



vintaged

ASSAGGI (to share)

Pane DF	5
Smoky sundried tomato salsa on chargrilled sourdough	
Oysters	
Natural with fresh lemon GF/DF	7 ea
Bloody Mary with native bush tomato pearls DF	7.5 ea
Olives DF	14
Marinated Mediterranean varieties with house-made crispy thyme bread	
Tagliere Misto for Two GFO	45
Smoked mozzarella, white anchovies, salame finocchiata, 'nduja, beef bresaola, pickled vegetables, cooked ham, mixed olives and sourdough	
Burrata e Pomodorini V	24
Burrata cheese with heirloom cherry tomatoes, salsa verde, crispy bread and Italian dressing	

ANTIPASTI

Il Carpaccio di Carne DF	27
Beef filet, light mayonnaise with lemon and Worcestershire sauce, fried capers and baby rocket	
Capesante e Jalapeno DF/GF	24
Pan fried half shell scallops with jalapeno dressing, lemon pearls and fennel citrus salad	
La Tartara di Manzo GFO	32
Classic beef tartare with capers, mustard, cornichons, Tabasco and crispy bread	
Polipo GF	35
Char-grilled octopus, Spanish chorizo and potato salad with coriander, fresh radish, capers vinaigrette	
Maiale GF	29
Berkshire pork belly, black pudding and caramelised apple purée	

VINTAGED SIGNATURE SHARING

Carved at the table and served with a selection of mustards and a complementary sauce of your choice. Serves 2.
Please allow 50 minutes for preparation.

2kg Beef Tomahawk DF 240
Grain fed Australian bone in ribeye

1kg Italian Porchetta DF 110
Roasted pork loin with garlic, rosemary, fennel and herbs, wrapped in pork belly

1.3kg Lamb Shoulder GF/DF 120
Australian bone in lamb, slow cooked for 4 hours, roasted for colour and served with mint sauce

Carne Mista 110
A platter of Chef Dario's favourite cuts – Flank MBS 2-4, Rump Tail End and Porchetta, served with bone marrow, pangrattato, lemon and extra virgin olive oil

ON THE GRILL

Served with bone marrow, pangrattato, lemon, extra virgin olive oil, a selection of mustards and a complimentary sauce of your choice.
Please allow 30 minutes for preparation.

Wagyu

Black Opal, 380 days grain fed	
Sirloin MBS 4/5 300gm	114
Scotch Filet MBS 4/5 250gm	100
Eye Filet 200gm MBS 6/7	86

Pasture Fed

Rump Tail End 250gm	42
Eye Filet 200gm	58
Flank MBS 2-4 200gm	42
Sirloin MBS 3+ 300gm	59

Vintaged 45 Day Dry Aged

Grain fed for 100 days, 24 month old	
Sirloin 200gm	61
Scotch Filet 250gm	72
Prime Rib 400gm	88
Your choice of béarnaise GF, mushroom, red wine jus, peppercorn. Additional sauces +4.5	

SIDES

Truffle salted fries DF/VG	12
Roasted garlic and potato purée GF/V	12
Mixed forest mushrooms GF/DF/V	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

MAINS

Fish of the Day GF	Market Price
with fresh herbs, pickled fennel and lemon butter sauce	
Pork Cutlet DF	48
with sautéed brussels sprouts, pan fried guanciale, roasted apple and red wine jus	
Grilled Prawns GF/DF	49
with mango, tomato and Spanish onion salsa	
Ravioloni Cacio e Pepe V	29
with buffalo mozzarella, spinach and creamy cheese sauce	
Polenta Alla Griglia VG	44
Grilled truffle polenta, tomato sugo, sautéed 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 & 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.