# - YORK -PAVEMENT VAULTS EST<sup>D</sup> 2015

# FOOD MENU



# VAULTS GANTINA

DIRTY FRIES	
BBQ SPICED FRIES USING OUR HOUSE CHI	P SPICE
POUTINE •	11
Loaded with cheddar & smoked gravy	
PULLED PORK	14.5
12 Hour smoked pulled pork, cheddar	
& BBQ sauce	
SMOKED CHICKEN	13
Smoked chicken, cheddar, pickled red	
onions & confit garlic aioli	
Like it hot? Add Jalapeños	1

# **TACOS**

TWO SOFT FLOUR TORTILLAS

SMOKED CHICKEN

Smoked chicken thigh, smashed nachos, guacamole, pickled red onions, red chilli, coriander & lime

BAJA FISH 11.5

White fish, dry slaw, smoky herb sauce, pickled red onions, red chilli, coriander & lime

SPICED CELERIAC • 11

Roast spiced celeriac, dry slaw, smashed nachos, pickled red onion, red chilli, chimichurri coriander & lime

# **NACHOS**

CLASSIC NACHOS • 16

Corn tortilla chip, cheddar, jalapeños, guacamole, smoked salsa, soured cream

PULLED PORK NACHOS 23

Corn tortilla chip, cheddar, jalapeños, guacamole, smoked salsa, soured cream, 12 hour smoked pork collar, BBQ sauce

# **CANTINA CLASSICS**

**BUTTERMILK FRIED CHICKEN** 13.5 2 pieces of spiced chicken thighs, house pickles, smoked mayo **PORK & SLAW** 14.5 OG Vaults staple. 12hr smoked pulled pork tangy slaw & house pickles TRIPLE COOKED WEDGES 8.5 Homemade skin-on wedges, served with confit garlic aioli ONION RINGS • 7 Served with confit garlic aioli 15.5 1/2 RACK BABY BACK RIBS Smoked & maple glazed loin ribs, house pickles & BBQ sauce

# **WINGS**

1/2KG OR 1KG OF OUR TRIPLE FRIED CHICKEN WINGS

JUMBO SALT & PEPPER WINGS 10.5/19.5
Like it hot? Add Master Exploder Sauce ••• 2



A pint of Award winning Mittel
Pilsner & 6 oz burger in our
homemade seeded brioche with jack
cheese, tomato ketchup, American
mustard & a side of our BBQ fries

19.5







# SMOKER & GRILL

# RIBS

#### **BABY BACK RIBS**

33

Full rack of smoked & maple glazed pork loin ribs, BBQ spiced fries, slaw, house pickles, BBQ sauce & hot sauce

# ST LOUIS PORK RIBS

32.5

2 Smoked St. Louis pork ribs, BBQ spiced fries, slaw, house pickles, BBQ sauce & hot sauce

## **JACOBS LADDER**

34

8 Hour Texan seasoned smoked beef rib, BBQ spiced fries, slaw, house pickles, BBQ sauce & hot sauce

## **CORN "RIBS"**

21

Full rack of smoked & maple glazed corn on the cob "Ribs", BBQ spiced fries, slaw, house pickles, BBQ sauce & hot sauce Available Vegetarian or Vegan

# **PLATES**

## **SMOKED 1/2 CHICKEN**

21.5

Smoked 1/2 chicken brined & smoked in our "Red Rooster" rub, charred corn on the cob & house pickles

Add BBQ Spiced Fries 6.00

#### 100z RIBEYE

35.5

Garlic & Rosemary marinated 10oz rolled ribeye, garlic fries, fresh chimichurri & house pickles

- Cooked to your preference

## SAUCES

ALL SAUCES 2

SMOKED RED PEPPER •• SMOKEY HERB • CONFIT GARLIC AIOLI • MASTER EXPLODER ••• SMOKY MAYO •

# — YORK — PAVEMENT VAULTS

EST<sup>D</sup> 2015

Imported from Cape Girardeau Missouri, our 'Ole Hickory' smokers distinctive design maximises smoke intake whilst cooking the meat low & slow over Yorkshire Oak for up to 12 hours.

Our dry rubs, sauces right down to our brioche are made in-house as a labour of love by our passionate kitchen team.

# **TRAYS**

ALL SERVED WITH BBQ SPICED FRIES, HOUSE SLAW, PICKLES, BBQ SAUCE & HOT SAUCE

## **BBQ BEAST**

39.5

St. Louis pork rib, buttermilk fried chicken, triple fried wings & 12hr smoked pulled pork

### **RIB & WING**

40.5

Full rack of smoked & maple glazed pork loin ribs & 4 triple fried jumbo wings.

#### **XXL BEAST**

74

2 St. Louis pork ribs, 2 buttermilk fried chicken thighs, 6 jumbo triple fried wings, 12hr smoked pulled pork collar & 2 smoked pork & leek sausage links

# SIDES

MAC & CHEESE • 9	CORN ON THE COB •	5
HOUSE SLAW • 4	BBQ SPICED FRIES •	6
SIDE SALAD • 6	SMOKED SALSA	5

# BURGERS

# **BEEF BURGERS**

Made from carefully sourced Chuck, Brisket & Beef Rib cooked through in accordance with food safety guidelines. Served in our homemade seeded Brioche Buns with Ketchup,

American Mustard, Gherkins & a side of BBQ Spiced Fries.

# VAULTS ACTION 17.5

Smoked bacon, jack cheese, baby gem lettuce

# OL' SMOKY 24

12hr Smoked pulled pork collar, smoked bacon, jack cheese, BBQ sauce

## FEAR & LOATHING • 18.5

Jalapenos, jack cheese, smoked red pepper hot sauce

# DOUBLE BACON CHEESE 25

Double patties, double smoked bacon, double jack cheese

## THE BREAKFAST CLUB 21.5

Smoked bacon, smoked pork & leek sausage, jack cheese, fried egg, chimichurri

# WILD BEAST 23

Buttermilk fried chicken, smoked bacon, jack cheese, smoky mayo

# NOTORIOUS P.I.G • 32.5

Double patties, double layered spicy pulled pork, double jack cheese, pickled red onions, coriander

### THE REAPER ••• 23.5

Double patties, double jack cheese, double jalapenos, "Master Exploder" hot sauce

### FLOYD THE BARBER 26

Spicy pulled pork, stilton, smoked bacon, chimichurri,

# **NOT BEEF BURGERS**

SERVED IN OUR HOMEMADE SEEDED BRIOCHE
BUNS WITH BBQ SPICED FRIES

#### **PULLED PORK**

19

12hr Smoked pulled pork collar, house slaw, BBQ sauce, gherkins, american mustard

### **BUTTERMILK CHICKEN**

17.5

Marinated & spiced chicken thigh, smoked bacon, jalapenos, pickled red onions, smoky mayo & baby gem lettuce

#### **ULTIMATE VEGGIE** •

18.5

Homemade spiced potato & bean burger, jack cheese, guacamole, pickled red onions, gherkins, baby gem lettuce & smoky mayo

### SPICED CELERIAC

16

Celeriac patty, hot sauce slaw, gherkins, pickled red onions, coriander, chimichurri, gem lettuce & american mustard In our Vegan "Brioche"

#### **PV PO BOI**

18

Battered 6oz cod fillet, house slaw, red chilli, pickled red onions, gem lettuce, confit garlic aioli, chimichurri

### **SMOKED CHICKEN BUN**

18

Smoked chicken thigh, house slaw, pickled red onion, confit garlic aioli, gem lettuce, coriander

#### THE NAUGHTY DORIS

40

3 x 6oz Patties, Triple Layered 12hr Smoked Pulled Pork, Triple Layered Jack Cheese, BBQ Sauce

# **UPGRADES**

EXTRA 60Z BEEF PATTY	7.5
BUTTERMILK FRIED CHICKEN	5· <u>5</u>
12 HR SMOKED PULLED PORK	7
SMOKED PORK & LEEK SAUSAGE	3.5
SMOKED BACON	2.5
STILTON•	3.5
JACK CHEESE •	2
IALAPENOS•	1

# **UPGRADE YOUR FRIES**

JALAPENO & JACK CHEESE FRIES •

3

# DESSERTS

RUM TREACLE TART .	7.5
Homemade chewy treacle tart fired with Spirited Union rum & stem ginger topped with vanilla ice cream & ancho dust	
SCOOP DOGG • 3 scoops of local Yorvale ice cream, salted caramel, double choc chip & vanilla	6
CHOCOLATE BROWNIE •  Homemade rich, gooey brownie topped with salted caramel ice cream, buttermilk chocolate sauce & ancho dust	7.5

Kids menu available on request\*