



## vintaged lunch menu

### ENTREES

**Pane** DF 5

Chargrilled sourdough with a smoky sundried tomato salsa

**Chicken Liver Pâté** 29

Free range chicken liver served with a warm brioche

**Il Carpaccio di Carne** GF 27

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

**Maiale** GF 28

Berkshire pork belly, black pudding and caramelized apple purée

**Heirloom Tomato and Burrata Salad** GF/V 21

with herb and citrus olive oil

### MAINS

**Ravioloni di Zucca** VG 24

Pumpkin ravioli with burnt butter sauce, sage and pine nuts

**250g Beef Rump** 39

Garlic butter, portobello mushroom and parmesan potato

**Confit Duck Salad** GF 28

Fresh orange segments, cucumber, shaved radish, greens and pomegranate dressing

**Vintaged Burger** 26

Wagyu beef patty with bacon, cheese, tomato, lettuce, caramelized onions, served with a side of fries

**Fish & Chips** DF 34

Soda battered flathead fillet with tartare sauce, served with a side of fries

**Beef Short Rib MBS 4+** GF/DF 58

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

**Fish of the Day** Market Price

served with charred asparagus, house potato crisps, café de Paris butter

### SIDES

Truffle salted fries DF/VG 12

Roasted garlic and potato purée GF/V 12

Steamed seasonal vegetables GF/DF/VG 14

Mixed leaf salad GF/DF/VG 10

### DESSERTS

**Asolo Tirami Su, Re-imagined** V 20

Coffee namelaka, whipped mascarpone and coco nib clusters

**Selection of Australian Cheeses** V 29

with dried fruit and lavosh cracker

**Dessert of the Day** 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.