



Hilton

BRISBANE

CHRISTMAS MENUS

2023



CHRISTMAS EVE dinner

24th December | 6pm to 9pm

THREE COURSE MENU

Includes a glass of sparkling on arrival

ENTRÉE

Fresh Australian seafood served with traditional condiments, Vintaged charcuterie with smoked and cured meats, pickled vegetables and selected house made antipasto

MAIN - Choose One

Roast turkey breast on pumpkin puree with spiced pumpkin seed & dried cranberry stuffing, grilled broccolini and gravy

Slow roast rolled pork belly served with honey roast baby carrots, caramelised apples and cinnamon sauce, and crispy crackling GF DF

Baked salmon fillet with creamy potato purée, charred spring onions, and hollandaise sauce GF

Grilled beef rump tail end with a potato gratin, grilled broccolini, confit cherry tomatoes, and a rich red wine jus GF

Baked ricotta and pumpkin cannelloni with grana Padano, nutmeg and parsley béchamel V

DESSERT

'Twas the Night Before Christmas Festive Plate with Egg Nog Snowball, Papa Noel Hat, Fruit Mince Tartelette, Tangerine Jelly with Suspended Fruits, Pomegranate and Watermelon Composition

Coffee or Tea

Bookings essential.

Full pre-payment required at time of booking.
To book, email eat@vintagedbarandgrill.com or
call (07) 3231 3265

GF Gluten Free | DF Dairy Free | V Vegetarian | VG Vegan

CHRISTMAS DAY lunch and dinner

25th December | 12pm to 3pm | 6pm to 9pm

THREE COURSE MENU

Includes a glass of sparkling on arrival

ENTRÉE

Shared tiers of assorted fresh Australian seafood served with traditional condiments, Vintaged charcuterie with smoked and cured meats, pickled vegetables and selected house made antipasto.

MAIN - Choose One

Roast turkey breast on pumpkin puree with spiced pumpkin seed & dried cranberry stuffing, grilled broccolini and gravy

Slow roast rolled pork belly served with honey roast baby carrots, caramelised apples and cinnamon sauce, and crispy crackling GF DF

Baked salmon fillet with creamy potato purée, charred spring onions, and hollandaise sauce GF

Grilled beef rump tail end with a potato gratin, grilled broccolini, confit cherry tomatoes, and a rich red wine jus GF

Baked ricotta and pumpkin cannelloni with grana Padano, nutmeg and parsley béchamel V

DESSERT

Enjoy a delicious festive themed buffet of sweet treats including:

Chestnut Whisky Choux
Let It Snow White Christmas Entremet - flavours of mulled wine, cherries, Hilton
Honey and gingerbread
Jingle Bell Rocky Road
Traditional Figgy Pudding with brandy custard
Fruit Mince Tartlettes
Festive Biscuits
The Great British Trifle
Egg Nog
Pomegranate and Watermelon Composition
Tangerine Jelly and Suspended Fruits

Coffee or Tea

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BEVERAGE PACKAGE

+\$29.00

\$29 per person for 2.5 hours

Chain of Fire Brut Cuvée
Chain of Fire Shiraz Cabernet
Chain of Fire Sauvignon Blanc Semillion

XXXX Gold
Hahn Super Dry

Orange juice
Soft drinks

KIDS MENU

TWO COURSE MENU

(5-12 year old)

MAIN

Roast Turkey breast with baby carrots, roast beetroot, pumpkin, and cranberry sauce GF DF

Battered flathead “Fish n’ Chips” with tartare sauce
Grilled beef tenderloin steak with creamy mashed potato, steamed seasonal greens and gravy GF

Spaghetti bolognaise with grated parmesan cheese

DESSERT

Warm chocolate cake with chantilly cream V

Vanilla ice cream with whipped cream, fresh berries, and brownie pieces V GF

Mini pavlova V GF

Seasonal fruit salad VG GF

PLANNING FOR CHRISTMAS?

Vintaged Bar + Grill has your plans all wrapped up!

