



vintaged

BAR SNACKS & STARTERS

Warm Mount Zero olives with chilli and citrus GF DF 8

Chips with vintaged seasoning and aioli GF V 9

Natural oysters with finger lime mignonette GF DF 4.5 each

Fried chicken with buttermilk dressing and pickles 15

Salt & pepper squid with aioli and lemon 16

MAIN MEALS

Club sandwich on either white or wholemeal bread 16

Vintaged burger with bacon, cheese, lettuce and tomato 18

Cone Bay barramundi with grilled zucchini, hazelnuts, and preserved lemon GF DF 36

Fish n' Chips - battered flathead, chips and tartare sauce 34

Classic Caesar salad 22

Miso eggplant with macadamias, puffed rice, black garlic, lilly pilly GF VG 36

PIZZAS BY BYRON BAY PIZZA CO.

Handcrafted in the Byron shire using locally-grown produce and ethically sourced meats, Byron Bay Pizza Co. pizzas are made with a traditional-style slow-rise dough without any added preservatives or flavour enhancers.

Margherita - Roma tomatoes, oregano, mozzarella, tomato sauce, garlic V 28

Happy Hawaiian - Smoked leg ham, pineapple, tomato sauce, mozzarella 28

Green Pizza - Silver beet, onions, olives, mozzarella, tomato sauce, garlic V 28

Happy Pig - Bacon, mushrooms, capers, olives, chilli, garlic, tomato, mozzarella 28

BBQ Birdie - Smoked chicken breast, BBQ sauce, onions, mozzarella 28

STEAKS

Available Saturday 12:00pm – 2:00pm

Sunday 12:00pm – 2:00pm / 6:00pm – 10:00pm

Dry aged Black Onyx Angus club steak 350g - Grain fed, Glen Innes NSW 49

Beef City Black eye fillet 250g - Grain fed, Darling Downs QLD 47

DMC Wagyu rump steak MB9 350g - Grain fed, Macquarie Downs QLD 52

Cape Grim scotch fillet 300g - Grass fed Cape Grim TAS 50

Black Onyx Angus rump cap 250g - Grain fed, Glen Innes NSW 46

All Steaks served with fresh lemon, watercress, and a red wine jus

SIDES

Chips with vintaged seasoning and aioli GF V 10

Mixed leaf salad with shaved radish and house dressing GF VG 8

Creamy potato puree GF V 9

Steamed broccolini with lemon and garlic oil GF VG 9

DESSERTS

Warm chocolate cake with strawberries and whipped cream V 17

Classic vanilla crème brûlée GF V 16

New York style cheesecake with fresh seasonal berries and coulis V 16

Bread and butter pudding with custard V 15

Selection of Australian cheeses with dried fruit and lavosh cracker V 25

One bill per table GST included

1.5% surcharge applies to credit card transactions

15% surcharge applies on Public Holidays

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