



vintaged

Lunch

Monday to Friday 12:00pm – 2:00pm

Dinner

Monday to Thursday 6:00pm – 10:00pm

Friday & Saturday 5:30pm – 10:00pm

One bill per table GST included

Complimentary Wi-Fi available – hhpublic

1.5% surcharge applies to credit card transactions

15% surcharge applies on Public Holidays

GF = Gluten Free

V = Vegetarian

VG = Vegan

Small Bites

Warm mixed olives (gf.vg) \$8

Brûléed duck parfait, rhubarb jam, toasted brioche \$16

Crumbed mozzarella, salsa verde (v) \$14

Fresh Australian oysters from renowned producers

Individually priced

Natural – lemon, finger lime dressing (gf) \$4.5

Grilled – lardo, mushroom garum, fried onions (gf) \$5

Starters

February Seasonal ingredient: Passionfruit

Raw MSC tuna, shaved celery, cucumber, fine herbs, passionfruit vinaigrette \$23

Flourishing in the later summer heat, the sublime passion fruit has an intensity of fragrant, bitter sweet flavours unmatched in the fruit world.

Potato gnocchi, smoky eggplant, confit tomato, basil, goats curd (v)\$24

Berkshire pork belly, peaches, cumin, pine nuts, fennel & rocket salad (gf.df) \$25

Seared scallops, roast cauliflower & coastal greens salad, carrot noisette (gf) \$29

Rare Paroo kangaroo, gin marinated watermelon, avocado, shallot, fingerlime \$25 (gf.df)

Mains

Lamb rump, broccoli cous cous, macadamias, muscatels, pickled pumpkin, labna (gf) \$39

Grilled MSC swordfish, charred baby cos, sweetcorn, red onion, capers, horseradish \$37

Seared duck breast, honey roast witlof, carrot fondants, salt bush \$38 (gf)

Chicken breast, charred zucchini & onions, almond puree, mint, jus noisette (gf) \$38

Grilled miso eggplant, macadamias, puffed rice, black garlic, lilly pilly (df.gf.vg) \$36

From the Grill

Served with lemon, watercress, and your choice of sauce

300g dry aged sirloin on the bone, grass fed – Gippsland Vic \$50

250g eye fillet, grain fed – Western Downs Qld \$45

300g O’Conner’s scotch fillet, grass fed – Gippsland, Vic \$37

350g AAco MB9 wagyu rump, grain fed – Darling Downs, Qld \$39

500g White landrace pork loin on the bone – Kingaroy Qld \$35

Fish of the day, market price

Sauces

Please choose one of the following

Béarnaise – Red wine jus – Chive cream sauce – Caper & anchovy butter – Salsa verde

Feasting Plates

Designed to share between two

Cumin spiced slow cooked lamb shoulder, yoghurt raita \$80

Roast white landrace porchetta, apple puree \$82

2kg dry aged Rangers Valley tomahawk – New England NSW \$155

Served with lemon, watercress, and your choice of sauce

Vintaged mixed grill of seafood (gf) \$95

Moreton bay bugs, oysters, scallops, squid, swimmer crab, salmon, market fish, cocktail sauce, lemon, salsa verde

Sides

Potato puree (gf.v) \$9

Chips, vintaged seasoning, aioli \$10

Steamed vegetables, olive oil (gf.vg) \$10

Sautéed mushrooms, thyme, vincotto (gf) \$14

Mixed leaf salad, house dressing (gf.vg) \$10

Shaved radicchio, red onion, currants, fetta, walnut pesto (gf.v) \$9



@vintagedgrill #vintagedbarandgrill #eatdrinkhilton