



Melbourne Cup

Optional Add-on

Natural Oysters (Half Dozen) +35
with fresh lemon

Entrée

Capesanté e Jalapeno DF/GF

pan fried half shell scallops with jalapeno dressing, lemon pearls and fennel citrus salad

Burrata e Pomodorini V

burrata cheese, heirloom cherry tomatoes, salsa verde, crispy bread, Italian dressing

Il Carpaccio di Carne DF

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

Main

Pork Cutlet DF

sautéed brussels sprouts, pan friend guanciale, roasted apple, red wine jus

Polenta Alla Griglia VG

grilled truffle polenta, tomato sugo, sautéed forest mushrooms, cannellini beans, chimichurri

Grass Fed Rump Tail End 250gm DF

served with a side of fries

Barramundi GF

eggplant caponata and lemon butter

Dessert

Stonefruit Summer Pudding

with Pimm's No. 1 Cup jelly and minted cucumber

Hazelnut Chocolate Tart V

with spiced caramel sauce and cocoa crumble

Strawberry White Chocolate Cheesecake V

with poached rhubarb and ginger compote

GF Gluten Free | **DF** Dairy Free | **V** Vegetarian | **VG** Vegan

Other dietary options may be available upon request.

All menu items are prepared in areas where allergens may be present.

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.