



vintaged

vintagedgrill hiltonbrisbane

— FROM THE GRILL —

Eyeing something else off? Replace your lunch special main with one of the following premium steaks for an additional \$18.

Served with lemon, watercress, and a red wine jus

Dry aged O'Connors club steak 350g
Grass fed, Gippsland Vic

Eye fillet steak 250g
Grain fed, Western Downs Qld

Stockyard Angus scotch fillet 300g
Grain fed, Jondaryan Qld

Rangers Valley angus rump cap 250g
Grain fed, Glen Innes NSW

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

— OYSTERS —

Freshly shucked Australian Oysters
Individually priced

NATURAL
with finger lime mignonette dressing, fresh lemon **GF DF \$4.5**

GRILLED
with guanciale, house made mushroom 'Worcestershire', fried onions **GF DF \$5**



— KIDS MENU AVAILABLE ON REQUEST —

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



— ENTRÉE —

CHARGRILLED ZUCCHINI
grilled zucchini, toasted almonds, mint, crispy capers, crumbled fetta **V**

PULLED PORK RILLETES
dressed pulled pork on toasted baguette croutons
with a red currant sauce and citrus zest **DF**

TOMATO SOUP
tomato soup with toasted croutons, basil pesto and crème fraiche

SALMON SALAD
flaked confit salmon with shaved fennel,
red onion and mixed citrus fruits **GF DF**

— MAINS —

TURKEY
chestnut & onion stuffed turkey breast
with rosemary roast root vegetables and gravy

BEEF PIE
braised Darling Downs beef under crispy pastry
with onion jam and pea puree

ROAST PORK
rolled pork belly with caramelised pineapple,
green beans and cherry tomatoes **GF DF**

SEAFOOD LINGUINI
baby squid, mussels and clams in tomato sugo with linguini **GF**

PAN SEARED SNAPPER
with Sicilian caponata and rocket leaves

VINTAGED BURGER
100% angus beef patty on brioche with bacon, cheese,
lettuce, tomato, onion rings, westmount pickles and fries

FISH AND CHIPS
soda battered flathead with chips, tartare sauce and lemon **DF**

STUFFED ROAST PUMPKIN
roast qld blue pumpkin, crispy chickpeas, capsicum,
quinoa and a raisin and caper dressing **GF VG**

COMPLIMENTARY WI-FI — HHPUBLIC

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

ONE BILL PER TABLE — GST INCLUDED

— SMALL BITES —

Warm Mount Zero olives marinated with chili and citrus **GF VG \$8**

Wagyu beef tartare with potato chips **GF DF \$15**

Crumbed mozzarella with salsa verde **V \$14**

— SIDES —

Potato puree **GF V \$9**

Chips, vintaged seasoning, aioli **\$10**

Steamed greens, preserved lemon and crushed garlic **GF VG \$8**

Mixed leaves, radish, vinaigrette **GF VG \$8**

Sauteed field mushrooms, chilli, garlic, fresh thyme **GF VG \$10**

— CHEESE —

Selection of Australian cheeses, dried fruit, lavosh cracker **V**
Please ask your waiter for today's selection

One cheese **\$11** — Two cheeses **\$19** — Three cheeses **\$25**

— DESSERT —

PAVLOVA
individual pavlova with fresh seasonal fruit,
strawberry coulis and Chantilly cream **V \$17**

CHOCOLATE FONDANT
with fresh strawberries and whipped cream **V \$17**

CLASSIC CRÈME BRULEE
baked vanilla custard with a burnt sugar crust **V GF \$16**

STEAMED CHRISTMAS PUDDING
with red currants and brandy anglaise **\$17**

"AFFOGATO" ESPRESSO SHOT
Two scoops of vanilla bean ice cream served
with an espresso shot and biscotti **V \$14**

— WELCOME —

Our secret to exceptional dining and events is simple: innovative food, impeccable presentation, chic dining spaces and excellent service.

Our menus use only the freshest ingredients from local farmers and suppliers. Experience our incredible flavours, from open grilled steaks to premium dry-aged meats and more.

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— MENU —