



vintaged

Two Courses \$55 | Three Courses \$70

ENTREES

- Mixed forest mushroom tortellini with butternut pumpkin veloute and a parmesan crisp **V**
- Bundaberg molasses cured salmon with horseradish crème fraiche, balsamic onions, and croutons
- Beetroot salad with goats curd, shaved radish, onion, and toasted walnuts **GF V**
- Grilled Brisbane Valley quail with Brussel sprouts, roast chestnuts, and apple sauce **GF**

MAINS

- Free range chicken breast on parsnip puree with charred onions, earl grey prunes, and curly kale **GF**
- Braised beef, tomato, and capsicum ragu on porcini fettucine with ricotta salata, olives and chilli sambal
- Pan roasted lamb rump on an eggplant and currant tagine with labna cheese and fresh mint **DF**
- Barramundi with cauliflower puree, toasted almonds, semidried tomato, capers, and beurre noisette **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**
- Baked fig galette with quine paste, crème fraiche, salted caramel, and pecans **V**
- Lemon panna cotta with Hilton honey shortbread crumbs, mandarin, and Grand Marnier sponge **V**
- Sticky date pudding with candied walnuts, butterscotch sauce, and vanilla ice cream

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

	Glass	Bottle
Carpene Malvolti Prosecco NV Veneto, IT	15	75
Jansz Rose NV Pipers River, TAS	17	85
Chandon NV Yarra Valley, VIC	16	80

WHITE

	Glass	Bottle
Longview 'The Queenie' Pinot Grigio Adelaide Hills, SA	16	70
Cloudy Bay Sauvignon Blanc Marlborough, NZ	18	82
Marchand and Burch Chardonnay Mount Barker, WA	19	85
House White Wine	14	42

ROSE

	Glass	Bottle
Rockford Alicante Bouchet Rose Barossa Valley, SA	17	75

RED

	Glass	Bottle
Dalrymple Pinot Noir Pipers River, Tas	19	90
Vasse Felix Cabernet Sauvignon Margaret River, WA	18	82
Langmeil Shiraz Barossa Valley, SA	18	80
House Red Wine	14	42

BEER AUSTRALIAN

	Bottle
XXXX Gold	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

	Bottle
Kirin, Japan	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