



# 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

Chargrilled eye fillet steak with mixed leaf salad, potato puree, and red wine jus (gf)

Free range pork cutlet with a potato-prune dauphinoise and apple (gf)

Cone bay barramundi with grilled zucchini, hazelnuts and preserved lemon (df.gf)

Tarragon stuffed chicken breast with cavolo nero, pickled sultanas, onion and jus gras

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