



vintaged

vintagedgrill hiltonbrisbane

– BAR SNACKS –

Salt and pepper squid with aioli and lemon 16

Warm Mount Zero olives marinated with chilli and citrus GF VG 8

Crumbed mozzarella with salsa verde V 14

Dressed raw wagyu beef tartare with potato crisps and basil DF GF 15

Club sandwich on either white or wholemeal bread 16

– PIZZAS by BYRON BAY PIZZA Co –

Margherita V 28

tomatoes, oregano, mozzarella, garlic, tomato sauce

Happy Hawaiian 28

smoked ham, pineapple, mozzarella, tomato sauce

BBQ Birdie 28

smoked chicken, onions, mozzarella, BBQ sauce

Green Pizza V 28

silverbeet, olives, onions, garlic, mozzarella, tomato sauce

Happy Pig 28

bacon, mushrooms, capers, olives, chilli, mozzarella, tomato sauce

GF = Gluten Free DF = Dairy Free V = Vegetarian VG = Vegan

- KIDS MENU AVAILABLE ON REQUEST -

– Price Fixed Menu –

Available for lunch from 12:00pm-2:00pm and dinner from 6:00pm-10:00pm

served with a complimentary glass of selected wine
Choose any main course 29 / Two courses 46 / Three courses 62

– ENTREES –

Crispy fried chicken with pickles, buttermilk, and fresh lemon
Panzanella salad with dried black olives, garlic croutons, and balsamic dressing VG

Crumbed pork terrine with pea puree, sauce gribiche, and watercress

Grilled prawn linguini with capers, chilli, tomatoes, and a nori pangrattato DF

– MAINS –

Soda battered flathead fillet with chips, lemon, and tartare sauce DF

Rangers Valley rump steak with café de paris butter, roast chat potatoes, green beans, and jus GF

Vintaged burger with bacon, cheese, lettuce, tomato, and pickles served with chilli salt fries

Mixed mushroom risotto, with basil, crispy onions, and grana paderno GF V

Fish of the day – please see your server

Fresh pappardelle pasta with oxtail ragu, green olives, spinach, and ricotta

Dukka crusted roast pumpkin with hummus, shaved preserved squash, and salsa verde VG GF

– DESSERTS –

Banana crème brulee with chocolate ice cream V

Vanilla panna cotta with strawberry sorbet, chocolate crumbs, and crispy meringue sticks

Chocolate-hazelnut parfait on shortbread with honeycomb and preserved cherries

Affogatto – two scoops of vanilla bean ice cream with and espresso shot and biscotti

– STEAKS –

Available for lunch from 12:00pm-2:00pm and dinner from 6:00pm-10:00pm

Served with lemon, watercress, and a red wine jus –

AAco MB5 Wagyu Delmonico steak 50
250g Grain fed, Dalby QLD

Eye fillet 49
200g Grain fed, Darling Downs QLD

AAco MB9 Wagyu rump 52
350g Grain fed, Dalby QLD

Cape Grim scotch fillet 52
300g Grass fed, Cape Grim TAS 50

Black Onyx Angus rump cap 50
250g Grain fed, Glen Innes NSW

- Optional Accompaniments -

Béarnaise — Horseradish — Assorted Mustards

– SIDES –

Chips with Vintaged chilli seasoning and aioli GF DF V 10

Mixed leaf salad with house dressing GF VG 8

Creamy potato puree GF V 9

Steamed greens with preserved lemon salsa GF VG 9

Roast mushrooms with chilli, garlic, and thyme GF VG 10

COMPLIMENTARY WiFi – HHPUBLIC

1.5% surcharge applies to credit card transactions
15% surcharge applies on Public Holidays

ONE BILL PER TABLE – GST INCLUDED

— WELCOME —

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 renowned Australian producers and suppliers. Experience our incredible flavours featuring a premium range of grilled dry-aged steaks, ethically raised poultry, fresh local seafood and much more.

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— MENU —