

## BREADS & ENTREES

<b>Breads And Dips</b>	<b>10</b>
Fresh bread, warmed and served with a trio of house-made dips	
<b>Garlic Sourdough</b>	
Our handmade sourdough garlic bread, served with a garnish of cashew and lemon slaw and sliced parmesan cheese.	
With Cheese 12   Without Cheese 10	
<b>Devilleed chicken livers</b>	<b>16</b>
Chicken livers sautéed in smoked paprika and our famous VBK jus, on a crisp garlic crostini.	
<b>Tempura battered prawns</b>	<b>16</b>
Served with a miang dipping sauce and a sprinkle of toasted coconut.	
<b>Mushroom and bacon vol-au-vent</b>	<b>16</b>
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)	
<b>Scallops and bacon</b>	<b>18</b>
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.)

<b>300 g scotch fillet</b>	<b>35.9</b>
Served with creamy mash, seasonal greens, crispy bacon sails, roast tomato, and finished with a chimichurri salsa.	
<b>Olive stuffed peri-peri chicken</b>	<b>26</b>
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.	
<b>Slow roasted pork belly</b>	<b>26</b>
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 mash, seasonal greens, a drizzle of our VBK jus and finished with a house-made spiced apple sauce.	
<b>Snapper and chips</b>	<b>26</b>
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.	
<b>Lamb Rump</b>	<b>29.5</b>
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.	
<b>Pasta carbonara</b>	<b>26</b>
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)

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

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

## DESSERTS

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

## SIDES

<b>Blanched seasonal greens</b>	<b>8</b>	<b>House salad</b>	<b>4</b>
<b>Creamy mash</b>	<b>6</b>	<b>Mushrooms</b>	<b>6</b>
<b>Add an Egg</b>	<b>1.5</b>		

## WINES

<b>Sparkling</b>		
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
<b>Sauvignon Blanc</b>		
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
<b>Pinot Gris</b>		
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
<b>Rosé</b>		
The Ned <small>Marlborough</small>	10	48
Roaring Meg <small>Central Otago</small>	11	50

## WINES

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