



vintaged

ASSAGGI (to share)

Oysters

Natural with fresh lemon GF/DF 6 ea
 Bloody Mary with native bush tomato pearls DF 6.5 ea

Pane DF

Chargrilled sourdough with a smoky sundried tomato salsa 5

Olives DF

Marinated Mediterranean varieties with house-made crispy thyme bread 14

Charcuterie for Two

Smoked mozzarella, white anchovies, salame finocchiata, 'nduja, saucisson sec, pickled vegetables, Culatta ham, mixed olives and sourdough 48

Chicken Liver Pâté

Free range chicken liver served with a warm brioche 31

ANTIPASTI

Il Carpaccio di Carne GF

Beef filet, black truffle dressing, rocket, artichokes and parmigiano 27

Ravioloni di Zucca VG

Pumpkin ravioli with burnt butter sauce, sage and pine nuts 24

Profumi di Mare DF/GF

Octopus, squid, prawns, tomato concassé, capers, citrus dressing, lemon-pepper caviar, freeze-dried mandarins 34

Maiale GF

Berkshire pork belly, black pudding and caramelized apple purée 28

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, white balsamic dressing GF/DF/VG 10
 Steamed seasonal vegetables GF/DF/VG 14
 Mixed leaf salad GF/DF/VG 10

VINTAGED SIGNATURE SHARING FOR TWO

Carved for 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	
Carne mista GF/DF	110
a platter of Chef Dario's favourite cuts – Flank MBS 5+, Rump Tail End and Pork Loin served with bone marrow, pangrattato, lemon, extra virgin olive oil	

ON THE GRILL

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

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
Eye Filet 200gm MBS 6/7	82

Grass Fed Tasmania

Rump Tail End 250gm	39
Eye Filet 200gm	54

Vintaged 45 Day Dry Aged

Grain fed for 100 days, 24 month old

Sirloin 200gm	57
Scotch Filet 250gm	68
Prime Rib 400gm	84

Black Angus

John Dee Diamond, 380 days grain fed

Scotch Filet MBS 5+ 300gm	94
Sirloin MBS 5+ 300gm	89
Op Rib MBS 5+ 400g	105
Flank MBS 5+ 250gm	47

Sauces

Béarnaise GF, Mushroom, Red wine jus & Peppercorn 4 ea

MAIN

Fish of the day GF

with watercress, pickled fennel and lemon butter sauce See waiter

Beef Short Rib MBS 4+ GF/DF

with pumpkin purée, broccolini, chilli jam, garlic, coriander and soy sauce 58

Duck Leg GF

with mash potato, beans, sugo, Spanish chorizo, Tuscan kale and jus 45

Pork Tomahawk GF

with savoy cabbage, carrot, celery, red onion, green apple, crème fraîche, hazelnut and jus 48

Grilled Cauliflower GF/DF/VG

with dukka, pistachio, chimichurri, pumpkin purée, artichokes, Tuscan kale, and lemon 41

DESSERT

Sicilian Lemon Basil Tart V

with Greek yoghurt creméux, seasonal fruits and pistachio crumb 23

Asolo Tirami Su, Re-imagined V

Coffee namelaka, whipped mascarpone and coco nib clusters 20

The Beekeeper's Secret V

Wild harvested wattleseed pudding, Hilton Honey popcorn and ginger beer ice-cream 18

Vegano GF/DF/VG

Dome of roast hazelnut 'crema', chocolate sable, freeze-dried blood orange, sorbet 18

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.