

~ LUNCH MENU ~  
11:30PM - 4PM

**Breads**

Corn bread with whipped honey butter (v)	\$9
Brioche cob loaf w smoked cheese & bacon	\$12.50

**Favourites**

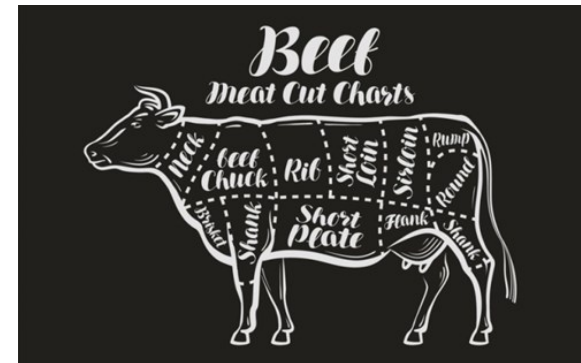
Natural oysters with lemon and mignonette or baked Kilpatrick (minimum 3) (df)	\$4 each
Jerk spiced chicken wings, our signature chipotle bbq glaze, pickled pineapple - ½kg/1kg	\$20/\$35
Ceviche of kingfish, pickled cucumber, radish, pepitas, lime aioli (gf) (df)	\$23/\$35
Duck liver parfait with port gel and focaccia toast (gf)	\$22
Fettuccini of crab, chilli, confit garlic, white wine, herbs, toasted sourdough	\$23/\$36
Baked cannelloni, pumpkin, ricotta, sage, tomato sugo, parmesan (v)	\$20/\$30
Choice of Atlantic salmon or Daintree barramundi, Confit tomato, chorizo, olive and caper, salsa Verde (gf) (df)	\$43
Whole grilled Australian prawn with rocket, oregano, lemon and olive oil - 250g/500g (gf) (df)	\$38/55
Wagyu burger 180g, Brioche bun, house made, tomato relish, compote, lettuce, seeded mustard, aioli, pickles, onion rings.	\$38
Rack of USA cut beef ribs 900g, chips, salad and red wine jus	\$58
Pork Cutlet 300g chips, salad and red wine jus	\$36
Rump MBS 5+ 250g chips, salad and red wine jus	\$40

**Extras**

Chips with aioli - Small/Large (v) (df)	\$5/\$10
Bbq corn with parmesan and chipotle aioli (v) (gf)	\$12
Orange, fennel and rocket salad (v) (df)	\$9
Broccolini with lemon (v) (df)	\$12
Truffle mac and cheese (v)	\$12
Fried polenta wih honey mustard glaze (v)	\$12
Onion rings and tomato relish (v)	\$9

**Desserts**

Baked New York cheesecake, salted caramel, pineapple, caramel ice cream	\$17
Selection of 3 cheeses, quince, fruit spelt, muscatels, pickled figs	\$30
Ice cream trio	\$12



Please see our Friendly Staff for any Dietary requests

Head Chef: Jeffrey Rofe  
Sous Chef: Isaac Mordue

**The Legends Bar & Grill**  
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