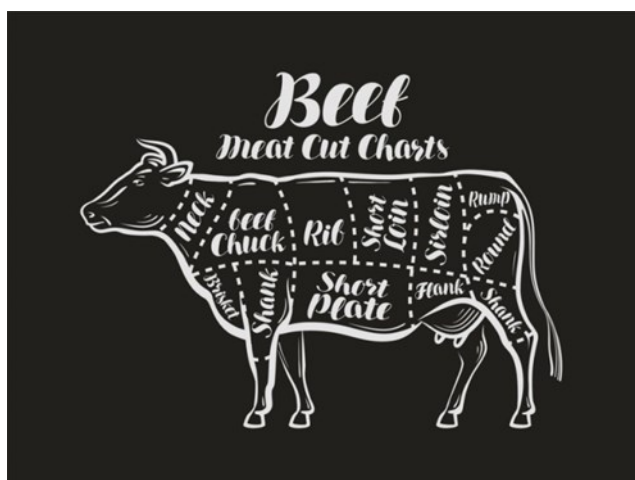


~ SUNSET SNACKS ~

11:30AM - 7PM

Corn bread with whipped honey butter	\$7
Brioche cob loaf with smoked cheese	\$11
Natural oysters with lemon and mignonette (minimum 3)	\$4 each
Salt and pepper squid with rocket and aioli	\$15
Maple roast pumpkin, fetta, pecans, pepitas (v) (gf)	\$11
Salt and pepper soft shell crab with rocket, citrus aioli and lime	\$22
Smoked brisket arancini with aioli	\$15
Parmesan fries with aioli - Small/Large (df option)	\$5/\$10
Fettuccini with king brown mushroom, confit garlic, rosemary, white wine, parmesan	\$18/\$30
Beetroot cured kingfish, raw and roast beetroot, horseradish, mustard leaves (gf)	\$23/\$30
Beer battered flathead with chips, coleslaw, lemon and aioli	\$25
Jerk spiced chicken wings, our signature chipotle bbq glaze, pickled pineapple - ½kg/1kg	\$17/\$30
Fish burger, beer battered flathead, pickled apple, lettuce, tartare, brioche bun, beer battered fries	\$26
Smoked Brisket burger, coleslaw, maple bacon, black garlic aioli, American cheddar, brioche bun with beer battered fries	\$38
Selection of 3 cheeses, quince, fruit spelt, muscatels, pickled figs (gf option)	\$30
Baked New York cheesecake, salted caramel, pineapple, caramel ice cream	\$16



Head Chef: Jeffrey Rofe
Sous Chef: Isaac Mordue

The Legends Bar & Grill
4998 2632

reception@thevintage.com.au
thevintage.com.au