



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

Wagyu beef tartare, watercress, grilled baguette \$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

May Seasonal ingredient: Parsnip

Parsnip veloute, chestnuts, crispy pancetta, buttermilk (gf) 20

Crab stuffed tomato, gazpacho consommé, cucumber & almond salad (df) \$27

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

Roast pork belly, roast cauliflower salad, raisin-caper dressing (df) \$25

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

Mains

May Seasonal ingredient: Parsnip

Chicken breast, crispy parsnip, king brown mushroom, jus noisette (gf) \$38

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)

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

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

350g AAco MB9 wagyu rump, grain fed – Darling Downs, Qld \$46

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

Tomato salad, vegan sesame cheese, basil, fried shallots (vg.gf) \$11

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



@vintagedgrill #vintagedbarandgrill #eatdrinkhilton