

entrees

bruschetta with vine ripened tomatoes, kalamata olives and basil	4.5
tasting plate selection of king prawns, calamari, tuna carpaccio and chorizo (serves 2)	21
sizzling king prawns with garlic, chilli, virgin olive oil and brandy	16
lightly fried calamari with rocket and basil aioli	16
meat plate selection of prosciutto, salami, grilled chorizo, grilled chicken tenderloin, and cheese (serves 2)	24
vegetarian plate selection of marinated vegetables, breads and cheese (serves 2)	24

pasta

seafood pasta with king prawns, mussels, calamari, chilli, garlic, parsley and basil	21
napolitana pasta with mushrooms, zucchini, roasted capsicum and shallots in a Napolitana olive sauce	17
fettuccine pasta with field mushrooms and prosciutto in a light creamy white wine sauce	17
ravioli with a choice of a creamy walnut sauce; or aurora sauce	17
penne pasta with chicken in a pesto sauce	17
chilli penne pasta with chorizo in a home made Napolitana sauce	17
risotto alla parmigiana with asparagus, thyme and asparagus sauce	17
prawn risotto with cherry tomato and zucchini in a light creamy sauce	19

mains

oven baked lamb rump with sautéed baby spinach and crushed chat potatoes	27
eye fillet of beef with sautéed vegetables and shiraz jus	27
chicken breast stuffed with ricotta, basil and sundried tomatoes in a light creamy pesto sauce, served with seasonal vegetables	25
roasted chicken breast with prosciutto, grilled zucchini, asparagus in a light cream sauce	22
slow cooked pork belly with a watercress and apple salad, topped with apple schnapps	22
fish of the day	(market price)

sides

sautéed seasonal vegetables with chilli and pinenuts	10
fried new potatoes with chilli dipping sauce	10
rocket and pear salad with shaved parmesan and balsamic oil dressing	8
capresse salad with vine ripened tomatoes, bocconcini and basil in a balsamic oil dressing	14
garlic bread char grilled with garlic and rosemary	4

desserts

amaretto crème brulee with peach, and almond biscotti	11
trio of gelato served in a wafer basket	11
soft centred chocolate pudding with a scoop of ice cream (allow 15 minutes cooking time)	11
cheese plate selection of local and imported cheeses, crisp breads and fruit	18

coffee

espresso, macchiato	2.5
cappuccino, long black, hot chocolate, latte, tea	4
affogato espresso, ice cream and choice of liqueur	11

*We accept Visa, Mastercard and American Express. Minimum credit card purchase is \$20.
One bill per table. 10% public holiday surcharge*

cocktails

all \$14

Martini Style Cocktails

Sour Apple Martini

Our signature cocktail. The subtle apple flavours of Teichenne Apple Schnapps (introduced into Sydney by Vanilla Room) combined with Absolut Citron Vodka, fresh lemons and cloudy apple juice.

Vanilla Chocolate Martini

Indulge your tastebuds with this superb mix of vanilla vodka and chocolate schnapps, finished off with a hint of orange to complete this martini in style.

Vanilla Espresso Martini

Kickstart or revitalise your night with fresh espresso coffee, Absolut Vanilla Vodka, Kahlua, Teichenne vanilla schnapps and crème de cacao.

Speedy Gonzalez Coffee Martini

Perk up your evening with coffee infused Tequilla, French café bohème liqueur, Kahlua and espresso coffee. Then dance the night away!

Long White Cloud Martini

Uplift your senses with fresh kiwifruit, Absolut vodka, apple schnapps and Cointreau. Top it off with apple juice and float away.

French Martini

Classic, clean and crisp. Muddle fresh pineapple with Absolut vodka and Chambord and pineapple juice to create this classic seductive treat.

Raspberry Margarita

A robustly refreshing raspberry twist on this zesty classic, with freshly muddled raspberries, lemons, limes, Sauza tequila, Cointreau and raspberry liqueur.

A Sweet Peach Manhattan

Bringing a classic manhattan into a new age, using Jim Beam Small Batch, Cinzano Rosso and Teichenne Peach Schnapps.

cocktails

all \$14

Lychee Pear Martini

Introducing our new cocktail. Enjoy the refreshing flavours of pear and lychees, with Absolut Pear Vodka and lychee liqueur, with muddled limes and lychees.

Watermelontini

Fresh muddled watermelon and limes combined with Absolut Citron Vodka and Teichenne Peach Schnapps to account for this refreshing mix.

Long Style Cocktails

Raspberry and Macadamia Nut Caiprioska

Absolut Raspberri vodka, raspberry liqueur, freshly crushed raspberries, limes, mint and the finest Macadamia nut syrup to create a unique and refreshing flavour to die for.

Strawberry Lychee Caiprioska

Caress your palate as ripe strawberries mesh with lychees, soak in their own essence and swim with Absolut vodka and muddled limes.

Vanilla Room Mule

Our version of the Moscow Mule. Using the finest Absolut Vanilla vodka, limes, mint and ginger beer. A refreshing reward after a long day.

Hay Fever

A refreshing summer speciality using Lemon Tea, fresh mint, limes, Absolut vodka and Spanish Peach Schnapps.

Lemonchee

To create this unique masterpiece we use crushed lychees and fresh lemons, mixed with Plymouth Gin and Teichenne Vanilla Liqueur.

cocktails

all \$14

Vanilla Cactus

Go past the borderline and take a trip to a world of citrus fusion. Muddled limes and pineapple meet Sauza Tequila and vanilla schnapps, brushing past fresh basil and pineapple juice along the way.

Rim of Fire

A spicy apple margarita style cocktail sporting Sauza Tequila, apple schnapps and a rim to die for, cinnamon, red chilli sugar and vanilla sugar.

Apple Cinnamon Mojito

Spice up your night with Havana Club Rum, muddled fresh apple, limes and mint. Add a dash of apple schnapps and ground cinnamon, and head on down to the dance floor.

Watermelon Mojito

Relish the watermelon delights with Havana Club Rum, melon schnapps, mint and limes. Fresh for drinking under the sun.

Pomegranate and Vanilla Mojito

Titillate your tastebuds with the mythical pomegranate fruit liqueur, combined with lime, mint, white rum and Spanish vanilla schnapps. Open your mind.

Agwa Mojito

Melts in your mouth, not in your nose. A combination of muddled limes, mint, cocoa leaf liqueur and Havana Club Rum.

Cheeky Brazilian

Shake some Brazilian boot, as fresh peaches do the Samba with Cachaca Rum, peach schnapps and muddled limes.

Violent Femme

Sink yourself into the creamy delights of Baileys, french chocolate and a Violet Crumble surprise.

Spicy Apple Caiprioska

Spice up your night with this concoction of freshly muddled apple and limes, shaken with chilli infused Absolut Vodka, Teichenne Apple and Vanilla Schnapps with a rim to die for.

champagne cocktails

all \$10

Original

A sugar cube with Fees Brothers bitters in a glass of champagne.

Berry Delight

Muddled raspberries with Chambord and champagne.

Kiwi Surprise

Muddled kiwifruit with melon schnapps and champagne.

shots

all \$8

WP

Absolut vodka with peach schnapps and cranberry juice with a splash of fresh lime juice.

Appleicious

Absolut citron vodka with apple schnapps, apple juice and fresh lime juice.

Agwa

Served straight with a lime wedge.

Raspberry Delight

Fresh raspberries, mint and lime with raspberry Absolut vodka and a splash of apple schnapps.

The Sanddog

Named after one of our legendary customers. Kahlua, Jack Daniels and Cointreau. A dog of a name, a treat of a shot.

All classics available upon request.

wine

Sparkling and Champagne

	Glass	Bottle
Vanilla Room Brut N.V. <i>South Eastern Australia</i>	7	28
Morris Sparkling Shiraz Durif		35
Pascal Pibaleau <i>Loire Valley, France</i>	12	65
Piper-Heidsieck Cuvee Brut <i>Reims, France</i>		100
Piper-Heidsieck Rose Sauvage <i>Reims, France</i>		100
Veuve Clicquot Yellow Label <i>Reims, France</i>		135
Piper-Heidsieck Vintage 1996 <i>Reims, France</i>		125

White Wine

2007 Lalla Gully Riesling <i>Tasmania</i>	8.5	35
2008 Skillogalee Riesling <i>Clare Valley, SA</i>		34
2004 Mount Pleasant Elizabeth Semillon <i>Hunter Valley, NSW</i>		30

wine

2008 Norfolk Rise Pinot Grigio <i>Mount Benson, SA</i>	7.5	27
2008 Leeuwin Estate Siblings Sauvignon Blanc Semillon <i>Margaret River, WA</i>	9.5	40
2008 Catalina Sounds Sauvignon Blanc <i>Marlborough, NZ</i>	9.5	42
2007 String Quartet Sauvignon Blanc <i>Adelaide Hills, SA</i>	8	36
2008 Chapel Hill Verdelho <i>McLarenavale, SA</i>	8.5	36
2007 Scarborough Blue Label Chardonnay <i>Hunter Valley, NSW</i>	8.5	36
2006 Harvey River Bridge Estate unwooded Chardonnay <i>Geographe, WA</i>	7	30
2006 Scarborough Yellow Label Chardonnay <i>Hunter Valley, NSW</i>		40
2007 Fontana Candida Frascati <i>Lazio, Italy</i>		25
House white	6.5	21
Scarborough Late Harvest Semillon (dessert wine) <i>Hunter Valley, NSW</i>	7.5	33

wine

Red Wine

Glass Bottle

2006 Fonty's Pool Rose
Pemberton, WA

34

2008 Sticks Pinot Noir
Yarra Valley, VIC

8.5 30

2005 Yarravale Wines Reserve Black Label Pinot Noir
Yarra Valley, VIC

9.5 40

2007 Smithbrook Merlot
Adelaide Hills, SA

9 42

2007 Rockbare Shiraz
McLaren Vale, SA

8.5 32

2003 Scarborough Shiraz
Hunter Valley, NSW

38

2006 Mount Horrocks Shiraz
Clare Valley, SA

47

2005 Firegully Cabernet Merlot
Margaret River, WA

9.5 45

2007 Penley Cabernet Sauvignon
Coonawarra, SA

8.5 40

2005 Mitolo Serpico Cabernet Sauvignon
McLaren Vale, SA

99

2003 Zenato Valpolicella <i>Veneto, Italy</i>		40
2005 Castiglioni Chianti <i>Tuscany, Italy</i>		38
House red	6.5	21

*Fully licensed.
BYO wine only (upstairs). \$3 corkage per person.*

fantastic functions

Whether you're organising a birthday party, wedding, corporate function, promotional function or cocktail party, you can be guaranteed Vanilla Room will impress. For a site inspection or information on our function packages, contact our Functions Co-ordinator, or take a look at our website:

www.vanillaroom.com.au