



vintaged lunch menu

MAIN COURSE

Your choice of any main course and a glass of house wine, beer or soft drink for \$35

Bistecca di Manzo All Griglia DF

250g char grilled beef rump, red wine jus and truffle fries

Cotoletta di Vitello

Pan-fried veal cutlet crumbed with capers, parsley, parmesan and garlic

Pesce Alla Griglia DF

Grilled fish of the day with panzanella salad, yellow capsicum purée and capers sauce

Crudo di Pesce DF/GFO

Swordfish and tuna crudo, pickled vegetables, sourdough and honey & lime dressing

Mozzarella di Bufala

Smoked buffalo mozzarella cheese, roast pork, focaccia, chiodini mushrooms and basil pesto

Tomino Alla Piastra GFO

Pan seared tomino cheese, Parma ham, Hilton honey, almonds, rocket and sourdough

Gnudi Con Tartufo V

Ricotta and spinach dumplings with butter, sage, pecorino cheese and black summer truffle

Caserecce Con Pesto di Broccoli V

Fresh caserecce pasta with broccoli pesto, pecorino cheese and sautéed porcini mushrooms

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

Italian Fresh Fruit Sorbet GF 18

Green apple, peach or lemon

Vintaged Tiramisu' V 20

Whipped mascarpone, coco nib coffee, shortbread, manjari flakes

Blackcurrant and Lychee Composition VG/GF 23

Raspberry sponge, lychee insert, amatika crispy

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.