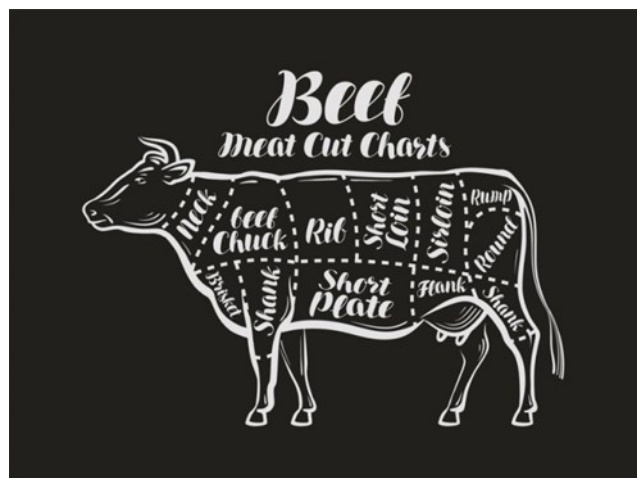


~ SUNSET SNACKS ~  
11:30AM - 7PM

Corn bread with whipped honey butter	\$9
Brioche cob loaf with smoked cheese	\$12.50
Natural oysters with lemon and mignonette (minimum 3)	\$4 each
Salt and pepper Squid with rocket and aioli	\$15
Onion rings and tomato relish	\$9
BBQ corn with parmesan and chipotle aioli	\$12
Salt and pepper soft shell crab with rocket, citrus aioli and lime	\$22
Pulled brisket arancini with aioli	\$15
Chips with aioli - Small/Large	\$5/\$10
Truffle mac and cheese	\$12
Fried polenta with honey mustard glaze	\$12
Duck liver parfait with port gel and focaccia toast	\$22
Cocktail barramundi bites with chips, salad, lemon and aioli	\$28
Jerk spiced chicken wings, our signature chipotle bbq glaze, pickled pineapple - 1/2kg/1kg	\$20/\$35
Wagyu burger 180g, Brioche bun, house made, tomato relish, compote, lettuce, seeded mustard, aioli, pickles, onion rings.	\$38
Selection of 3 cheeses, quince, fruit spelt, muscatels, pickled figs.	\$30
Baked New York cheesecake, salted caramel,	\$17



Executive Chef: Jeffrey Rofe  
Sous Chef: Isaac Mordue

The Legends Bar & Grill  
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