

Hot Rock Meals



Hot Rock is a unique and exciting dining concept.

Each diner cooks their own meat on a volcanic stone that has been heated in an oven. Your choice of meat is placed on the hot rock where it is sealed, locking in the nutrients and juices.

YOUR MOUTH WATERING MEAL is then placed before you, where the food continues to cook while you eat.

No oil or fat is required.

All Hot Rock dishes come with mash or chips, salad or veg, and a choice of sauce

Beef Tenderloin

SEASONED BEEF FILLET
\$35

Sirloin

SEASONED SIRLOIN
\$28

Rump

SEASONED RUMP
\$24

Duck Breast

SEASONED DUCK SKIN REMOVED
\$25

Chicken Breast

TENDER BREAST FILLET SKIN REMOVED
\$25

Sauces: Pepper, Béarnaise(GF)
Wild Mushroom

Dessert



Chef's Choice Crème Brulee

\$13

Served with a house made Amaretti biscuit

Baked Cheesecake

\$13

Served with summer berry coulis

Chocolate Tasting Plate

\$13

A sumptuous chocolate laden plate for the indulgent!

With vanilla ice-cream

Pineapple, coconut and black pepper granita

\$13

With basil pearls

Vanilla Ice Cream

\$12

With home made butterscotch sauce

and your choice of liquor

add \$ 4

Affogato

\$12

Vanilla ice cream topped with a shot of espresso coffee

served with a shot of Frangelico or your choice of liqueur

add \$ 4

Drinks



Tea

Ceylon, English Breakfast, Earl Grey, \$3.-
Traditional Afternoon, Darjeeling \$3.-
Camomile, Peppermint, Lemon & Ginger, Green, \$3.50

Coffee

Espresso, Macchiato, Ristretto \$3.-
Long Black, Flat White \$3.50
Cappuccino, Latte \$3.50
Hot Chocolate, Mocha. Chai Latte \$4.50

Soft Drinks

Lemon Squash, Lemonade, LLB \$4.-
Dry Ginger Ale, Tonic Water, Soda Water \$4.-
Coke, Diet Coke, Coke Zero \$4.-
Mineral Water, Ginger Beer \$5.-

Juices

Apple, Pineapple, Orange, and Cranberry \$5.-

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Dinner

ENTREES



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| Parmesan Cheese and Garlic Flat Bread (V) | \$ 10 |
| Flour tortilla brushed with roasted garlic puree, caramelised onions with melted mozzarella and parmesan cheese | |
| Selection of breads and dips | \$15 |
| Duo of fresh daily made dips with fresh baked breads | |
| Vault Style Ploughman's (for two) | \$18 |
| A generous tasting plate, full of a sample of all our delicious entrees on offer | |
| Bruschetta (V) | \$15 |
| Flame grilled baguette topped with cherry tomato, Spanish onion, olive oil and shaved parmesan | |
| Whole BBQ Prawns | \$18 |
| Flame grilled and tossed in a mint and basil vinaigrette
And kalamata olives | |
| Baby Octopus | \$15 |
| Coated in chick pea flour and fried crispy with a lemon and black pepper aioli | |
| Green Pea Souffle (V) | \$15 |
| A light and airy cold pea mousse accompanied with a rich homemade smoked tomato relish and salad | |

Main Courses



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| Roasted Stuffed Chicken Breast | \$25 |
| Chicken breast stuffed with black olives, sundried tomatoes and basil served with sweet corn and ginger puree and a cauliflower gratin | |
| Pan Seared Market Fish | \$28 |
| With crisp polenta chips and an egg and caper salsa | |
| Pan Roasted Duck Breast | \$25 |
| On a leek and parsnip puree, baby beans and a brandied sour cherry sauce | |
| Seafood Platter | \$28 |
| Market fresh seafood of the day served with egg and caper salsa, lemon and mixed cress salad | |
| Caramelised Pork Loin | \$27 |
| Served with homemade mushroom and basil gnocchi | |
| Home made gnocchi (V) | \$24 |
| With mushroom, beetroot and basil | |
| Char grilled Sirloin | \$28 |
| With broad beans and speck, thinly sliced pan fried potatoes and port wine jus | |
| Char grilled Tenderloin | \$35 |
| With a vegetable terrine and creamy layered potatoes and port wine jus | |
| Char grilled Rump | \$24 |
| With roasted sweet potato, vegetables and and port wine jus | |
| Surf and Turf | |
| Sirloin. With grilled prawns | \$38 |
| Tenderloin. With grilled prawns | \$45 |
| Rump. With grilled prawns | \$34 |

SALADS



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| <i>Garden salad (regular/small) (V) (GF)</i> | \$8 / \$4 |
| <i>Mixed lettuce with cucumber, cherry tomatoes, and Spanish onion</i> | |
| <i>Spaghettini Salad (V)</i> | \$14 |
| <i>Sweet and sour baby beets, cherry tomato, basil goats cheese and lemon vinaigrette</i> | |
| <i>Marinated Lamb Salad (GF)</i> | \$16 |
| <i>With cos lettuce, capsicum, fetta cheese, Spanish onion, cucumber and tomatoes in a yoghurt herbed dressing</i> | |
| <i>Mango and green papaya salad (V)</i> | \$16 |
| <i>Juicy chunks of mango with julienned green papaya, coriander, candied peanuts and a mild spicy dressing</i> | |
| <i>Caesar Salad (V)</i> | \$14 |
| <i>Baby cos lettuce with croutons, anchovies, parmesan and bacon topped a with poached egg</i> | |
| <i>with Chicken</i> | \$16 |

Side Dishes



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| Beer Battered Chips, | \$8.- |
| Roast Potatoes, Veggies Of The Day | \$8.- |

Children's Menu

- All kids meals come with a soft drink and ice cream dessert**
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| Grilled Fish and Chips | \$10.- |
| Home Made Chicken Strips and Chips | \$10.- |
| Steak and Chips | \$10.- |

About The Vault

THE LOCATION

The building has been extensively revamped, creating a beautiful open area restaurant downstairs that is large and spacious with an elegant wood finish.

You can also have an afternoon drink at our bar area.

We are fast becoming western Sydney's premier live music venue with artists such as Damien Leith, Diesel and Renee Geyer playing. We have the best of both, best food in the Hawkesbury and best music in the Hawkesbury.

The old bank vault is now our wine cellar with a selection of great wines. The upstairs bar has two separate rooms and a great balcony over looking Windsor mall area, which is available for you to use exclusively for any function you may have.

We have a large beer garden, which we have built around the old trees that were on the property. You can enjoy breakfast, lunch or a drink outside amongst the old trees that provide lovely, natural shade.

SMALL ENOUGH TO CARE

We are a family owned business therefore you are considered as an appreciated, deserving customer.

QUALITY FIRST

All our food is made on the premises. We make our own stock, sauces, dressing and desserts.

Our fruit and vegetables are sourced fresh every day by our Executive chef, as well as our meat. We buy all our fresh produce from local businesses therefore keeping the business in the Hawkesbury.