



vintaged

📷 vintagedgrill 📷 hiltonbrisbane

— SMALL BITES —

- Mount Zero olives marinated with chilli and citrus - served warm GF VG 8
- Dressed raw wagyu beef tartare with potato chips GF 15
- Crumbed mozzarella with salsa verde V 14
- Parmesan stuffed zucchini flowers with confit tomato relish V 17
- Tonkatsu glazed lamb ribs with preserved kohlrabi and lemon DF 24

— OYSTERS —

Freshly shucked Australian Oysters  
*individually priced*

NATURAL

with finger lime mignonette dressing and fresh lemon GF DF 5

GRILLED

with guanciale, mushroom "Worcestershire" sauce and fried onions GF DF 5.5

— PASTA —

- Grilled prawn linguini with capers, chilli, lemon, and cherry tomatoes topped with a nori pangrattato 24/36
- Fresh pappardelle pasta with oxtail ragu, green olives, spinach, and ricotta 25/37
- Mixed sautéed mushroom risotto with fried basil, crispy onions, and grana paderno GF V 24/36

— MAINS FROM THE GRILL —

- Grilled Moreton Bay bug stuffed with sautéed Warringal greens, toasted pine nuts and a lemon pepper butter GF 40
- MSC certified dry aged Mooloolaba swordfish with tomatoes, Frasier Isle spanner crab and basil puree GF DF 39
- Market fish on white onion soubise with fried Brussel sprouts, pancetta lardons, and vincotto GF 36
- Free range pork tomahawk with toasted hazelnuts, earl grey prunes, and an orange-pumpkin puree GF 39

— STEAKS —

- Served with lemon, watercress, and a red wine jus -

AAco Wagyu Delmonico steak MB5 250g  
Grain fed, Dalby QLD 49

Beef City Black eye fillet 200g  
Grain fed, Darling Downs QLD 45

AAco Wagyu rump steak MB9 350g  
Grain fed, Dalby QLD 52

Cape Grim scotch fillet 300g  
Grass fed Cape Grim TAS 50

Black Onyx Angus rump cap 250g  
Grain fed, Glen Innes NSW 47

- Optional Accompaniments. Please choose one of the following -  
Béarnaise — Horseradish — Assorted Mustards

— KIDS MENU AVAILABLE ONREQUEST —

COMPLIMENTARY WI-FI — HHPUBLIC

1.5% surcharge applies to credit card transactions  
15% surcharge applies on Public Holidays

ONE BILL PER TABLE — GST INCLUDED

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

— ENTRÉES AND SALADS —

- Crispy fried whole boneless quail on kale slaw with a charred onion and buttermilk dressing 24
- House made cured beef bresaola with confit tomatoes, celery, stracciatella cheese, and a Hilton honey & lemon myrtle dressing GF 23
- Crumbed pork terrine with sauce gribiche and watercress salad 22
- Vine ripened tomatoes with smoked sesame cheese, charred cucumber, black olives and garlic croutons VG 18
- MSC albacore tuna ceviche with green gazpacho, roasted grapes and pickled daikon radish DF GF 24

— MAINS PLATES —

- Lamb rump on Sicilian caponata with eggplant puree and jus GF DF 39
- Cone Bay barramundi with confit gourmet mushrooms, crispy chicken skin, steamed greens and a ginger & kaffir lime infused broth DF 36
- Free range chicken breast with roast cauliflower, pomegranate, crispy chick peas, and sesame seed dressing GF 36
- Roast duck breast with honey from the Hilton Brisbane hives, balsamic braised radicchio, carrot puree and mustard fruits GF 39
- Miso marinated eggplant with macadamias, puffed rice, black garlic and lilly pilli GF VG 36
- VINTAGED DRY AGED PRIME RIB ROAST -  
300g of grass fed dry aged ribeye slow cooked for 15 hours and served with a herbed bone marrow gratin, roast garlic, and red wine jus 65

— MAINS TO SHARE —

- Designed for two people to share -

TOMAHAWK

Rangers Valley 2kg tomahawk steak  
Grain Fed, Glen Innes NSW 190  
Served with lemon, watercress, and a red wine jus

SEAFOOD PLATTER

Moreton bay bugs, swimmer crab, salmon, barramundi, diamond clams and mussels steamed with new potatoes and corn on the cob GF 110

LAMB SHOULDER

Cumin spiced free range lamb shoulder with yoghurt raita GF 85

— SIDES —

- Vintaged salad – red onion, cos avocado, tomatoes, cucumber and corn with house dressing GF VG 9
- Chips with Vintaged seasoning and garlic aioli GF DF 10
- Roast baby carrots with yoghurt, honey from the Hilton Brisbane hives and sumac GF 10
- Steamed seasonal greens with preserved lemon GF VG 8
- Grilled zucchini with capers, almonds and fresh mint GF VG 9
- Roast new potatoes with fried onion, guanciale and sour cream GF 10
- Creamy potato puree GF V 9
- Field mushrooms sautéed with chilli, garlic and fresh thyme GF VG 10
- Mixed leaves and radish with white wine vinaigrette GF VG 8