



# vintaged

## Bar & Beverage Menu

*One bill per table*

*2% surcharge applies to credit card transactions*

*15% surcharge applies on Public Holidays  
Vintaged Bar and Grill is now a cashless venue  
welcoming most credit and debit cards  
Complimentary Wi-Fi available – Hilton Honors  
Lobby*

*Dec 24 Edition*

## SUBSTANTIAL MEALS

<b>FRAGRANT YELLOW THAI CURRY</b> VG/DF/GF	29
Pumpkin, potato, coriander, pak choi and kaffir lime, served with jasmine rice	
<b>ADD</b> grilled chicken tenderloins +8	
<b>WAGYU MINUTE STEAK</b>	32
Chargrilled 150gm Wagyu beef rump served with shoestring fries, lemon and red wine jus	
<b>BISTECCA DI MANZO ALL GRIGLIA</b> DF	39
250gm char grilled beef rump, red wine jus and truffle fries	
<b>COTOLETTA DI VITELLO</b>	42
Pan-fried veal cutlet crumbed with capers, parsley, parmesan, garlic and fries	
<b>PESCE ALLA GRIGLIA</b> DF	40
Grilled fish of the day with panzanella salad, yellow capsicum purée and capers sauce	
<b>GNUDI CON TARTUFO</b> V	30
Ricotta and spinach dumplings with butter, sage, pecorino cheese and black summer truffle	

## LIGHT MEALS

<b>THAI-STYLE SALAD</b> GF	25
Mixed leaves, tomato, cucumber, red onion, carrot with rice noodles, dressed in fish sauce, lime juice, palm sugar, chilli and toasted peanuts	
<b>ADD</b> beef rump strips +10	
<b>CLASSIC CAESAR SALAD</b>	24
Cos lettuce, boiled egg, croutons, Grana Padano and crispy Pancetta with Caesar dressing	
<b>ADD</b> grilled chicken tenderloins +8   smoked salmon +13	
<b>STEAK SANDWICH</b>	28
Toasted ciabatta, Wagyu beef rump, caramelized onions, tomato, rocket, bread and butter pickle and chimichurri sauce	
<b>CLUB SANDWICH</b>	30
Grilled chicken, bacon, lettuce, tomato, fried egg and aioli on white bread, served with chips	
<b>VINTAGED BURGER</b>	28
Beef patty with bacon, cheese, tomato, lettuce, caramelised onions on a toasted bun, served with chips and aioli	
<b>FISH &amp; CHIPS</b> DF	34
Beer battered market fish fillet served with tartare sauce and chips	

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

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.

## SNACKS

<b>TRIO OF DIPS</b> Chef's selection of house-made dips served, with sourdough	20
<b>ONION RINGS</b> Beer battered served with sriracha mayo	14
<b>CALAMARI</b> Crumbed squid rings served with lime aioli and lemon	20
<b>TRUFFLE CROQUETTES</b> V Potato croquette filled with truffle and mozzarella, served with aioli	14
<b>FRIED CHICKEN WING TULIPS</b> with a sweet and spicy sauce (contains sesame)	22
<b>BRUSCHETTA</b> Tomato, basil and salted ricotta on grilled sourdough	16
<b>MEDITERRANEAN MIXED OLIVES</b>	14

## SIDES

<b>CHIPS</b> GF/V with truffle seasoning and aioli	10
<b>MIXED LEAF SALAD</b> GF/DF/VG with house dressing	10
<b>STEAMED VEGETABLES</b> GF/VG with lemon and garlic oil	14
<b>MASH POTATOES</b> GF/V Creamy potato purée	12

## DESSERTS

<b>DARK CHOCOLATE TART</b> V with spiced caramel sauce and cocoa crumble	18
<b>STRAWBERRY CHEESECAKE</b> V White chocolate with poached rhubarb and ginger compote	18
<b>SELECTION OF AUSTRALIAN CHEESES</b> V with dried fruits and lavosh cracker	29

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

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.

## VINTAGED SIGNATURE COCKTAILS

### SVENSKA 22.5

A Swedish delight with Absolut Vodka, raspberries, elderflower, pineapple, orange blossom, orgeat syrup, prosecco and rose water.

### LAVENDER SOUR 21.5

Lavender syrup and raspberry liquor combined with aquafaba and fresh lime juice.

### BEERENBERG JAM DROP 22

A mix of Gin, aquafaba, lemon juice and your choice of **Beerenberg Strawberry** or **Blueberry** Jam.

### LYCHEE & PASSIONFRUIT MARTINI 22.5

A fruity, tangy drink made with Absolut vodka, lychee, passionfruit, aquafaba, apple and sugar.

### BLUE LEMONTINI 22.5

Limoncello, sugar, lemon juice, aquafaba and splash of blue curacao.

### SWEET NOTHING 22

A delightful tropical cocktail made with melon liqueur, coconut rum, pineapple juice, lime and a splash of sugar syrup.

### DAILY DETOX 22

The perfect way to detox, with Gin, Aperol, pineapple, passionfruit, lime and a dash of bitters.

### ELDERFLOWER GIN SOUR 22.5

A luxurious blend of Gin, elderflower, lemon, sugar syrup, and aquafaba mixed with specks of gold.

### ALTOS OLD FASHIONED 21.5

Olmecca Altos Tequila, agave syrup, old fashioned aromatic bitters and a salt rim give this traditional old fashioned a new spin.

## DESSERT COCKTAILS

### WHITE RUSSIAN 21.5

Absolut vodka, coffee liqueur and cream

### TOBLERONE 21.5

Baileys, Frangelico, coffee liqueur, chocolate syrup and cream

### LEMON CHEESECAKE 21.5

Absolut Vodka, Limoncello, liquor43, lemon, sugar syrup and cream

## CLASSIC COCKTAILS

<b>OLD FASHIONED</b>	21.5
Invented in Louisville, the recipe was made famous in the Waldorf-Astoria in New York City. A mix of bourbon or rye whiskey, sugar and a dash of bitters.	
<b>ESPRESSO MARTINI</b>	22.5
A famous model in London entered the Soho Brasserie and asked the bartender to create a drink that would “wake me up”. Made with the mix of vodka, espresso, coffee liqueur and sugar.	
<b>MARGARITA</b>	21.5
In 1942 at a bar in Juárez, Mexico, a customer requested a Magnolia. The bartender only remembered the Cointreau from the recipe, so he improvised with tequila, Cointreau and fresh lime juice.	
<b>WHISKEY SOUR</b>	21.5
Invented in Iquique in 1872 with a mix of bourbon whiskey, aquafaba, fresh lemon juice, sugar and a dash of bitters.	
<b>MANHATTAN</b>	21.5
New York City is where it all began. The main distinguishing feature of this drink is the use of rye or bourbon whisky following with sweet vermouth and dash of bitters.	
<b>SOUTH SIDE</b>	21.5
This vintage cocktail is purported to have originated at New York’s twenty-one club. Imagine having a Mojito in a martini glass with Beefeater Gin, lime, dash of sugar syrup and mint leaves.	
<b>NEGRONI</b>	21.5
The Beginning of 1919 The story of the Negroni began at Florence’s Caffè Casoni. Although there is no written historical evidence, cocktail experts think that Count Camillo Negroni originated the drink when he ordered an Americano with gin instead of soda water.	
<b>LYCHEE MARTINI</b>	21.5
A tropical twist on a classic martini with Absolut Vodka, lychee liqueur, lychee juice, splash of sugar syrup.	
<b>BRAMBLE</b>	21.5
A modern classic created as an alternative to the Cosmopolitan in Soho, London 1984. Beefeater Gin, lime and sugar served over crushed ice and drizzled with blackberry liqueur.	

# WINE

## SPARKLING

	Region	Glass	Bottle
Borgo San Pietro Asolo Prosecco	<i>Veneto</i>	15	75
Jansz Rose NV	<i>Pipers River</i>	17	85
Jansz Premium Brut NV	<i>Pipers River</i>	18	85

## CHAMPAGNE

Pommery Brut	<i>Reims</i>	26	150
Veuve Clicquot NV	<i>Reims</i>		150
Ruinart Blanc de Blanc	<i>Reims</i>		185
Dom Perignon	<i>Epemay</i>		460

## WHITE

		Glass	Bottle
Jim Barry Lodge Hill Reisling	<i>Clare Valley</i>	15	70
Nautilus Sauvignon Blanc	<i>Marlborough</i>	16	75
Vasse Felix Filius Chardonnay	<i>Margaret River</i>	16	75
La Maschera Pinot Grigio	<i>Limestone Coast</i>	15	65
Opawa Pinot Gris	<i>Marlborough</i>	15	65

## ROSÉ

		Glass	Bottle
Rockford Alicante Bouchet Rose	<i>Barossa Valley</i>	17	75
Domaine De Triennes Rose	<i>Provence</i>	16	70

## RED

		Glass	Bottle
Palliser Estate Pencarrow Pinot Noir	<i>Martinborough</i>	17	85
Bremerton Coulthard Cabernet Sauvignon	<i>Langhorne Creek</i>	17	78
Langmeil Shiraz	<i>Barossa Valley</i>	18	80
Hentley Farm Villan & Vixen Grenache	<i>Barossa Valley</i>	16	70
Heirloom Vineyard Tempranillo	<i>Adelaide Hills</i>	17	75

## FORTIFIED

Galway Pipe 12YO Grand Tawny	<i>Multi-Regional</i>		60ml 12
------------------------------	-----------------------	--	------------

## BEER

### DRAUGHT

	Schooner	Pint
Stone & Wood Pacific Ale, NSW	10.5	13.5
XXXX Gold Lager, QLD	10.5	13.5
Byron Bay Lager, NSW	10.5	13.5
Heineken, Netherlands	10.5	13.5

### LOCAL

	Bottle
Crown Lager, NSW	10
James Boag's Premium Lager, TAS	10
Hahn SuperDry Lager, NSW	10
Coopers Sparkling Ale, SA	9.5
XXXX Gold, QLD	9
XXXX Bitter, QLD	9
James Boag's Premium Light, TAS	8

### CRAFT

	Bottle
James Squire 150 Lashes Pale Ale, NSW	10
Kosciuszko Pale Ale, NSW	9.5
Burleigh Twisted Palm Tropical Pale Ale, QLD	9.5
Burleigh Bighead No Carb Beer Lager, QLD	9.5
Little Creature Rogers Amber Ale, WA	9

### INTERNATIONAL

	Bottle
Kirin, Japan	11
Guinness, Ireland	10
Corona, Mexico	10
Peroni, Italy	10

### CIDERS

	Bottle
Rekorderlig Wild Berries Cider, Sweden	13.5
The Hills Pear Cider, SA	10.5
5 Seeds Cloudy Apple Cider, NSW	10.5

# WHISKY

## HIGHLAND

Arberlour A'bunadh	17
Arberlour 12YO	14
Oban 14YO	16
Dalwhinnie 15YO	14
Glenmorangie 10YO	12
Glenmorangie Quinta Ruban 14YO	15
Glenmorangie Nectar D'or 12YO	16

## ISLAY AND ISLAND

Talisker 10YO	16
Ardberg 10YO	15
Bruichladdich Islay Barley	17
Lagavulin 16YO	16
Laphroaig 10YO	15
Highland Park 10YO	12
Highland Park 12YO	15
Highland Park Valkyrie	18
Highland Park 18YO	25

## LOWLAND

Auchentoshan 12YO	14
Auchentoshan Three Wood	17
Glenkinchie 12YO	16

## SPEYSIDE

The Glenlivet 12YO	14
The Glenlivet 15YO	16
The Glenlivet 18YO	19
Longmorn	14
Glenfiddich 12YO	12
Glenfiddich 15YO	16
Glenfiddich 18YO	19
Cragganmore	14

## JAPANESE

Hibiki Harmony	26
Yamazaki	26



## WHISKY cont'd

### AMERICAN, IRISH, CANADIAN & BLENDED

Basil Hayden's, USA	13
Jack Daniel's Black Label, USA	12
Jim Beam Small Batch, USA	12
Maker's Mark, USA	11
Wild Turkey 101, USA	14
Wild Turkey Rye, USA	12
Woodford Reserve, USA	13
Jameson, Ireland	11
Redbreast, Ireland	15
Canadian Club, Canada	12
Chivas Regal 18YO, Scotland	20
Chivas Regal 25YO, Scotland	49
Chivas Regal Ultis, Scotland	35
Johnnie Walker Black Label, Scotland	12
Johnnie Walker Blue Label, Scotland	32
Royal Salute 21YO, Scotland	39

### RUM & CACHAÇA

Bundaberg Blender's Edition, Australia	14
Mt Gay Black Barrel, Barbados	14
Mt Gay Eclipse, Barbados	12
Mt Gay XO, Barbados	16
Mt Gay 1703, Barbados	28
Gosling's Black Seal, Bermuda	13
Gosling's 151 Proof, Bermuda	13
Malibu, Caribbean	11
Havana Club 3YO, Cuba	11
Havana Club Especial, Cuba	11
Havana Club 7YO, Cuba	13
Plantation Pineapple Rum, France	14
Ron Zacapa 23YO Centenario, Guatemala	16
Appleton Estate, Jamaica	12
Bacardi, Puerto Rico	11
Kraken, Trinidad and Tobago	12
Sailor Jerry, USA	12

## VODKA

Cîroc, France	12
Fair, France	13
Grey Goose, France	14
Haku, Japan	12
Belvedere, Poland	12
Zubrowka, Poland	11
Absolut Elyx, Sweden	13
Absolut, Sweden	11

## GIN

Diviners Apparition, Australia	13
Diviners Outlier, Australia	13
Ink, Australia	15
Beefeater 24, England	13
Beefeater Pink, England	11
Beefeater, England	11
Bombay Sapphire, England	12
Martin Miller's Reform, England	15
Plymouth Sloe Gin, England	12
Plymouth, England	11
Sipsmith, England	12
Tanqueray No.10, England	13
William Chase, England	14
Monkey 47, Germany	14
Malfy Originale / con Limone / Rosa / con Arancia, Italy	13
Roku, Japan	12
Hendricks, Scotland	14
The Botanist, Scotland	15
Gin Mare, Spain	14

## TEQUILA

1800 Anejo, Mexico	16
1800 Reposado, Mexico	14
1800 Silver, Mexico	12
Casamigos Anejo, Mexico	14
Casamigos Blanco, Mexico	12
Casamigos Mezcal, Mexico	19
Casamigos Reposado, Mexico	13
Olmecca Altos Plata, Mexico	12

## COGNAC & ARMAGNAC

Martell VS, France	11
Martell VSOP, France	14
Martell Blue Swift, France	17
Martell XO, France	26
Martell Cordon Bleu, France	28
Hennessy XO, France	28
Hennessy Paradis, France	149

## APERITIF & DIGESTIVE

Pimms, England	10
Chartreuse, France	10
Cointreau, France	12
Dolin Blanc Vermouth, France	12
Dolin Dry Vermouth, France	12
Dolin Rouge Vermouth, France	10
Lillet Blanc, France	11
Pernod, France	10
Ricard, Italy	10
Aperol, Italy	10
Averna Amaro, Italy	10
Braulio, Italy	12
Campari, Italy	13
Disaronno, Italy	11
Fernet Branca, Italy	10
Drambuie, Scotland	10

## LIQUEUR

Bailey's Irish Cream, Ireland	10
Chambord, France	10
Frangelico, Italy	10
Galliano Black Sambuca, Italy	10
Galliano Vanilla Liqueur, Italy	10
Galliano White Sambuca, Italy	10
Grand Marnier, France	10
Kahlua, Mexico	10
Licor43, Spain	10
Midori, Japan	10
Southern Comfort, USA	10
Tia Maria, Jamaica	10

## NON-ALCOHOLIC

### MOCKTAILS

Berry Cluster – Cranberry, raspberry and lychee	12
Golden Tropics – Mango, coconut and pineapple	12
Island Seeker – Orange, pineapple, lychee and passionfruit	12
Fruit Punch – Orange, pineapple and cranberry	12
November Seabreeze – Cranberry, apple, lime and soda	12

### STILL & SPARKLING WATER

Santa Vittoria Still / Sparkling 250ml	4
Santa Vittoria Still / Sparkling 500ml	7
Santa Vittoria Still / Sparkling 1L	10

### SOFT DRINKS

Coke / Diet Coke / Coke No Sugar / Sprite	5
Lemon Lime Bitters	5
Bundaberg Ginger Beer	5
Pink Lemonade	5
Red Bull / Red Bull No Sugar	5

### FRUIT JUICE

Orange / Cranberry / Apple / Pineapple / Tomato	6
---	---

### SELECTION OF DILMAH TEAS

English Breakfast / Earl Grey / Jasmine Green Peppermint / Camomile	6
--	---

### VITTORIA ESPRESSO COFFEE

	Cup	Mug
Latte / Cappuccino / Flat White	5.5	6.5
Espresso	4	
Double Espresso	5.5	
Short / Long Macchiato	4.5	
Long Black	5.5	6.5
Mocha	5.5	6.5
Hot Chocolate	5.5	6.5
Chai Latte	5.5	6.5
Dirty Chai Latte	6.5	7.5
Iced Latte		6.5
Iced Coffee / Iced Chocolate		10

#### Milk Options:

Full Cream / Skim / Lactose Free / Almond / Oat / Soy