



vintaged

vintagedgrill hiltonbrisbane

– SMALL BITES –

Warm Mount Zero olives marinated with chilli and citrus **GF VG 8**

Crumbed mozzarella with salsa verde **V 14**

Parmesan stuffed tempura zucchini flowers with confit tomato relish **V 17**

Freshly shucked Australian oysters served with finger lime mignonette dressing and fresh lemon **GF DF 5**
individually priced

– ENTREES –

Crispy fried whole boneless quail on kale slaw with a charred onion and buttermilk dressing **24**

Dressed raw wagyu beef tartare with crispy kale and potato chips **GF 15**

Crumbed pork terrine with sauce gribiche and watercress salad **22**

Vine ripened tomato salad with smoked sesame cheese, charred cucumber, black olives and garlic croutons **VG 18**

Confit Tasmanian salmon with shaved fennel, pickled onions, fresh citrus fruits, and herbs **DF GF 24**

GF = Gluten Free DF = Dairy Free V = Vegetarian VG = Vegan

- KIDS MENU AVAILABLE ON REQUEST -

– \$29 EXPRESS LUNCH MENU –

Choose any one of the following dishes served with a complimentary glass of selected wine

Soda battered flathead fillet with chips, lemon, and tartare sauce **DF**

Potato gnocchi with stewed peppers, red onion, eggplant, currants, and grana padano **GF DF V**

Vintaged burger with bacon, cheese, lettuce, tomato, onion rings and pickles served with chilli salt fries

Mixed mushroom risotto, with basil, crispy onions, and grana padano **GF V**

Roast pork belly with toasted hazelnuts, earl grey prunes, and an orange-pumpkin puree **GF**

Fresh pappardelle pasta with oxtail ragu, green olives, spinach, and ricotta

Grilled prawn linguini with capers, chilli, lemon, and tomatoes topped with a nori pangrattato **DF**

****Express lunch is not valid with any other offer****

– SIDES –

Vintaged salad – red onion, cos avocado, tomatoes, cucumber and corn with house dressing **GF VG 9**

Chips with Vintaged chilli salt and aioli **GF DF 10**

Steamed seasonal greens with preserved lemon and extra virgin olive oil **GF VG 8**

Roast new potatoes with fried onion, guanciale and sour cream **GF 10**

Creamy potato puree **GF V 9**

Mixed leaves and with white wine vinaigrette **GF VG 8**

COMPLIMENTARY WiFi – HHPUBLIC

1.5% surcharge applies to credit card transactions
15% surcharge applies on Public Holidays

ONE BILL PER TABLE – GST INCLUDED

– STEAKS –

- Served with lemon, watercress, and a red wine jus -

AACO Wagyu Delmonico steak MB5 250g
Grain fed, Dalby QLD 49

Beef City Black eye fillet 200g
Grain fed, Darling Downs QLD 45

AACO Wagyu rump steak MB9 350g
Grain fed, Dalby QLD 52

Cape Grim scotch fillet 300g
Grass fed Cape Grim TAS 50

Black Onyx Angus rump cap 250g
Grain fed, Glen Innes NSW 47

- Optional Accompaniments -

Béarnaise — Horseradish — Assorted Mustards

– TOMAHAWK FOR TWO –

2kg Rangers Valley tomahawk steak, cooked on the bone to your preference and served with red wine jus, béarnaise, and watercress – for two to share 190

– DRY AGED PRIME RIB ROAST –

300g of grass fed dry aged ribeye slow cooked for 15 hours and served with a herbed bone marrow gratin, roast garlic, and red wine jus 65

– MAINS –

Lamb rump on Sicilian caponata, with eggplant puree and jus **GF DF 39**

Cone Bay barramundi with confit gourmet mushrooms, crispy chicken skin, steamed greens and a ginger & kaffir lime infused broth **DF 36**

Free range chicken breast with roast cauliflower, pomegranate, crispy chick peas, and sesame seed dressing **GF 36**

Roast duck breast with honey from the Hilton Brisbane hives, balsamic braised radicchio, carrot puree and mustard fruits **GF 39**

Miso marinated eggplant with macadamias, puffed rice, black garlic and lilly pilli **GF VG 36**

— WELCOME —

Our secret to exceptional dining and events is simple: innovative food, impeccable presentation, chic dining spaces and excellent service.

Our menus use only the freshest ingredients from local farmers.

Our menus use only the freshest ingredients from renowned Australian producers and suppliers. Experience our incredible flavours featuring a premium range of grilled dry-aged steaks, ethically raised poultry, fresh local seafood and much more.

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— MENU —