



vintaged

Available Fri-Sat from 6:00pm-9:00pm

Two Courses \$46 | Three Courses \$63

ENTREES

Bundaberg molasses cured Tasmanian salmon with charred pickled onions, dill crème fraiche, croutons, and fresh horseradish

Caprese Salad – local heirloom tomatoes, fresh mozzarella, basil, lemon, and Australian extra virgin olive oil GF V

Crispy skin pork belly on spiced apple puree with radicchio and pickled black grapes GF DF

Shaved Parma ham and mixed melon salad with candied pecans, rocket leaves, and a Hilton honey and thyme dressing GF DF

MAINS

Roast free range lamb rump on white bean ragout with confit cherry tomatoes, capsicum, shredded kale, and gremolata DF GF

Fraser Isle spanner crab risotto with fennel, lemon thyme, and crustacean butter GF

Grilled marinated spatchcock chicken with braised black lentils and speck, balsamic onions, and wilted spinach GF

Roast cone bay barramundi with black mussels and linguini aglio e olio DF

SIDES

Chips with Vintaged seasoning and aioli GF V 10

Mixed leaf salad with house dressing GF VG 8

Creamy potato puree GF V 9

Steamed mixed vegetables with lemon and olive oil GF VG 9

DESSERTS

Vanilla crème brulee with caramelized bananas, chocolate ice cream, and fairy floss GF V

Valrhona chocolate tart with whipped wattle seed mascarpone and fresh raspberries V

Strawberry vacherin – crispy meringue sheets with whipped cream, vanilla ice cream, and fresh strawberries marinated in vincotto GF V

Cereal milk pannacotta with poached apple and rhubarb, and a crispy cornflake crumble V

STEAKS

See your waiter to view our Blackboard menu with today's selection of top tier Australian beef cooked to your preference and served with lemon, cress, confit roast garlic, and red wine jus.

V Vegetarian | VG Vegan | DF Dairy Free | GF Gluten Free

Please note that this is a sample menu, subject to change at any time.