



vintaged

vintagedgrill hiltonbrisbane

— FROM THE GRILL —

Eyeing something else off? Select from the a la carte menu. These items can replace your lunch special main for an additional \$18.

300g dry aged sirloin on the bone, grass fed
Gippsland, Victoria

250g eye fillet, grain fed
Western Downs, Queensland

300g Stockyard pure Angus scotch fillet, grain fed
Jondaryan, Queensland

250g Rangers Valley eye of rump, grain fed
Darling Downs, Queensland

500g White landrace pork loin on the bone
Kingaroy, Queensland

Market fresh fish of the day – please see you waiter

- Served with fresh lemon, watercress, and your choice of condiments -
Béarnaise — Red wine jus — Caper & anchovy butter
Salsa verde — Mustards — Horseradish cream

— OYSTERS —

Freshly shucked Australian Oysters from renowned producers
Individually priced

NATURAL

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

GRILLED

lardo, mushroom “Worcestershire”, fried onions **GF DF \$5**

— KIDS MENU AVAILABLE ON REQUEST —



— ENTRÉE —

CHARGRILLED ZUCCHINI
toasted almonds, mint, crispy capers, crumbled fetta **VG**

WAGYU BEEF TARTARE
potato chips, egg yolk, watercress **GF DF**

TOMATO SOUP
toasted croutons, basil pesto, crème fraiche

SAUTÉED MUSHROOMS
thyme & garlic toasted sourdough, lardo, vincotto **DF**

CONFIT SALMON SALAD
avocado, radish, nori, crispy shallots, brown rice, ponzu sauce **GF DF**

— MAINS —

BEEF RAGU
pappardelle, mushrooms, green olives, grana paderno

ROAST PORK BELLY
apple & parsnip puree, grilled greens, horseradish **GF DF**

SEAFOOD RISOTTO
baby squid, mussels, roasted fennel & green peas **GF**

POTATO GNOCCHI
gorgonzola sauce, muscatels, walnut pesto **V**

PAN SEARED SNAPPER
Sicillian caponata, rocket salad

VINTAGED BURGER – 100% ANGUS BEEF PATTIE
bacon, cheese, lettuce, tomato, onion rings, westmount pickles, fries

SODA BATTERED FLATHEAD FILET
chips, tartare sauce, lemon **DF**

PORK SAUSAGES
potato puree, charred onions, red wine jus

ROAST CAULIFLOWER & QUINOA SALAD
goats curd, crispy chickpeas, capsicum, raisin & 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 mixed olives **GF VG \$8**

Salt & pepper squid, lemon, aioli **\$16**

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

— SIDES —

Potato puree **GF V \$9**

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

Steamed vegetables, olive oil **GF VG \$10**

Mixed leaf salad, house dressing **GF VG \$9**

Tomato salad, vegan sesame cheese, basil, fried shallots **GF VG \$11**

— 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 —

CHEESECAKE
season fruit & berries, coulis **V \$16**

CHOCOLATE FONDANT
fresh strawberries, whipped cream **V \$17**

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

“AFFOGATO” ESPRESSO SHOT
two scoops vanilla bean ice cream, biscotti **V \$12**

TRUFFLES
Assortment of chocolate truffles (4 pieces) **V \$15**

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

— WELCOME —

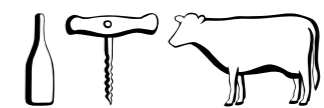
Our secret to exceptional dining and events is simple: innovative food, impeccable presentation, chic dining spaces and excellent service.

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.

 vintagedgrill  hiltonbrisbane

 vintaged

 vintagedgrill  hiltonbrisbane



vintaged

— MENU —