



vintaged

Two Courses \$55 | Three Courses \$70

ENTREES

Potato, artichoke, and goats' cheese ravioli with wilted spinach, capers, sage, and beurre noisette **V**

Pressed confit chicken & pistachio pave with braised leeks, sweet mustard piccalilli, and brioche

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

Shaved prosciutto with Sunshine Coast figs, creamy stracciatella curd, watercress, and grissini

MAINS

Roast turkey breast with a sage, onion, and chestnut stuffing, baby "Vichy" carrots, and cranberry jus

Baby beetroot tart tatin with Pedro Ximénez caramel, Meredith goats cheese chèvre rocket, and pine nuts

Roast free range lamb rump on an eggplant and red pepper salsa, curly kale, and cumin dressing **DF GF**

Grilled fish of the day in a rich shellfish bouillabaisse with kipfler potatoes and fennel **DF GF**

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

The Vintaged Sundae – Hilton brownie, almond tuile, whipped cream, raspberries, and vanilla ice cream **V**

Vanilla crème brûlée with mango, lemon sorbet, and fairy floss **V GF**

"Cassata" Bombe Alaska –ricotta semifreddo with glace fruit, joconde sponge, and torched meringue **V GF**

Coconut panna cotta with fresh kiwi, strawberries, and banana, passionfruit jelly, strawberry sorbet, and smashed pavlova pieces **V GF DF**

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, roast garlic, and red wine jus.

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



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SPARKLING & CHAMPAGNE

	Glass	Bottle
Carpene Malvolti Prosecco NV Veneto, IT	15	75
Jansz Rose NV Pipers River, TAS	17	85
Chandon NV Yarra Valley, VIC	16	80

WHITE

	Glass	Bottle
Longview 'The Queenie' Pinot Grigio Adelaide Hills, SA	16	70
Cloudy Bay Sauvignon Blanc Marlborough, NZ	18	82
Marchand and Burch Chardonnay Mount Barker, WA	19	85
House White Wine	14	42

ROSE

	Glass	Bottle
Rockford Alicante Bouchet Rose Barossa Valley, SA	17	75

RED

	Glass	Bottle
Dalrymple Pinot Noir Pipers River, Tas	19	90
Vasse Felix Cabernet Sauvignon Margaret River, WA	18	82
Langmeil Shiraz Barossa Valley, SA	18	80
House Red Wine	14	42

BEER AUSTRALIAN

	Bottle
XXXX Gold	8.5
Tooheys New	9
Tooheys Extra Dry	9
Crown Lager	9.5
James Boags Light	7.5
James Boags Premium	9.5
Hahn Light	7.5
Hahn Super Dry	9.5
Coopers Original Sparkling ale	9.5

BEER INTERNATIONAL

	Bottle
Kirin, Japan	9.5
Guinness, Ireland	9.5
Corona, Mexico	9.5
Peroni, Italy	9.5

COCKTAILS

Svenska 22.5

A Swedish delight with Absolut vodka, raspberries, elderflower, pineapple, orange blossom, prosecco, and roses.

Espresso Martini 21.5

A sumptuous mix of vodka, coffee liqueur and espresso. It's rich, indulgent and creamy, and the shot of espresso will make sure you keep up with the pack.

South Side 21.5

This vintage cocktail is purported to have originated at New York's twenty-one club. Imagine having a Mojito in a martini glass with beefeater gin, lime, dash of sugar syrup and mint leaves.

Pavlova Martini 21.5

Delicious sweet treat. Tastes remarkably like a pavlova dessert when done well.

**for more options please talk to our team members*

SOFT DRINKS

Santa Vittoria Still/ Sparkling 500ml	7
Santa Vittoria Still / Sparkling 1L	10
Coke, Diet Coke, Coke Zero, Sprite, Lift	5
Lemon Lime bitters	5
Bundaberg Ginger Beer	5
Fruit juices (orange, cranberry, apple, pineapple, tomato)	6
Iced tea / iced coffee / iced chocolate	10

HOT BEVERAGES

Selection of La Maison Du Thé teas	6
Latte / Cappuccino / Flat white	5
Espresso single	3
Espresso double	5
Long black	5
Short / Long macchiato	4