



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 and fresh lemon GF DF \$4.5

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

KIDS MENU AVAILABLE ON REQUEST



ENTRÉE

CHARGRILLED ZUCCHINI
grilled zucchini ,almonds, fresh mint, capers, and crumbled fetta V

WAGYU BEEF TARTARE
raw wagyu beef ,potato chips, egg yolk and watercress GF DF

TOMATO SOUP V
with baguette croutons, basil pesto, and crème fraiche

SALMON SALAD
with shaved fennel, red onion and citrus fruits GF DF

FRIED PORK RILLETTES
on celeriac remoulade with salsa verde DF

MAINS

BEEF RAGU
beef ragu with pappardelle, mushrooms, green olives, and grana
paderno

ROAST PORK BELLY
apple relish, braised radicchio, potato puree GF

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

POTATO GNOCCHI
gorgonzola sauce, muscatels and walnut pesto GF

PAN SEARED BARRAMUNDI
preserved lemon, crème fraiche and green pea risotto GF

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

SODA BATTERED FLATHEAD FILLET
chips, tartare sauce, and lemon

ROAST CHICKEN BREAST
white onion puree, mixed sautéed mushrooms, and jus GF

STUFFED ROAST PUMPKIN
roast 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 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 \$9

Mixed leaf salad, house dressing GF VG \$9

CHEESE

Selection of Australian cheeses with dried fruit and
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 of 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.

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— MENU —