



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

April Seasonal ingredient: Chocolate

Shaved abalone, chocolate black pudding, shitake mushrooms, green apple \$29

Roast pumpkin soup, house made pancetta, buttermilk, spiced pepitas (gf) \$19

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

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

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

Mains

Lamb rump, pickled pumpkin, broccoli cous cous, macadamias, muscatels, 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 Stockyard pure Angus scotch fillet, grain fed – Jondaryan, Qld \$46

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

Roast pumpkin, sage, pine nuts, lardo, parmesan, honey (gf) \$10

Potato puree (gf.v) \$9

Chips, vintaged seasoning, aioli \$10

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

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

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



@vintagedgrill #vintagedbarandgrill #eatdrinkhilton