



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**

Roast duck breast with honey from the Hilton Brisbane hives, 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, chilli, garlic, fresh thyme **GF \$10**

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

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

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

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

Roast baby carrots, yoghurt, honey from the Hilton Brisbane hives and sumac **GF \$10**

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

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