



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

Mushroom Voul-Au-Vent (2)	20
Puff pastry, confit mushroom, onion soubise, parsley emulsion (NF, V)	
Duck Fat Roast Potatoes	15
Salt bush, tarragon aioli (VGA, GF, DF, NF)	
Apricot Hot Fried Chicken (5)	18
Blue cheese ranch, dried hog plum (GF, NF)	
Cheesy Garlic Bread Roll	8
Cream cheese, garlic herb butter, mozzarella, chive (V)	
Togarashi Pepper Calamari	23
Chipotle mayo, lemon, dill (GF, DF)	
Chickpea and Potato Fritters (4)	16
Tofu mousse, endive, pickled onion (VG, GF, DF)	
Vicky's Steak Sandwich	26
120g aged beef sirloin, shokupan Japanese milk bread, caper jam, smoked cheddar, caramelised onion (NF)	

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Crispy Pork Belly	24
Miso potato, yuzu ponzu, nori furikake, charred shallots (GF)	
Skull Island Jumbo Tiger Prawns (3)	28
Café de Paris butter, gremolata (GF, NF)	
Reuben Sliders (2)	18
Beef pastrami, sauerkraut, Swiss cheese, zucchini relish (NF)	
Grilled Halloumi	20
Scorched nectarine, lemon yoghurt, hot honey, radicchio, walnut (V, GF)	
Baked Shark Bay Scallops (3)	24
Nduja butter, finger lime, goji berries (GF, NF)	
Heirloom Tomato and Beetroot Salad	15
Almond gazpacho, mint, pepitas (VG, DF, GF)	
Rocket, Pear and Parmesan Salad	14
Sherry vinegarette, pine nut (V, GF, VGA)	

Sausage Rolls (4)	10
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Princi traditional pork, tomato chutney (NF)

Charcuterie Board (Serves 3)	45
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Premium cured meats, mild salami, prosciutto, cacciatore, marinated olives, manchego cheese, brie, crackers, bread, house pickles & condiments.



Before & After 10.00pm

Crunchy Fries	14
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Tomato sauce (GF, NF)

Ham and Cheese Toasted Sandwich	12
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	150ml	250ml	Bottle
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Sparkling / Champagne

Veuve Clicquot 'Yellow Label', Champagne

REIMS, FRANCE

The renowned French house's signature champagne

130

Chandon, Sparkling Brut

YARRA VALLEY, VIC

Zesty, fresh and vibrant

18

65

Da Luca, Prosecco DOC

VENETO, ITALY

Extra dry with aromas of peach and apricot

14

55

Vicky Browns, Sparkling Brut

MARGARET RIVER, WA

Dry, green apples with hints of strawberry

13

45



	150ml	250ml	Bottle
Riesling			
Fervor 'Dokta Nova', Riesling 2023 GREAT SOUTHERN, WA Crunchy citrus with a long, fresh and zesty finish	14	19	55
Semillon Sauvignon Blanc			
Vicky Browns, Semillon Sauvignon Blanc MARGARET RIVER, WA Bright, vibrant, citrus and tropical fruit	13	17	45
Stella Bella, Semillon Sauvignon Blanc 2023 MARGARET RIVER, WA Refreshing natural acidity with a soft finish			59
Sauvignon Blanc			
Cloudy Bay, Sauvignon Blanc 2023 MARLBOROUGH, NZ Vibrant nose, mouthwatering palate, long finish			89
Mud House 'The Woolshed' Single Vineyard, Sauvignon Blanc 2022 MARLBOROUGH, NZ Tropical fruits, lime and zesty grapefruit	15	20	56



150ml 250ml Bottle

Pinot Grigio

Tenuta Maccan DOC, Pinot Grigio 2023

FRIULI, ITALY

16 24 68

Creamy and ripe with balanced acidity.
Notes of ripe apple, lemon rind and fleshy
stone fruits.

Fiano

Millbrook 'Regional', Fiano 2023

MARGARET RIVER, WA

49

Bright, fresh, fruit driven wine with subtle
texture and notes of pastry crust and baked
apple



	150ml	250ml	Bottle
Chardonnay			
Lange Estate 'TSR', Chardonnay 2023 FRANKLAND RIVER, WA Granny Smith apples with a little oak and long finish	14	21	58
Pacha Mama, Chardonnay 2023 Yarra Valley, VIC Subtle, yet buttery and complex. White peach, pink grapefruit and the barest hint of grilled nuts	17	25	70
Smithbrook 'Single Vineyard', Chardonnay 2022 MARGARET RIVER, WA Nougat and apple pie pastry			63
Below & Above, Chardonnay 2020 PEMBERTON, WA Complex. Toasty with yellow peach			89



150ml 250ml Bottle

Rose

St Hallet, Rose 2023

BAROSSA, SA

Grenache grapes with vibrant flavours of strawberries and cream, white peach and rose petal with elegant finish

13 18 49

Château la Gordonne 'Multi-Millésime', Rose

PROVENCE, FRANCE

Complex, lush and indulgent. Rich, fresh berries with a delicate finish

69

Moscato

Yalumba 'Christobel's', Moscato 2022

BAROSSA, SA

Fresh, fragrant, tropical fruits with vanilla bean

13 18 49



150ml 250ml Bottle

Chilled Red

Fervor 'Nonno Lou', Sagrantino Nero 2023

MILDURA, VIC

Lifted, bright red fruit

13

18

49

Pinot Noir

Russell & Suitor 'Son of a Bull', Pinot Noir 2024

PIPERS RIVER, TAS

Bright and fresh strawberries with soft tannin

15

22

59

Eddystone 'Point', Pinot Noir 2021

COAL RIVER VALLEY, TAS

Delicate cherries and spice with silky texture

18

27

79

Tempranillo

Aylesbury 'Q05', Tempranillo 2021

FERGUSON VALLEY, WA

Lifted light red fruit, balanced tannins, long finish

65



	150ml	250ml	Bottle
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Cabernet Merlot

Vicky Browns, Cabernet Merlot	13	17	45
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MARGARET RIVER, WA

Plum and mulberries, chalky tannins

Cabernet Sauvignon

Edwards 'Matilda', Cabernet Sauvignon 2021	15	22	64
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MARGARET RIVER, WA

Dark fruits, plum and blackberry, dusty tannins

L'Enclos du Tertre 'Single Vineyard', Cabernet Sauvignon 2018			75
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MARGARET RIVER, WA

Medium-full bodied with notes of morello cherry jam

Shiraz

Tim Adams, Shiraz 2021	15	22	58
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CLARE VALLEY, SA

Black cherries, plum and blackcurrant with a deep purple hue

Grant Burge 'Filsell Old Vine', Shiraz 2021	18	27	79
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BAROSSA, SA

Rich, deep flavours of dark chocolate, coffee and vanilla



On Tap	Schooner	Pint
Travla Australian Lager Mid Strength 3.5%	10	14
Swan Draught 4.4%	11	15
Gage Roads Single Fin, Summer Ale 4.5%	11	15
Beer Farm Royal Haze, Hazy IPA 5.8%	11	15
Bottles and Cans		
Peroni Nastro Azzurro 330ml 4.7%		12
Great Northern Super Crisp 330ml 3.5%		10
Corona Mexican 355ml 4.5%		12
Matso's Ginger Beer 330ml 3.5%		14
Hello Sunshine Cider 330ml 5.0%		12
Heineken 0% 330ml 0%		10
Alcohol Free		
Coke Coke Zero Lemonade Ginger Ale Ginger Beer Tonic Water		6
Sparkling Water		3



Signature Cocktails

Nutty By Nature	22
Clarified Coconut Cream Punch of Bulleit Rye Whiskey, Sheepdog Peanut Butter Whiskey, Frangelico, Dry Vermouth, Bitters and Lemon with a Blackberry Jam Foam	
Vicky's Old Fashioned	20
Wild Turkey Bourbon, Angostura & Orange Bitters, Brown Sugar, Flamed Orange	
Wild Thing	
Rooster Rojo Tequila, Lime, Strawberry, Grapefruit Soda	20
Mascherati	
Los Siete Mezcal, Amaro Montenegro, Liqueur Chocolat, Orange Bitters	20
Strawberry Bakewell	
Plantation Rum, Disaronno, Almond, Orange Bitters, Lime, Fresh Strawberries	20
Doctor's Orders	
DMF Coconut Rum, Midori, Giffard Banane du Bresil, Lemon, Pineapple	20
663 Hold Up	
Patron Reposado Tequila, Aperol, Agave, Passionfruit, Pineapple, Lime	24



Classic Cocktails

Spritz – Choose Aperol or Limoncello	16
Espresso Martini Absolut Vanilla Vodka, Tia Maria, Espresso	20
Porn Star Martini Passoa, Absolut Vanilla Vodka, Lime, Passionfruit - Served with a shot of Vicky Browns Sparkling Brut	20
Tommy's Margarita or Classic Rooster Rojo Tequila, Lime, Agave Syrup/Cointreau • Additional \$4 with Coconut Tequilla	20
Spicy Margarita Rooster Rojo Tequila, Lime, Agave, Tabasco	20
Whisky or Amaretto Sour Johnnie Walker Red/Disaronno, Aquafaba, Lemon, Simple Syrup, Bitters	20
Negroni Beefeater Gin, Campari, Rosso Antico	20



Mocktails

Nojito / Strawberry Nojito

15

Lyre's White Cane, Fresh Lime, Mint, Simple Syrup, Soda / Add Fresh Strawberries

N/A Dark n Stormy

15

Lyre's Dark Cane, Ginger Beer, Angostura Bitters, Lime

Bob L'Eponge

15

Pineapple, Apple, Orange, Lime, Ginger, Almond