



# vintaged

vintagedgrill hiltonbrisbane

## — SMALL BITES —

Mount Zero olives marinated with chilli and citrus - served warm **GF VG \$8**

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

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

Fresh crudo of seafood served with pickled samphire and watermelon **GF DF \$17**

Please see your server for today's fresh seafood

## — 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**

## — PASTA —

Fraser Isle Spanner crab linguini with chilli, garlic, lemon and olive oil **DF \$26/40**

Pappardelle with beef ragu, green olives, mushrooms and grana paderno **\$25/39**

Ricotta & silverbeet rotolo roasted with walnut pesto, crispy sage and a lemon and brown butter sauce **V \$23/35**

Pan fried potato gnocchi with tomato sugo, basil and buffalo milk stracciatella **V \$24/36**

## — MAINS FROM THE GRILL —

Moreton bay bugs grilled with miso butter and charred leeks **GF DF \$39**

MSC certified dry aged Mooloolaba swordfish with corn and mushroom hash **GF \$37**

Market fish with chargrilled asparagus, fennel bulbs and an anchovy - caper butter **GF \$36**

Marinated spatchcock chicken with sautéed kale, toasted walnuts and pomegranate **GF \$36**

## — STEAKS —

Served with lemon, watercress, and a red wine jus

Dry aged O'Connors club steak 350g **\$50**  
*Grass fed, Gippsland Vic*

Eye fillet steak 250g **\$45**  
*Grain fed, Western Downs Qld*

Stockyard Angus scotch fillet 300g **\$46**  
*Grain fed, Jondaryan Qld*

AACo MB9 wagyu rump 350g **\$52**  
*Grain fed, Darling Downs Qld*

Rangers Valley angus rump cap 250g **\$47**  
*Grain fed, Glen Innes NSW*

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

— KIDS MENU AVAILABLE ON REQUEST —

## COMPLIMENTARY WI-FI — HHPUBLIC

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

## ONE BILL PER TABLE — GST INCLUDED

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

## — ENTRÉES AND SALADS —

### GRILLED QUAIL

Grilled quail with charred green onion dressing and a cracked wheat salad **\$24**

### CURED BEEF & ROCKET

Red wine cured beef and rocket salad, with Section 28 cheese, fresh figs and Granite Belt balsamic **\$20**

### PORK BELLY

Slow cooked pork belly and roasted cauliflower with raisin-caper dressing **DF \$25**

### TOMATO SALAD

Noosa Red tomato, charred cucumber, and red onion salad with crème fraiche and MSC albacore tuna furikake **\$18**

### SALMON

Tasmanian salmon confit in olive oil, with celeriac remoulade, crispy salmon skin and beetroot puree **\$24**

## — MAINS PLATES —

Breaded free range pork cotoletta, shaved fennel, red onion and mixed citrus salad **\$37**

Slow cooked lamb on the bone, with peas, green beans, baby turnips, and black olives **GF \$39**

Cone bay barramundi with charred broccoli, sesame, chilli and preserved lemon **DF \$36**

24 hour braised Rangers Valley beef short rib with potato puree, grilled onions and braising sauce **GF \$42**

Rooftop honey roast duck breast with glazed carrots, toasted hazelnuts and mustard fruits **GF \$39**

Miso marinated eggplant with macadamias, puffed rice, black garlic and lilly pilly **GF VG \$36**

## — MAINS TO SHARE —

Designed for two people to share

### TOMAHAWK

Rangers Valley 2kg tomahawk steak **GF \$190**  
*Grain fed, Glen Innes NSW*

Served with lemon, watercress, and your choice of sauce

### SEAFOOD SHARING PLATTER

Moreton bay bugs, swimmer crab, salmon, barramundi, diamond clams and mussels steamed with new potatoes and corn on the cob **GF \$110**

### LAMB SHOULDER

Free range cumin spiced roasted lamb shoulder with yoghurt raita **GF \$85**

## — SIDES —

Creamy potato puree **GF V \$9**

Sautéed field mushrooms, chili, garlic, fresh thyme **GF \$10**

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

Chargrilled zucchini, kale, crispy capers, almonds, fresh mint **GF DF \$9**

Roast new potatoes, onion, guanciale, sour cream **GF \$10**

Roast baby carrots, yoghurt, rooftop honey and sumac **GF \$10**

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

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

Vintaged salad — chopped cos, red onion, avocado, corn, tomatoes, cucumber, house dressing **GF DF \$9**