



T H E V A U L T

B A R & T A P A S

TAPAS

Bruschetta	18
Local Organic Heirloom Tomatoes, Spanish Onion & Fresh Basil Served On House Made Crusty Ciabatta	
Garlic Pane Di Casa	12
House Made Confit Garlic Butter Served with Hot Crusty Pane Di Casa	
Warm Mediterranean Mixed Olives	9
Mixed Olives from Spain, Greece and Italy Marinated in Extra Virgin Olive Oil and Local Citrus Aromatics	
Arancini	15
House Made Smoked Chorizo, Wild Forest Sicilian Mushrooms Served in a Traditional Napoli Sauce with a Chipotle Mayo	
Duck Pate	19
Made in House with Porcini Mushroom, Organic Duck Liver, Cognac & Aged Port wine Served with Crusty Bread and Quince Paste	
Money Bag Burrata	18
Puglia – Italian Made Fresh Burrata Mozzarella, Olive Oil, served on a Bed of Basil Pesto Heirloom Tomatoes	
Bloody Mary Oyster Shooter	9
Freshly Shucked Coffin Bay Oysters served with the Classic Bloody Mary Shot	



TAPAS

Limoncello Oysters ½ Dozen 24 | Dozen 48

House made Limoncello Dressing like you've never had before!

Fresh Ponzu Oysters..... ½ Dozen 24 | Dozen 48

Freshly Shucked Coffin Bay Oyster served with a Ponzu Dressing and Fresh Lemon

Fresh Lemon Kilpatrick Oysters..... ½ Dozen 24 | Dozen 48

Home Made Chorizo, Speck & Bacon Secret Recipe Killers. Like you've never had them before!

Calamari Cajun..... 19

Tender New Zealand Giant Squid with House Made Secret Recipe Cajun Polenta Crumb served with Aioli

Antipasto House Charcuterie (To Share) 49

Imported & Local Cured Delicacies: Proscuitto, Bresola, Ossa Collo, De Vito Double Smoked Speck, Salami Provola, Fontina, Gorgonzola Dolce, Tasmanian Goat Cheese, Grana Padano, Pecorino (Ask your server for Daily Selections)

Cheese Platter (To Share)..... 42

Imported & Local, Hard & Soft Cheeses



MAINS

Napolitana	28
Traditional staple from Napoli. Fresh Roma Tomatoes, garlic and fresh Italian Basil	
Bolognese Ragu	32
A twist on an age old tradition. Tender Veal and Pork Slowly cooked for 12 hours with Pinot Gris, Roma Tomatoes and traditional aromatics. A Warm Hug from Nonna.	
Truffle Carbonara	32
Black & White Truffle, House Made Double Smoked Pancetta folded through a Rich White Wine Cream Sauce served with Fresh Home grown Parsley	
Fettuccini De Vito	36
Our Signature Dish! Unique and spectacular! King Prawns, Home made Double Smoked, Hand Made Fettuccini Speck in a light and delicate Rose` Sauce	
King Prawn Chorizo	34
Local King Prawns tossed with house made chorizo and “Spicy De Vito Sauce” served with Crusty House made Ciabatta	
Robbie’s Garlic Prawns	34
Internationally Renowned Stuntman and ‘Guinness World Record’ holder Loves his Bespoke Creamy Garlic Prawns	



MAINS

Western Australian Octopus..... 34

Confit for Eighteen Hours, Chargrilled & Served on a Salsa Verde with Tuscan Vinaigrette and grilled Lemon

Tabatha's Chargrilled Chicken..... 46

Chargrilled Organic Tender Spatchcock, Sous Vide with Lemon, Thyme, Extra Virgin Olive Oil and Mediterranean spices served with Local Mango & Paw Paw infused Yoghurt

Four cheese gnocchi (not gnocchi)..... 34

Weightless and Fluffy Ricotta, Ancient Grain Flour, Pillows served in a Delicate Gorgonzola Dolce, Parmesan, Pecorino and Grana Padano Sauce, topped with Sweet Roasted Walnuts

David's Lamb..... 46

Tender King Island Lamb Shoulder, Steeped in Yoghurt Aromatic Spices from Morocco, Topped with Roasted Pine Nuts & Pepitas, served with Pomegranate Molasses jus

World famous Beef Cheeks..... 46

Fall apart and melt in your mouth. This fusion of Asian, French and Italian Cookery is a must try! Served with an aromatic Bouillon oven baked potatoes



SIDES

Char Grilled Brocollini.....	15
Organic Local Produce, Grilled with Asian/Italian Fusion Technique, Topped with In House Roasted Almonds	
Carrot in Maple Soy Dressing & Sesame.....	15
Dutch Carrots Delicately Charred in Maple, Soy & Roasted Sesame Seeds	
Potato and Double De Vito Smoked Speck.....	15
Golden Fried Chats, with Aromatic Spiced Napoli sauce & De Vito Family Made Double Smoked Speck	
Polenta.....	12
Puglia Street Food Inspired Polenta, Golden Fried & served with Pecorino	
Raddichio & Gorgonzola Dolce Insalata.....	20
Radicchio & Rocket dressed in a Sweet Citrus dressing topped with Gorgonzola Dolce and Crushed Sweet Roasted Walnuts	
Shoestring Fries.....	12
Served with Rosemary salt & Parmisano	



