

~ LUNCH MENU ~  
11:30AM - 4PM

**Breads**

Corn bread with whipped honey butter (v)	\$7
Brioche cob loaf with smoked cheese & bacon	\$11

**Favourites**

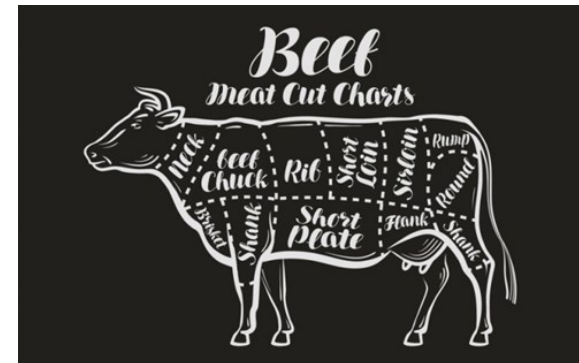
Natural oysters with lemon and mignonette or baked Kilpatrick (minimum 3) (df)	\$4 each
Jerk spiced chicken wings, our signature chipotle bbq glaze, pickled pineapple - ½kg/1kg	\$17/\$30
Beetroot cured kingfish, raw and roast beetroot, horseradish, mustard leaves (gf)	\$23/\$30
Salad of pear, fig, blue cheese, rocket, candied walnuts and truffled honey (gf)	\$25
Fettuccini with king brown mushroom, confit garlic, rosemary, white wine, parmesan	\$18/\$30
Poached King Dory, caramelised orange reduction, confit tomato, charred zucchini, fried saltbush	\$32
Smoked Brisket burger, coleslaw, maple bacon, black garlic aioli, American cheddar, brioche bun with beer battered fries	\$28
Fish burger, beer battered flathead, pickled apple, lettuce, tartare, brioche bun, beer battered fries	\$26
Rack of USA cut beef ribs 900g, chips, salad and red wine jus	\$58
Pork Cutlet 300g chips, salad and red wine jus	\$32
Tajima Rump MBS 2+ 250g chips, salad and red wine jus	\$40

**Extras**

Parmesan fries with aioli - Small/Large (v) (df option)	\$5/\$10
Maple roast pumpkin, fetta, pecans, pepitas (v) (gf)	\$11
Orange, fennel and rocket salad (v) (gf, df)	\$8
Broccolini with lemon (v) (gf, df)	\$11
Honey roasted carrots with sesame seeds (gf)	\$9
Potato puree	\$8

**Desserts**

Baked New York cheesecake, salted caramel, pineapple, caramel ice cream	\$16
Selection of 3 cheeses, quince, fruit spelt, muscatels, pickled figs (gf option)	\$30
Ice cream trio (gf option)	\$9



Please see our Friendly Staff for any Dietary requests

Head Chef: Jeffrey Rofe	<b>The Legends Bar &amp; Grill</b>	reception@thevintage.com.au
Sous Chef: Isaac Mordue	4998 2632	thevintage.com.au