



vintaged

## Valentine's Day Menu 2019

Three courses \$79

### Entrée

Vine ripened tomato salad with smoked sesame cheese, black olives, charred cucumbers, toasted breadcrumbs, and basil VG

Tasmanian salmon ceviche with green gazpacho, roasted grapes, and pickled daikon radish GF

Crispy fried quail with shredded kale slaw and a green onion & buttermilk sauce

½ dozen oysters with bloody mary dressing ~or~ natural with lemon GF DF

### Main

Ricotta & silver beet rotolo roasted with walnut pesto, crispy sage, and a lemon & brown butter sauce V

Pan seared barramundi with preserved lemon, roast fennel, crème fraiche and green pea risotto GF

250g Delmonico steak with salt baked onion, crushed peas, potato fondants, and asparagus GF

Free range chicken breast with tarragon stuffing, white onion puree, sautéed king brown mushrooms, and potato gratin

### Dessert

Frozen vanilla parfait with poached cherries, dark chocolate shavings, and cherry sorbet V

Vahlrona chocolate cremeux on macadamia dacquoise sponge with rosella flower sorbet, and macadamia cream V GF

Mango & green tea bombe Alaska with passionfruit pulp V

"Affogato" Espresso shot, two scoops vanilla bean ice cream, biscotti V

One bill per table

Complimentary Wi-Fi available – hhpublic

1.5% surcharge applies to credit card transactions



@vintagedgrill #vintagedbarandgrill #eatdrinkhilton