



At Vicky Browns, our menu is crafted to tantalise your taste buds with a diverse array of share plates, each designed to offer a unique and delightful culinary experience. Our head chef takes pride in using the freshest ingredients to create dishes that are both innovative and comforting.

Funky cocktails, delicious beverages and exceptional wines. Sip, savour and enjoy.

**Check our specials board for weekly
cocktail and food specials!**

V - Vegetarian / GF – Gluten-free / VG – Vegan / DF – Dairy-free
NF – Nut-Free / GFA – Gluten-free available / VGA – Vegan Available



Grazing Menu – Designed to Share

Available to 10.00pm

House-Made Bread and Butter (120g)	12
Warm mini brioche loaf, miso-honey cultured butter (NF)	
Patatas Bravas	16
Romesco sauce, spicy mayo, chive (VGA, GF, DF, NF)	
Apricot Hot Fried Chicken (5)	19
Blue cheese ranch, pickled celery (GF, NF)	
Prawn and Leek Croquette (3)	18
Tomato bisque, finger lime, seaweed (NF)	
Flash-Fried Lemon-Pepper Calamari	24
Yuzu aioli, spring onion, chilli (GFA, DF)	
Croque Madame Gouger (2)	18
Choux pastry, ham hock, mustard béchamel, cured yolk (NF)	
Vicky's Steak Sandwich	28
120g dry-aged beef sirloin, shokupan Japanese milk bread, caper jam, smoked cheddar, caramelised onion (NF)	

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Crispy Corn and Potato Hash (2)	16
Red onion jam, horseradish cream, garden herb (GF, DFA, NF, VG)	
Smoked Pork Belly Taco (2)	22
Pineapple salsa, avocado crema, pickled onion, fresh herbs (GF, NF)	
Brisket Melt Hot Dog (2)	24
Braised beef brisket, Monterrey Jack cheese, chipotle mayo, red cabbage slaw (NF)	
Beetroot Caprese Salad	16
Heirloom beetroot, bocconcini, aged balsamic, basil, candied walnut (GF, DF, NFA, VG)	
Sausage Rolls (4)	10
Princi traditional pork, tomato chutney (NF)	
Charcuterie Board (Serves 3)	50
Premium cured meats, mild salami, prosciutto, cacciatore, marinated olives, Manchego cheese, brie, crusty bread, house pickles & condiments	



Sweet

Espresso Martini Mousse 18

Kahlua mascarpone, chocolate soil, hazelnut praline (GF)

Before & After 10.00pm

Crunchy Fries 14

Tomato sauce (GF, NF)

Ham and Cheese Toasted Sandwich 12