



vintaged

vintagedgrill hiltonbrisbane

FROM THE GRILL

Choose one of the premium Australian steaks below to replace your lunch special main for an additional 18 dollars

All steaks are served with lemon, watercress, and a red wine jus

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

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

Cape Grim scotch fillet 300g
Grass fed Cape Grim TAS

Black Onyx 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
finger lime mignonette dressing and fresh lemon GF DF 5

GRILLED
guanciale, house made mushroom 'Worcestershire' and crispy
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 crispy kale GF DF

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

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

CRUMBED PORK TERRINE
with sauce gribiche and watercress salad DF

MAINS

BEEF RAGU
beef ragu with pappardelle, basket press ricotta, chilli, and olives

ROAST PORK BELLY
with balsamic braised radicchio , chunky apple relish, and jus GF

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

POTATO GNOCCHI
in gorgonzola sauce, with dried currants 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 FILET
with chips, tartare sauce, and lemon DF

ROAST CHICKEN BREAST
on charred leek and mixed sautéed mushrooms with jus GF

MISO MARINATED GRILLED EGGPLANT
with macadamias, puffed rice, black garlic, and lilliy pilly 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

Parmesan stuffed fried zucchini flowers with tomato relish V 17

Crumbed mozzarella,with salsa verde V 14

SIDES

Creamy potato puree GF V 9

Chips with Vintaged seasoning and aioli GF DF 10

Steamed seasonal greens with preserved lemon GF VG 8

Mixed leaves and radish with white wine vinaigrette GF VG 8

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 —

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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 —