



# vintaged

Two Courses \$55 | Three Courses \$70

## ENTREES

Grilled Brisbane Valley Quail on apricot and currant tabbouleh with charred lemon and jus DF  
Bundaberg molasses cured salmon with horseradish crème fraiche, balsamic onions, and croutons  
Confit pork belly with Ramon style cumin roasted peach, toasted almonds, and a celery slaw GF DF  
Pressed confit chicken & pistachio pave with braised leeks, sweet mustard piccalilli, and lavosh DF

## MAINS

Grilled free range chicken breast on potato boulangere with cavalo nero, and pea puree GF  
Spaghetti marinara of Moreton Bay bug, prawns, and mussels in sugo with urchin roe and basil  
Roast free range lamb rump on spätzle with pancetta, spinach, smoky eggplant, and toasted macadamias  
Seared barramundi with braised capsicums, black olives, herb oil, and gnocchi alla romana DF GF

## SIDES

Chips with Vintaged seasoning and aioli GF V 10  
Mixed leaf salad with house dressing GF VG 8  
Creamy potato puree GF V 9  
Steamed mixed vegetables with lemon and olive oil GF VG 9

## DESSERTS

The Vintaged Sundae – Hilton brownie, almond tuile, whipped cream, raspberries, and vanilla ice cream V  
Espresso crème brulee with DT cookie, chocolate ice cream, and pashmak floss V  
"Cassata" Bombe Alaska –ricotta semifreddo with glace fruit, joconde sponge, and torched meringue V GF  
Slow cooked gala apple mille feuille with cinnamon and anise cream, and apple sorbet V

## STEAKS

See your waiter to view our Blackboard menu with today's selection of top tier Australian beef cooked to your preference and served with lemon, cress, roast garlic, and red wine jus.

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



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## SPARKLING & CHAMPAGNE

Carpene Malvolti Prosecco NV  
Veneto, IT

Glass 15  
Bottle 75

Jansz Rose NV  
Pipers River, TAS

17 85

Chandon NV  
Yarra Valley, VIC

16 80

## WHITE

Longview 'The Queenie' Pinot Grigio  
Adelaide Hills, SA

Glass 16  
Bottle 70

Cloudy Bay Sauvignon Blanc  
Marlborough, NZ

18 82

Marchand and Burch Chardonnay  
Mount Barker, WA

19 85

House White Wine

14 42

## ROSE

Rockford Alicante Bouchet Rose  
Barossa Valley, SA

Glass 17  
Bottle 75

## RED

Dalrymple Pinot Noir  
Pipers River, Tas

Glass 19  
Bottle 90

Vasse Felix Cabernet Sauvignon  
Margaret River, WA

18 82

Langmeil Shiraz  
Barossa Valley, SA

18 80

House Red Wine

14 42

## BEER AUSTRALIAN

XXXX Gold

Bottle 8.5

Tooheys New

9

Tooheys Extra Dry

9

Crown Lager

9.5

James Boags Light

7.5

James Boags Premium

9.5

Hahn Light

7.5

Hahn Super Dry

9.5

Coopers Original Sparkling ale

9.5

## BEER INTERNATIONAL

Kirin, Japan

Bottle 9.5

Guinness, Ireland

9.5

Corona, Mexico

9.5

Peroni, Italy

9.5

## COCKTAILS

Svenska

22.5

A Swedish delight with Absolut vodka, raspberries, elderflower, pineapple, orange blossom, prosecco, and roses.

Espresso Martini

21.5

A sumptuous mix of vodka, coffee liqueur and espresso. It's rich, indulgent and creamy, and the shot of espresso will make sure you keep up with the pack.

South Side

21.5

This vintage cocktail is purported to have originated at New York's twenty-one club. Imagine having a Mojito in a martini glass with beefeater gin, lime, dash of sugar syrup and mint leaves.

Pavlova Martini

21.5

Delicious sweet treat. Tastes remarkably like a pavlova dessert when done well.

*\*for more options please talk to our team members*

## SOFT DRINKS

Santa Vittoria Still/ Sparkling 500ml

7

Santa Vittoria Still / Sparkling 1L

10

Coke, Diet Coke, Coke Zero, Sprite, Lift

5

Lemon Lime bitters

5

Bundaberg Ginger Beer

5

Fruit juices (orange, cranberry, apple, pineapple, tomato)

6

Iced tea / iced coffee / iced chocolate

10

## HOT BEVERAGES

Selection of La Maison Du Thé teas

6

Latte / Cappuccino / Flat white

5

Espresso single

3

Espresso double

5

Long black

5

Short / Long macchiato

4