

vintaged bar menu

Available Monday to Sunday from 11:00am -11:00pm

LIGHT MEALS

Classic Caesar salad

Cos, boiled egg, croutons, grana Padano and crispy Pancetta with Caesar dressing 20
ADD chicken tenderloins 8 | smoked salmon 5

Club Sandwich

Grilled chicken, bacon, lettuce, tomato, fried egg, chips and aioli on white bread 22

Roasted Pumpkin and Kale salad

Quinoa, chickpeas, shallots, tomato, walnuts, Hilton honey and vinegar dressing GF DF V 24

Fish & Chips

Soda battered flathead fillet with French fries, and tartare sauce DF 34

Vintaged Burger

Wagyu beef patty with bacon, cheese, tomato, lettuce, caramelized onions on a toasted bun and chips 26

Vegan Burger

Vegan patty with beetroot, tomato, lettuce, caramelized onion and chips VG V DF 26

Beef Rendang

Malaysian dry curry beef with rice 36

Tagliata di manzo

250g black onix rump steak with fresh rocket, grana Padano, red wine jus GF 39

Minute steak

200g beef fillet, café de Paris butter and chips GF 40

Red Kidney beans Masala

Steamed rice, chutney, and fried poppadum VG GF DF 32

SMALL BITES

Panzerotti mignon tomato and mozzarella V 12

Korean fried chicken 17

Frittura mista – squid, baby octopus, school prawns, silver fish, aioli and lemon DF 20

Bruschetta – tomato, basil and salted ricotta on grilled sourdough DF 16

Vegan polpette with tomato sugo and grilled sourdough DF 18

Chicken malai tikka – with dates, tamarind chutney and mint sauce GF DF 16

Grilled lamb ribs with chimichurri and lemon 24

SIDES

Chips with Vintaged seasoning and aioli GF V 10

Mixed leaf salad with house dressing GF VG 10

Steamed vegetables with lemon and garlic oil GF VG 14

Mash potatoes GF V 12

DESSERTS

Chocolate chip ice-cream sandwich V 17

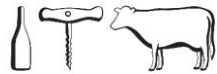
Raspberry almond frangipane tart V 18

Selection of Australian cheeses with dried fruit and lavosh cracker V 29

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

VINTAGED BAR + GRILL

Level 6, 190 Elizabeth Street, Brisbane 4000
vintagedbarandgrill.com



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SPARKLING & CHAMPAGNE

Carpene Malvolti Prosecco NV, Veneto Italy	15	75
Jansz Rose NV, Pipers River, TAS	17	85
Chandon NV, Yarra Valley, VIC	16	80
Veuve Cliquot	26	150

WHITE

Longview 'The Queenie' Pinot Grigio Adelaide Hills, SA	16	70
Nautilus Sauvignon Blanc Marlborough, NZ	16	75
Tarrawarra Estate Chardonnay Yarra Valley, VIC	16	75
House White Wine	14	42

ROSE

Rockford Alicante Bouchet Rose Barossa Valley, SA	17	75
Domain AIX Rose Provence, FR	16	70

RED

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

XXXX Gold	8.5	
Hahn Super Dry	9.5	
Crown	9.5	
James Squire 150 Lashes	10.5	
Heineken	10.5	

BEER INTERNATIONAL & CIDER

5 Seeds Cloudy Apple Cider, Sweden	10.5	
Kirin, Japan	10.5	
Corona, Mexico	9.5	

Glass Bottle

Glass Bottle

Glass Bottle

Glass Bottle

Bottle

Bottle

COCKTAILS

Svenska 22.5
A Swedish delight with Absolute vodka raspberry, elderflower, pineapple, orange blossom, prosecco and roses.

Espresso Martini 22.5
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 twenty-one club. Imagine having a mojito in a martini glass with beefeater gin, lime, dash of sugar syrup and mint leaves.

Long Island Ice Tea 23
Typically known as the alcoholic mixed drink, made with vodka, tequila, light rum, cointreau, gin and a splash of cola. Gives the drink the same amber hue as iced tea, with a secret kick.

Cocktail of the Month
Ask your waiter for this month's cocktail special!

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

SPIRITS

Belvedere, Poland	12
Grey Goose, France	14
Tanqueray No.10, England	13
Bombay Sapphire, England	13
Hendricks, Scotland	14
Monkey 47, Germany	14
Olmecca Altos Plata	12
Malibu, Caribbean	10
Kraken, USA	12
Appleton Estate, Jamaica	12
Martell VSOP, France	14
Jamerson, Cork, Ireland	13
Canadian Club, Ontario, Canada	12
Woodford Reserve, Kentucky, USA	13
Makers Mark, Kentucky, USA	12
Glenmorangie 10	12
Lagavulin 16	16
Oban 14	16
Laphroaig 10	15
Ardberg 10	15
Johnnie Walker Black, Scotland	12
Johnnie Walker Blue, Scotland	32
Southern Comfort, USA	10
Midori, Japan	10
Frangelico, Italy	10
Bailey's Irish Cream, Ireland	10
Cointreau, France	10
Penfolds "Grandfather" Tawny	18

HOT BEVERAGES

Selected Teas	6
Latte / Cappuccino / Flat White	5.5
Espresso Single	4
Espresso Double / Long Black	5.5
Short/ Long Macchiato	4.5

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