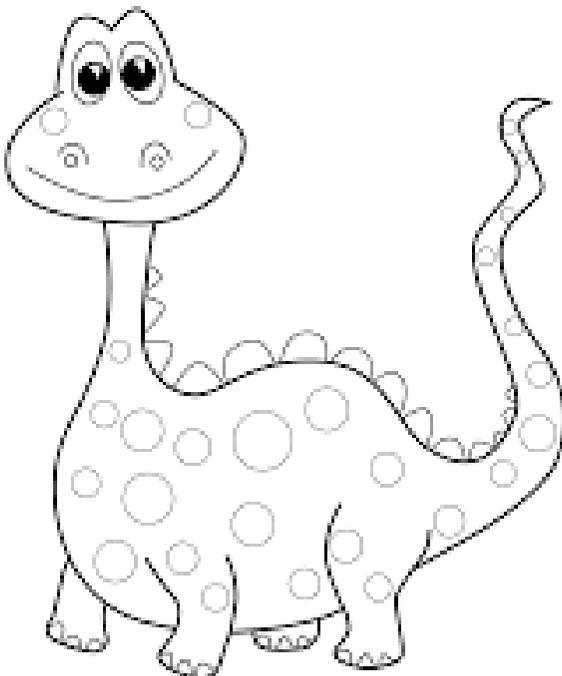
Chicken schnitzel, chips and salad with tomato sauce (add parmi 2)

Kids Pizza | 14

9" Ham and cheese pizza

DRINKS

Kids Flavoured pop top | 4.5



(All Addition to menu items will be charged accordingly and cannot be substituted)



DOLCE

Gluten Free Cakes & Raw Slices Available
| Please refer to cake fridge display |

Biscuits | Please refer to display

Nutella Addict Pizza | 17
Strawberries, banana, Nutella, Nutella gelato and cream on 9" pizza base

Peanut butter and nutella pizza | 17
Peanut butter and Nutella base with marshmallows, crushed nuts and salted caramel icecream on 9" pizza base

Deluxe Apple Pie | 11
Authentic apple pie served warm with vanilla bean gelato and whipped cream

Nutella Waffle | 15
Warm toasted waffle with strawberries, Nutella gelato, cream and original Nutella

Home-made Zeppole | 6
Warmed traditional Italian sugar doughnut. Add Nutella syringe (\$3)

Nutella Sundae | 14
Nutella gelato with fresh strawberries and cream topped with more original Nutella

Affogato (add Frangelico for 5) | 9
Vanilla bean gelato with freshly extracted espresso shot

Banana Split | 17
Fresh banana split in half filled with chocolate, strawberry and vanilla gelato topped with whipped cream, peanuts and chocolate sauce



WINE

SPARKLING

	REGION	GLASS	BOTTLE
VB Sparkling Brut	South Eastern Australia	7.5	30
Bird In Hand Sparkling	Adelaide Hills S.A	11	44
Seaview Sparkling Shiraz	South Eastern Australia	8.5	34
Yellow Tail Pink Bubbles	South Eastern Australia	200ml	10

WHITE WINES

VB Sauvignon Blanc	South Eastern Australia	7.5	30
Squealing Pig Sauvignon Blanc	Marlborough N.Z	10.5	42
Riposte Sauvignon Blanc	Adelaide Hills S.A	10	40
8th Caesar Chardonnay	Langhorne Creek S.A	10	40
Annie's Lane Riesling	Clare Valley S.A	10	40
Juliet Pinot Grigio	Mornington Peninsula VIC	9.0	30

ROSE AND SWEET STYLES

Grant Burge Frizzante (Pink)	Barossa Valley S.A	10	40
Zilzie Selection 23 Rosé	Murray Darling VIC	9.0	30
Dragon Rose Rosé	Langhorne Creek S.A	11	44
Zilzie Selection 23 Moscato	Murray Darling VIC	9.0	36

RED WINES

VB Shiraz	South Eastern Australia	7.5	30
Teringie Estate Shiraz	Langhorne Creek S.A	9.0	36
Golden Grape Shiraz Cabinet	Langhorne Creek S.A	11	44
Pepperjack Shiraz	Barossa Valley S.A	12	46
Lost Bouy Sangiovese	McLaren Vale S.A	11	44
Wynn's Coonawarra The Gables Cabernet Sauvignon	Coonawarra S.A	10	40
Serafino Merlot	McLaren Vale S.A	10	40
Annie's Lane Cabernet Merlot	Clare Valley S.A	10	40
Scarpantoni Schoolblock Shiraz Cabernet Merlot	McLaren Vale S.A	10.5	42
Riposte the Dagger Pinot Noir	Adelaide Hills S.A.	10	40
Rockfords Rifle Range Cabernet Sauvignon	Barossa Valley S.A	(Btl Only)	85

(All Addition to menu items will be charged accordingly and cannot be substituted)