

Menu

BREADS & ENTREES

Breads And Dips	10
Fresh bread, warmed and served with a trio of house-made dips	
Garlic Sourdough	
Our handmade sourdough garlic bread, served with a garnish of cashew and lemon slaw and sliced parmesan cheese.	
With Cheese 12 Without Cheese 10	
Devilleed chicken livers	16
Chicken livers sautéed in smoked paprika and our famous VBK jus, on a crisp garlic crostini.	
Tempura battered prawns	16
Served with a miang dipping sauce and a sprinkle of toasted coconut.	
Mushroom and bacon vol-au-vent	16
Mushrooms and bacon, bound in a rich creamy parmesan sauce, served in a case of flaky pastry and topped with grilled mozzarella (*also available without bacon just let your wait staff know)	
Scallops and bacon	18
Sautéed in white wine and lemon, garnished on a bed of cashew and lemon slaw with a wedge of fresh lemon.	

MAINS (Ask your friendly wait staff for today's special.)

300 g scotch fillet	35.9
Served with creamy mash, seasonal greens, crispy bacon sails, roast tomato, and finished with a chimichurri salsa.	
Olive stuffed peri-peri chicken	26
Chicken breast, stuffed with olives, parsley, garlic and a hint of chilli, wrapped in bacon and oven roasted. Served on a bed of lime-crushed potatoes, with seasonal greens and finished with our VBK jus.	
Slow roasted pork belly	26
We slow roast our famous pork belly over 3hrs in its own juices (confit), giving you the perfect combination of flavour, taste and texture, with crispy crackle. We then serve our pork belly twice-cooked, with creamy mash, seasonal greens, a drizzle of our VBK jus and finished with a house-made spiced apple sauce.	
Snapper and chips	26
Have it your way, beer battered, crumbed or simply pan fried, the choice is yours. Fresh fillets of snapper served with shoestring fries, garnish of cashew and lemon slaw, house-made tartare sauce and a big wedge of fresh lemon.	
Lamb Rump	29.5
Lamb Rump, pan-roasted and served on a bed of coconut rice, with wilted Pak choy and finished with a refreshing Nam Jim sauce (Nam Jim is a Thai combination of sweet, sour, salty and spicy all in one sauce). Mild spice.	
Pasta carbonara	26
A VBK classic of chicken, bacon, garlic, onion, mushroom and baby spinach, all bound in a rich creamy parmesan sauce, served with fresh fettucine pasta ribbons (also available as a vegetarian option).	

PIZZAS (Bite sized served with shoestring fries and slaw)

	Bite Size 16
	Full Size 20
New Yorker	
Pepperoni and olives.	
MeatMarket	
Chicken, ham, pork, pepperoni, bacon, red onion and bbq sauce.	
CCB	
Chicken, cranberry and brie.	
Retro Hawaiian	
Ham, pineapple and mushroom.	
Margherita	
Fresh tomato and basil, with a drizzle of olive oil.	
Garden	
Spinach, tomato, olives, capers, mushrooms and roast capsicum.	
Karate Pig	
Pulled pork, hoisin sauce, mushrooms and spring onion.	
Reefer:	
Snapper, mussels, prawns, scallops, capers, sweet chilli aioli and spring onion	

KIDS MENU (All kids meals 13.90 inclusive of dessert . Kid's meals strictly for under 12s)

Fish & Chips
Beer battered snapper served with shoestring fries and green beans.
Steak & Chips
200g scotch fillet, served with creamy mash, green beans and jus.
Cheese Krankskys
On a bed of creamy mash, served with seasonal greens and VBK jus.
Pasta carbonara
Kids size portion of our classic carbonara.
Ice-cream Sundae or
Hot Doughnuts
with Ice cream and cream

DESSERTS

Malteser tiramisu	11.5
Our twist on an Italian classic, served with biscotti.	
Amaretto brulee	11.5
Crack through the sugar on top to reveal a creamy classic with a hit of amaretto.	
Peach and passionfruit cheesecake	11.5
Served with Chantilly whipped cream.	
Dutch style hot apple pie	11.5
Served with hot crème anglaise.	

SIDES

Blanched seasonal greens	8	House salad	4
Creamy mash	6	Mushrooms	6
Add an Egg	1.5		

WINES

Sparkling		
Lindauer Brut Cuvée <small>New Zealand</small>	200mL	11
Lindauer Fraise <small>New Zealand</small>	200mL	11
Lindauer Sauvignon Blanc <small>New Zealand</small>	200mL	11
Lindauer Pinot Gris <small>New Zealand</small>	200mL	11
Lindauer Special Reserve Cuvée Riche <small>New Zealand</small>		38
Daniel Le Brun NV <small>New Zealand</small>		80
Sauvignon Blanc		
Trinity Hill <small>Hawke's Bay</small>	9	41
Wither Hills Early Light 9.5% <small>Marlborough</small>	9	44
The Ned <small>Marlborough</small>	9	40
Roaring Meg <small>Central Otago</small>	9.8	50
Pinot Gris		
Trinity Hill <small>Hawke's Bay</small>	9	41
Wither Hills Early Light 9.5% <small>Marlborough</small>	9	44
The Ned <small>Marlborough</small>	9.5	48
Roaring Meg <small>Central Otago</small>	9.5	48
Rosé		
The Ned <small>Marlborough</small>	10	48
Roaring Meg <small>Central Otago</small>	11	50

WINES

Chardonnay		
Trinity Hill <small>Hawke's Bay</small>	9	41
The Ned <small>Marlborough</small>	12	58
Pinot Noir		
Trinity Hill <small>Hawke's Bay</small>	9	41
Roaring Meg <small>Central Otago</small>	13.2	67
Merlot		
Trinity Hill <small>Hawke's Bay</small>	9	41
Kopiko Bay <small>Hawke's Bay</small>	9.5	46
Shiraz (Syrah)		
St Hallet Blackwell Shiraz <small>Barossa Valley</small>		85
Trinity Hill <small>Hawke's Bay</small>	9	41
Red Blends		
Angus The Bull Cabernet Sauvignon <small>South Australia</small>	9.5	48
Port		
Croft Tawny	9.5	55