



vintaged

ASSAGGI

Pane DF	5
Chargrilled sourdough with a smoky sundried tomato salsa	
Oysters GF/DF	5 ea
Natural with fresh lemon	
Bloody Mary with native bush tomato pearls	5.5 ea
Olives DF	14
Marinated mediterranean varieties with house-made crispy thyme bread	
Jamón DF	30
Paleta de Bellota Ibérica with grilled sourdough	
Charcuterie board for two	48
Smoked mozzarella, white anchovies, wild boar bocconcini, 'nduja, saucisson sec, pickled vegetables, smoked mortadella, mixed olives and sourdough	
ANTIPASTI	
Il Carpaccio di Carne GF	27
Beef filet, black truffle dressing, rocket, artichokes and parmigiano	
Vintaged Gazpacho DF/VG	24
Tomato, cucumber, Spanish onions, roasted garlic, sourdough and extra virgin olive oil	
Profumi di Mare DF/GF	34
Octopus, squid, prawns, tomato concassé, capers, citrus dressing, lemon-pepper caviar, freeze-dried mandarins	
Maiale GF	28
Berkshire pork belly, black pudding and caramelized apple purée	
MAIN	
Fish of the day GF	See waiter
with watercress, pickled fennel and lemon butter sauce	
Beef Short Rib MBS 4+ GF/DF	58
with pumpkin purée, broccolini, chilli jam, garlic, coriander and soy sauce	
Duck Leg GF	45
with mash potato, beans, sugo, Spanish chorizo, Tuscan kale and jus	
Pork Tomahawk GF	48
with savoy cabbage, carrot, celery, red onion, green apple, crème fraîche, hazelnut and jus	
Grilled Cauliflower GF/DF/VG	41
with dukka, pistachio, chimichurri, pumpkin purée, artichokes, Tuscan kale, and lemon	

VINTAGED SIGNATURE SHARING FOR TWO

Carved at the table and served with a selection of mustards and a sauce of your choice.
Please allow 50 minutes.

2kg Grain Fed Australian Beef Tomahawk GF/DF	220
1.2kg Slow cooked bone in Lamb Shoulder GF/DF	120
1kg Roasted Pork Loin GF/DF	110
with garlic, rosemary, fennel, herbs, wrapped in pork belly	

ON THE GRILL

Served with bone marrow, pan grattato, lemon, extra virgin olive oil and your selection of mustards. Please allow 30 minutes.

Black Angus

Pure black, barley fed Angus, Tasmania	
Scotch Filet MBS 5+ 300gm	92
Sirloin MBS 5+ 300gm	82
Flank MBS 5+ 250gm	47

Grass Fed Tasmania

Rump Tail End 250gm	39
Eye Filet 200gm	52

Vintaged 45 Day Dry Aged

Grain fed for 100 days, 24 month old	
Sirloin 200gm	57
Scotch Filet 250gm	68
Prime Rib 400gm	84

Wagyu

Black opal 380 days grain fed	
Sirloin MBS 6+ 300gm	125
Sirloin MBS 4/5 300gm	110
Scotch Filet MBS 4/5 250gm	96
Rump Cap MBS 4/5 250gm	63

Sauces

Red wine jus GF/DF	4 ea
Peppercorn GF/DF	
Mushroom GF	
Béarnaise GF	

SIDES

Truffle salted fries DF/VG	12
Roasted garlic and potato purée GF/V	12
Mixed forest mushrooms GF/DF/VG	14
Rocket & pear salad with white balsamic dressing GF/DF/VG	10
Steamed seasonal vegetables GF/DF/VG	14
Mixed leaf salad GF/DF/VG	10

DESSERT

Asolo Tirami Su, Re-imagined V	20
Coffee namelaka, whipped mascarpone and coco nib clusters	
The Beekeeper's Secret V	18
Wild harvested wattleseed pudding, Hilton Honey popcorn and ginger beer ice-cream	
Vegano DF/VG	18
Dome of roast hazelnut 'crema', chocolate sable, freeze-dried blood orange, sorbet	
Sicilian Lemon Basil Tart V	23
with Greek yoghurt creméux, seasonal fruits and pistachio crumb	

FORMAGGI

Selection of Australian cheeses with fruit mustard and crispy thyme bread	29
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Kids menu available on request.

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

Other dietary options available on certain menu items.

All menu items are prepared in areas where allergens may be present. Please ask us if you wish to know more about the ingredients used.

1.5% surcharge applies to credit card transactions. 15% surcharge applies on Public Holidays

Please be advised Vintaged Bar and Grill is now a cashless venue. We welcome most credit and debit cards.