

# vintaged

Your choice of a main course with a glass of selected house wine, selected beer or soft drink for \$35.

Add an appetiser, side or dessert to complete your Vintaged experience.

Available only in Vintaged Restaurant. Additional discounts do not apply.

## **APPETISER**

Carpaccio di Pesce DF/GFO 20

Swordfish and tuna carpaccio, pickled vegetables, sourdough and honey & lime dressing

Mozzarella di Bufala 20

Smoked buffalo mozzarella cheese, roast pork, focaccia, chiodini mushrooms and basil pesto

Tomino Alla Piastra GFO 20

Pan seared tomino cheese, Parma ham, Hilton honey, almonds, rocket and sourdough

## \$35 MAIN COURSE

Bistecca di Manzo All Griglia DF

250gm char-grilled beef rump, red wine jus and truffle fries

Cotoletta di Vitello

Pan-fried veal cutlet crumbed with capers, parsley, parmesan and garlic

Pesce Alla Griglia DF

Grilled fish of the day with panzanella salad, yellow capsicum purée and capers sauce

**Gnudi Con Tartufo**  $\vee$ 

Ricotta and spinach dumplings with butter, sage, pecorino cheese and black summer truffle

Caserecce Con Pesto di Broccoli 🗸

Fresh caserecce pasta with broccoli pesto, pecorino cheese and sautéed porcini mushrooms

### 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

Savoiardi, mascarpone, amaretto liquor, cocoa

**Blackcurrant and Lychee Composition** VG/GF 23

Raspberry sponge, lychee insert, amatika crispy

GF Gluten Free | DF Dairy Free | V Vegetarian | VG Vegan | GFO Gluten Free Option

Other dietary options available on certain menu items.