



vintaged



“fresh produce that is sourced daily from boutique food suppliers.”



Old is new again and everyone wants a piece of vintage at some stage in their life! Step inside for a unique and interactive dining experience. Guests can choose their ideal serve of properly aged beef from the dry age case and have it cooked to order on the open grill, or take a seat and enjoy peppered conversations around the purpose-built chefs table.

For the wine lovers a custom designed wine room allows you to handpick your wine and learn from our expertly trained team. So get out the corkscrew, open the bottle of wine and savour melt-in-your-mouth prime aged beef as function meets form with sleek design in this stylish new venue.

The menu

Vintaged Bar & Grill features fresh produce that is sourced daily from boutique food suppliers as well as being handpicked from local markets and from around South-East Queensland farms. The chefs ensure that they are working with the finest seasonal produce available from around Queensland and Australia.

One of the restaurant's key features is the open grill where guests can interact and engage with the chefs as their meal is prepared. The majority of the dishes both start and finish on the grill, including entrees, mains and desserts.



Meats are a key feature on the menu and have been carefully selected from around Australia and Queensland. A number of the cuts will be aged in the restaurant's signature dry aged meat cabinet. For the pescadores unique and difficult to source 'catch of the day' seafood is sourced from around Australia and New Zealand.

Dessert lovers haven't been forgotten, the skilled in-house patisserie hand craft chef's selection of house breads accompanied by house made relishes and dips. Fresh seasonal produce is at the centre of the restaurant's dessert offering as well as a small selection of local and international cheeses.



The wines

The wine list has been built around a 'sense of place', the philosophy that the wines chosen will showcase the grape varieties in the best possible light. The dedicated wine room, in the heart of the restaurant houses an impressive 1000 bottle wine collection. Guests are invited to handpick and sample their chosen wine in consultation with waitstaff, adding an element of surprise to the dining experience.

“enjoy a bird’s-eye view from the Vintaged chefs table situated in front of the purpose-built grill and aged beef cabinet.”



Experiential events



Chefs table

Guests can enjoy a bird's-eye view from the Vintaged chefs table situated in front of the purpose-built grill and aged beef cabinet. Designed to be a relaxed and interactive space, it can be yours for an exclusive event for up to nine people. Guests can be served either a specialty tasting plate designed by the Vintaged chefs or a selection of set menus is also available. If you have specific requirements the Vintaged team are more than happy to discuss these with you.

Seating: Maximum nine persons

Wine table

For the wine connoisseurs a specially designed wine table allows guests to enjoy wine tastings and pairing, special events and dinners. Located in front of a striking wine room, it's enhanced by a purpose-built ice well illuminated with LED lighting down the middle of the table, that allows you to fill the space with bottles of wine, beer, and water or anything you desire. The Vintaged team can create any type of event in this space from a sit-down dinner to drinks and canapés around the table.

Seating: Maximum twelve persons

Dimensions: (l) 5.5m



Private dining

Elevate your next dinner with Vintaged Bar & Grill's specially designed dining room. Featuring designer furnishings, a soaring ceiling, floor to ceiling glass and a wall of wine, the dining room can cater for boardroom lunches to special events. The Vintaged private dining room is perfect for any occasion.

Seating: Maximum fourteen persons

Dimensions: (w) 4.5m x (h) 8.5m

Requirements: Set menus are featured in the private dining room and requires a minimum spend. Set menus start from \$55 per person for two courses. Please discuss all requirements with the Vintaged team.

*Prices and menus are subject to change

Quirky

Situated behind the grill a dry aged meat cabinet forms a striking backdrop to the open grill and houses an array of premium meats. Featured in the cabinet is the Himalayan rock salt wall that aids the dry aged meat process to achieve superior flavours and tenderness, sealed on the open grill.

“Elevate your next dinner with Vintaged Bar & Grill’s specially designed dining room.”



Opening hours

Open seven days a week, opening times vary

Breakfast

Mondays to Fridays from 6.30am to 10.30am
Saturday, Sundays and PHs from 7.00am to 11.00am

Lunch

From Sundays to Fridays from 12noon to 2pm

Dinner

Sundays to Thursdays from 6.00pm to 10.00pm
Fridays and Saturdays from 5.30pm to 10.00pm

Contact details

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