



vintaged

Group Menu

24 Guests or less: Select two entrees, two mains, and two desserts for your guests to choose from.

25+ Guests: Select two entrees, two mains, and two desserts to be served as alternate drop.

Entrée

MSC tuna ceviche with green gazpacho, roasted grapes and pickled daikon radish (df.gf)

Fresh Australian Oysters with finger lime mignonette dressing and lemon (gf.df)

Crispy fried boneless quail on kale slaw with a charred onion and buttermilk dressing

Tomato salad with sesame cheese, charred cucumber, black olives and garlic croutons (vg)

Crumbed pork terrine with sauce gribiche and watercress salad

Main

Grilled eye fillet steak with creamy potato puree, broccolini, watercress and red wine jus (gf)

Roast lamb rump on Sicilian caponata with eggplant puree and jus (gf.df)

Barramundi with mushrooms, steamed greens, and a ginger infused broth (df)

Chicken breast with cauliflower, pomegranate, chick peas, and sesame seed dressing (gf)

Miso marinated eggplant with macadamias, puffed rice, black garlic and lilly pilly (gf.vg)

Dessert

Green tea mousse on puff pastry with fresh mango, and a kaffir lime sorbet (v)

Pistachio mousse with poached rhubarb, pistachio sponge, and crème fraîche ice cream (v)

Chocolate cremeux on macadamia sponge with rosella sorbet, and macadamia cream (vg)

Coconut ice cream and dark chocolate with pineapple, spiced rum syrup and cherries (vg)

"Affogato" Espresso shot, two scoops vanilla bean ice cream, biscotti (v)

One bill per table GST included
Complimentary Wi-Fi available – hhpublic
1.5% surcharge applies to credit card transactions
15% surcharge applies on Public Holidays
GF = Gluten Free
DF = Dairy Free
V = Vegetarian
VG = Vegan