



vintaged

– A TOMAHAWK FOR TWO | 200 –

Featuring a sumptuous 2kg Tomahawk and your choice of two premium sides, this luxuriously rich and tender steak will be an experience too good not to share. Ask your waiter for a wine recommendation to match



– TWO COURSE | 62 – THREE COURSE | 79 –

ENTREES

Beef Carpaccio, horseradish mayonnaise, crispy baby capers, parmesan and roquette GF
Red Wine Braised W.A Octopus, romesco sauce and lemon
Chicken Parfait, toast, balsamic onion relish and watercress
Roast Pumpkin Tart, caramelised onion, goat's cheese and pepitas V
Charcuterie Terrine, fresh Piccalilli, crunchy bread

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

CHEF'S SPECIALTY STEAKS

See our Blackboard menu with today's offering of top tier locally sourced beef, cooked to your preference and served with lemon, cress, roast garlic and your selection of sauce

SIDES

Priced individually, or select three for 25 with any steak ordered
Mixed leaf salad with house dressing GF VG 8
Steamed mixed vegetables with lemon and olive oil GF VG 9
Chips with 'Vintaged' seasoning and aioli GF V 10
Oven roasted creamy potato puree GF V 11

DESSERTS

The Vintaged Sundae – Hilton brownie, almond tuile, whipped cream, raspberries and vanilla ice cream V
Eton Mess – rosella mousse, crisp meringue, rhubarb gel, fresh raspberries and pashmak V
Tiramisu – savoiardi biscuits, mascarpone cheese and cacao V
'Hilton Honey' Bee Sting – craquiline profiterole with honeycomb custard, 'Hilton Honey' glaze, toasted almonds and honey caramel



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

Please be advised Vintaged Bar and Grill is now a cashless venue. We welcome most credit and debit cards to facilitate payment of your account.



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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