



vintaged

lunch menu

ENTREES

Pane DF 5

Chargrilled sourdough with a smoky sundried tomato salsa

Il Carpaccio di Carne GF 27

Beef filet, light mayonnaise with Worcestershire sauce, fried capers and baby rocket

Maiale DF 29

Berkshire pork belly, black pudding and caramelized apple puree

Burrata e pomodorini V 24

Burrata cheese with heirloom cherry tomato, salsa verde, crispy bread and Italian dressing

MAINS

250g Beef Rump 39

Sauté brussels sprouts, pan fried guanciale and parmesan potato

Ravioloni Cacio e Pepe 29

With buffalo mozzarella, spinach and creamy cheese sauce

Vintaged Burger GFO 26

Wagyu beef patty with bacon, cheese, tomato, lettuce, caramelized onions, served with a side of fries

Fish & Chips DF 34

Battered fish fillet with tartare sauce, served with a side of fries

Grilled Fish of the Day Market Price

served with charred greens and café de Paris butter

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

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.