Here at Vault 21 we believe the best way to enjoy our food is to share it amongst the table.

Our kitchen team's philosophy is to sustainably source the best local ingredients, working closely with our suppliers and to treat the product with respect.

We strive to use free range products, all our mayonnaise is made in house using free range eggs.

A vegan version of most dishes can be provided, if you have any dietary or allergy requirements please advise our friendly wait staff.

We use gluten free soy sauce in all our cooking, however we do use wheat and nuts in our kitchen, so we cannot guarantee its absence.

VAULT 21

SWEET DROPS

7th Heaven Pinot Port $14
Central Otago Bannockburn, 60ml

7th Heaven Cherry Port $14
Made from delicious fermented Central Otago cherries, 60ml

Taylor's 10 Year Old Tawny Port $17
Classic Portugal Port, 60ml

Amaro Montenegro $10
Best served on ice with orange peel, 30ml

Limoncello $10
Palate cleansing and refreshing, 30ml

Hennessy
30ml, **VS $15, VSOP $20, XO $44**

INSTAGRAM

SMALL PLATES

Pork Siu Mai (4) $16
Spiced ground pork, lemongrass, ginger, coriander, chilli, soy lime dressing

Prawn Dumpling (4) $16 DF
Prawn, ginger & coriander dumpling, chilli lime dressing

Korean Fried Chicken $18 GF DF
Korean spiced chicken, sriracha chilli mayo

Tuna Tartare (3) $24
Handcut yellowfin tuna tartare, crispy wonton shell, scallions, toasted sesame seed, wasabi aioli

Peking Duck Crispy Taco (3) $24 DF
In house roasted peking duck, asian slaw, cucumber, spring onion, hoisin

Vault 21 Pierogi (5) $22 V
Potato & cottage cheese filled pastry, burnt butter, sour cream, chilli oil

Crispy Fish Steamed Bun (2) $24
Crumbed market fish, steamed bao bun, American cheddar, creme fraiche, tartare, caviar

Black Pork Belly Steamed Buns (2) $22
Crispy pork belly, steamed bao bun, pickled cucumber, smokey BBQ glaze, kewpie

Wagyu Beef Sliders (2) $20
Wagyu beef patty, smoked cheese, crispy jalapeño, green tomato aioli, soft milk slider

Sticky Beef Wontons (3) $22 DF
12 hour braised Silver Fern Farms beef brisket, chilli, coriander, white miso

Pāua Ravioli (3) $30
Pāua filled ravioli, oyster mushrooms, creamed Kina beurre blanc

5 Spiced Duck Lollipops (5) $30 GF
5 spice infused duck, hoisin-maple glaze, crispy carrots, steamed jasmine rice

BIG PLATES

Miso Braised Short Rib $42
Slow braised beef short rib, whipped honey yoghurt, flaky paratha, crispy sunflower, ginger miso, red curry jus
- Pairs with Black Quail Pinot Noir

Bang Bang Chicken $32 DF GF
Korean spiced chicken, sriracha, steamed jasmine rice, wok fried veg, chilli jam, sesame seeds, house pickles, sweet chilli & soy dressing
- Pairs with Te Kano Rosé

Wok Fried Satay Beef $34 DF
Silver Fern Farms flank beef, rice noodles, cherry tomatoes, pickled radish, roasted peanuts, bok choy, mung beans & satay dressing
- Pairs with Carrick Unravelled Pinot Noir

Southern Ocean Market Fish $38 GF DF
Pan seared fresh Harbour Fish catch of the day, Otago little neck clams, garden greens, fresh chilli, ginger, lime & Jalapeño dressing
- Pairs with Opawa Pinot Gris

Pork & Prawn Risotto $38 GF
Braised pork belly, garlic & chili prawns, tomato risotto, rocket pesto, chilli oil, star anise pork jus
- Pairs with Lake Chalice Chardonnay

Soy Glased Sous-Vide Charred Steak $40 GF DF
Silver Fern Farms Beef, salsa verde, confit egg yolk, potato rosti fries, pinot noir jus (Sous vide to medium rare)
- Pairs with Abbotts & Delauney Cabernet Sauvignon

Braised Lamb Shank $40 GF
12 hour braised lamb shank, kūmara-miso Puree, kūmara crisps, fried parsley, mint oil, merlot jus
- Pairs with Trinity Hill Merlot

5 Spice Curry $32 V GF
5 Spice curry, kūmara, pumpkin, broccolini, hot honey, crispy shallots, sesame
Add grilled chicken or sliced beef +$10
- Pairs with Carrick Bannockburn Riesling

SIDE PLATES

Grilled Eggplant $15 GF DF V*
Ginger miso, spring onion, smoked pine nuts, sesame dressing

Seasonal Vegetables $15 V GF
Please ask staff for this season's selection

Wok Fried Vegetables $18 V GF* DF*
Seasonal vegetables, garlic & kecap-manis

Garlic Rice $15 GF V DF*
Garlic, chilli, spring onion, egg
Add shrimps with black bean chilli oil +$8

Fries $12 DF GF V*
Spicy salt & chilli mayo

Steamed Rice $6 V

SWEET TREATS

Sticky Date Pudding $16
Chilli caramel, sesame breaks, whipped cream, vanilla ice cream & ginger crumb

Warm Sesame Miso & White Choc Chip Cookie Skillet $16
Ice cream & salty miso caramel sauce

Coconut Panna Cotta $16 V
Coconut panna cotta, blueberry compote, sugar bubble, toasted coconut shavings, freeze dried raspberries

Trio of Ice Cream $16 GF V

SILVER FERN FARMS HARBOUR FISH

GF = is or can be adjusted to Gluten free DF = is or can be adjusted to Dairy Free V = Vegetarian or can be adjusted to Vegan. If you have any dietary requirements, please let our staff know
Please get home carefully, our wait staff are happy to call you a taxi on request