

THE VINCENT BISTRO & WINE SHOP

SNACKS

House smoked nuts ^{gf, v}	9
Mount Zero olives, pickles ^v	10
Natural oyster, lemon ^{gf}	6ea
Duck dim sim, hoisin ^{(5 pieces) df}	25
Chef's selection of croquettes ^(4 pieces)	18

SHARE PLATES

Charcuterie selection ^{(3 types) df,gfo}	32
Cheese selection: Comte, Six Farm brie, bleu mornac ^{v,gfo}	32
Grilled squid skewers, rouille, nduja butter ^(2 pieces)	22
Satay chicken skewers, peanuts, mint ^{(2 pieces) gf,df}	19
Cannelloni, barramundi, prawn & squid, bisque sauce	28
Crispy eggplant, cashew & curry sauce, pickled lime ^{v,gf}	20
Snapper papillote, blue Congo potatoes, fennel, kalamata olives ^{gf}	35
200gr Wagyu rump MB7 Robbin Island, frites, café Paris butter	39
Ricotta ravioli, buttermilk, pistachio pangratatto, green herb salad ^v	30
Gem lettuce leaves, green goddess dressing, pepita seeds ^{ve,gf}	14
Pomme frites, togarashi, parsley ^{df,v}	12

SWEETS

Churros, callebaut chocolate, cinnamon sugar ^v	15
Pedro Ximenez Valdespino Sherry - 60ml.....	12

WHAT'S ON

TASTE & GRAZE

Tuesday 5PM - 7PM

Free Tasting
\$20 Charcuterie

GAMAY & CROQUETTES

Wednesday FROM 4PM

A glass of
Gamay and two
croquettes - \$15

OYSTERS & MOET

Thursday FROM 4PM

Oysters \$3 each
Glass of Moet \$15

LIVE MUSIC

Friday FROM 6:30PM