



vintaged

Group Menu

24 Guests or less: Select two entrees, two mains, and two desserts for your guests to choose from.

25+ Guests: Select two entrees, two mains, and two desserts to be served as alternate drop.

Entrée

Lightly cured MSC tuna with eggplant tahini dressing, fried chilli and lavosh DF

Fresh Australian Oysters with finger lime mignonette dressing and lemon GF DF

Crispy fried whole boneless quail with pickled kohlrabi and lemon

Tomatoes, cucumber, basil, red onion, garlic croutons and radish with balsamic dressing VG

Crumbed pork terrine with sauce gribiche and watercress salad

Main

Chargrilled eye fillet steak with roast carrots, potato puree, and red wine jus GF

Lamb rump on cous cous and date salad with broccolini, almonds, and preserved lemon DF

Barramundi with mushrooms, chicken skin, steamed greens and a ginger & kaffir lime broth

Chicken breast with tarragon and ricotta gnocchi, peas, asparagus, and jus

Miso marinated eggplant with macadamias, puffed rice, black garlic and lilly pilly GF VG

Dessert

Coconut and mango bombe alaska with torched vegan meringue and passionfruit coulis VG

Vanilla bean panna cotta with chocolate crumbs, strawberries, and crispy meringue sticks V

Mini pavlova with stone fruit, Hilton Brisbane honey, mint, and whipped cream V GF

Affogato Two scoops of vanilla bean ice cream served with an espresso shot and biscotti V

Chocolate & hazelnut parfait with whipped cream, preserved cherries, and honeycomb V

One bill per table GST included
Complimentary Wi-Fi available – hhpublic
1.5% surcharge applies to credit card transactions
15% surcharge applies on Public Holidays
GF = Gluten Free
DF = Dairy Free
V = Vegetarian
VG = Vegan