



vintaged

ASSAGGI (to share)

Oysters

Natural with fresh lemon GF/DF 7 ea
 Bloody Mary with native bush tomato pearls DF 7.5 ea

Pane DF

Chargrilled sourdough with a smoky sundried tomato salsa 5

Olives DF

Marinated mediterranean varieties with house-made crispy thyme bread 14

Tagliere misto for two GFO

Smoked mozzarella, white anchovies, salame finocchiata, 'nduja, saucisson sec, pickled vegetables, cooked ham, mixed olives and sourdough 45

Burrata e pomodorini V

Burrata cheese with heirloom cherry tomatoes, salsa verde, crispy bread and Italian dressing. 24

ANTIPASTI

Il Carpaccio di Carne DF

Beef filet, light mayonnaise with lemon and Worcestershire sauce, fried capers and baby rocket 27

Capesante e Jalapeno DF/GF

Pan fried half shell scallops with Jalapenos dressing, lemon pearls and fennel citrus salad 24

La Tartara di Manzo GFO

Classic beef tartare with capers, mustard, cornichons, tabasco and crispy bread 32

Polipo GF

Char grilled octopus, spanish chorizo and potato salad with coriander, fresh radish, capers vinaigrette 35

Maiale GF

Berkshire pork belly, black pudding and caramelized apple puree 29

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 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 DF 235
1.2kg Slow cooked Beef Short rib 125
1kg Roasted Pork Loin DF 110
 with garlic, rosemary, fennel, herbs, wrapped in pork belly
Carne mista 110
 a platter of Chef Dario's favourite cuts – Flank MBS 5+, Rump Tail End and Porchetta 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 126
 Sirloin MBS 4/5 300gm 111
 Scotch Filet MBS 4/5 250gm 97
 Eye Filet 200gm MBS 6/7 83

Grass Fed Tasmania

Rump Tail End 250gm 39
 Eye Filet 200gm 55

Vintaged 45 Day Dry Aged

Grain fed for 100 days, 24 month old

Sirloin 200gm 58
 Scotch Filet 250gm 69
 Prime Rib 400gm 85

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 4.5 ea

MAIN

Fish of the day GF

Market Price
 with fresh herbs, pickled fennel and lemon butter sauce

Ravioloni Cacio e pepe V 29

with buffalo mozzarella, spinach and creamy cheese sauce

Grilled Prawns GF/DF 49

with mango, tomato and Spanish onion salsa

Pork Cutlet DF 48

with sauté brussels sprouts, pan fried guanciale and roasted apple and wine jus

Polenta alla griglia con funghi e tartufo VG 44

Grilled truffle polenta, tomato sugo, sauté forest mushrooms with cannellini beans and chimichurri.

DESSERT

Italian fresh fruit sorbet GF 18

Green apple, peach or lemon

Vintaged Tiramisu' V 20

Whipped mascarpone, coco nib coffee, shortbread, manjari flakes

Pistacchio Semifreddo 23

Pressed eclat d'or, pistachio mousseline, amarena cherry gelato

Blackcurrant and Lychee composition GF/VG 23

Raspberry sponge, Lychee insert, Amatika crispy

Textures of chocolate Valrhona 23

Chocolate tart, flexi ganache, bahibe aero, black sambuca ice cream

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

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.