



vintaged

TWO COURSE | 62
THREE COURSE | 79

ENTREES

Caramelised onion and roast pumpkin tart, goat's cheese and pepitas V
Beef carpaccio, horseradish mayonnaise, crispy baby capers, parmesan and rocket GF
Crudo of yellowtail kingfish, mignonette dressing, lemon and herbs GF DF
Breaded chicken terrine, sauce gribiche, cornichons and charred pickled onions

MAINS

Cone Bay barramundi, peperonata, olives and basil GF DF
Pan roasted lamb rump, eggplant, cumin, tomato and jus GF DF
Duck confit, braised lentils, pancetta, semi dried cherry tomatoes and jus GF DF
Roasted porchetta, grilled green onions and green apple puree GF DF

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
Hilton honey bee sting – craquiline profiterole, honeycomb custard, Hilton honey sticky glaze, toasted almonds and honey caramel
Eton Mess – Rosella mousse, crisp meringue, rhubarb gel, fresh raspberries and pashmak V
Sticky date pudding with candied walnuts, butterscotch sauce, and vanilla ice cream 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.

TOMAHAWK EXPERIENCE FOR TWO | 200

You're in for a treat with Vintaged 'Tomahawk' Experience, featuring a sumptuous sharing 2kg Tomahawk steak and two premium sides. Bookings essential with minimum 24hrs notice.

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