



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
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Olives DF

Marinated Mediterranean varieties with house-made crispy thyme bread	14
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Tagliere Misto for two GFO

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

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

Il Carpaccio di Carne DF

Beef filet, light mayonnaise with lemon and Worcestershire sauce, fried capers and baby rocket	27
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Capesante e Jalapeno DF/GF

Pan fried half shell scallops with jalapeno dressing, lemon pearls and fennel citrus salad	24
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La Tartara di Manzo GFO

Classic beef tartare with capers, mustard, cornichons, Tabasco and crispy bread	32
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Polipo GF

Char grilled octopus, Spanish chorizo and potato salad with coriander, fresh radish, capers vinaigrette	35
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Maiale GF

Berkshire pork belly, black pudding and caramelized apple puree	29
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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
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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 eclair 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.

2.0% 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.