

## THE VINTAGE

Bar & Bistro

### M E N U

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Takeaway Available: (03) 315 7631 | Bookings Recommended: (03) 975 1137 |  
Functions: [info@vintagebarbistro.com](mailto:info@vintagebarbistro.com)

*Please inform our staff about your dietary needs or any allergies.*

*GFO - Gluten Free Option | VGO - Vegan Option | DFO - Dairy Free Option*

#### Cocktail Menu

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|                                                                           |              |
|---------------------------------------------------------------------------|--------------|
| <b>Mojito</b>                                                             | <b>19.00</b> |
| Rum, fresh Lime, Mint, Sugar syrup, Soda water.                           |              |
| <b>Espresso Martini</b>                                                   | <b>23.00</b> |
| Vanilla flavored Vodka, Kahlua, Frangelico, Double espresso, Sugar syrup. |              |
| <b>Classic Margarita</b>                                                  | <b>19.00</b> |
| Blue agave Tequila, Triple sec, Lime juice, Sugar syrup.                  |              |
| <b>Passionfruit Martini</b>                                               | <b>23.00</b> |
| Vodka, passionfruit liquor, pineapple juice, Lime juice, Sugar syrup.     |              |
| <b>Blue Lagoon</b>                                                        | <b>19.00</b> |
| Blue curacao, Vodka, Lime juice.                                          |              |
| <b>Aperol Spritz</b>                                                      | <b>19.00</b> |
| Aperol Aperitif, Prosecco, and Soda.                                      |              |
| <b>East Side</b>                                                          | <b>21.00</b> |
| Premium Strange cucumber, Fresh Mint, Lime, Sugar Syrup                   |              |
| <b>Daiquiri</b>                                                           | <b>18.00</b> |
| Strawberry or Mango, Rum, Lime, Sugar syrup.                              |              |

#### Non-Alcoholic Drinks

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|                                                                          |                    |
|--------------------------------------------------------------------------|--------------------|
| <b>Coke / Coke Raspberry / Coke Zero / Lemonade / Raspberry Lemonade</b> | <b>7.00 / 9.00</b> |
| <b>Dry Ginger Ale / Ginger Beer / Lemon Lime Bitters / Sprite Zero</b>   | <b>7.00 / 9.00</b> |
| <b>Fruit Juices (Orange, Apple, Tomato, Pineapple, Cranberry)</b>        | <b>7.00 / 9.00</b> |

## Beers & Ciders

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| On Tap                                                          | (Glass / Handle) |
|-----------------------------------------------------------------|------------------|
| Beer of the Month                                               | 10.00 / 14.00    |
| Monteith's Lager 4.3%                                           | 10.00 / 14.00    |
| Monteith's Hazy 5.5%                                            | 12.00 / 15.00    |
| Monteith's Apple Cider 4.5%                                     | 10.00 / 14.00    |
| Cassels Milk Stout 5.2%                                         | 12.00 / 15.00    |
| Cassels Nectar IPA 6.1%                                         | 12.00 / 15.00    |
| Bottled Beer & Craft                                            |                  |
| Corona / Heineken / Steinlager Classic                          | 12.00            |
| Summit Ultra (Low Carb)                                         | 11.00            |
| Heineken Zero / Speights / Speights Old Dark / Tiny IPA 0%      | 10.00            |
| Monteith's Light                                                | 10.00            |
| Tuatara Hazy Pale Ale / Panhead Super Charger / Panhead Rat Rod | 14.00            |
| Three Boys Pilsner / Three Boys IPA                             | 14.00            |
| Ciders (500mL)                                                  |                  |
| Cassels                                                         | 13.00            |
| Orchard Thieves Peach & Passionfruit Cider                      | 17.00            |

## Wine List

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| Sauvignon Blanc                               | (Glass / Bottle) |
|-----------------------------------------------|------------------|
| Mt Difficulty Roaring Meg (Otago)             | 16.00 / 70.00    |
| Main Divide (North Canterbury)                | 15.00 / 65.00    |
| Wither Hills (Marlborough)                    | 14.00 / 60.00    |
| Giesen (Marlborough)                          | 13.00 / 55.00    |
| Pinot Gris & Chardonnay                       |                  |
| Pinot Gris: Mt Difficulty Roaring Meg (Otago) | 16.00 / 70.00    |
| Pinot Gris: Main Divide (North Canterbury)    | 15.00 / 65.00    |
| Pinot Gris: Giesen (Marlborough)              | 13.00 / 55.00    |
| Chardonnay: Main Divide (North Canterbury)    | 15.00 / 65.00    |
| Chardonnay: Giesen (Marlborough)              | 13.00 / 55.00    |

## Rosé & Riesling

|                                                  |                      |
|--------------------------------------------------|----------------------|
| <b>Stoneleigh Wild Valley Rosé (Marlborough)</b> | <b>15.00 / 65.00</b> |
| <b>Wither Hills Rosé (Marlborough)</b>           | <b>14.00 / 60.00</b> |
| <b>Main Divide Riesling (Waipara Valley)</b>     | <b>15.00 / 65.00</b> |
| <b>Wither Hills Riesling (Marlborough)</b>       | <b>14.00 / 60.00</b> |
| <b>Giesen Blush Riesling (Marlborough)</b>       | <b>13.00 / 55.00</b> |

## Sparkling Wines

(Glass / Bottle)

|                                                           |                      |
|-----------------------------------------------------------|----------------------|
| <b>Jacobs Creek Prosecco</b>                              | <b>15.00 / 65.00</b> |
| <b>Lindauer Fraise / Brut / Pinot Gris (200mL Bottle)</b> | <b>15.00</b>         |

## Red Wines

(Glass / Bottle)

|                                                      |                      |
|------------------------------------------------------|----------------------|
| <b>Pinot Noir: Mt Difficulty Roaring Meg (Otago)</b> | <b>17.00 / 75.00</b> |
| <b>Pinot Noir: Main Divide (Waipara Valley)</b>      | <b>16.00 / 70.00</b> |
| <b>Pinot Noir: Giesen (Marlborough)</b>              | <b>14.00 / 60.00</b> |
| <b>Merlot: Main Divide (Waipara Valley)</b>          | <b>15.00 / 65.00</b> |
| <b>Merlot: Giesen (Hawke's Bay)</b>                  | <b>13.00 / 55.00</b> |
| <b>Shiraz: Grant Burge (Australia)</b>               | <b>16.00 / 65.00</b> |
| <b>Cabernet Sauvignon: Grant Burge (Australia)</b>   | <b>16.00 / 65.00</b> |

## Spirits

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|                                        |                      |
|----------------------------------------|----------------------|
| <b>House Spirits (Single / Double)</b> | <b>12.00 / 14.00</b> |
|----------------------------------------|----------------------|

Whiskey: Jameson, Canadian Club, Jim Beam, Jack Daniels, Chivas Regal  
Rum: Bacardi, Malibu, Captain Morgan's Spiced, Appleton Estate, Coruba  
Gin: Bombay Sapphire, Gordon's, Malfy Pink, Gordon's Pink  
Vodka: Absolut, Smirnoff, Absolut Vanilla  
Liqueurs: Pimm's, Bailey's, Kahlua, St-Remy Brandy, Frangelico  
(Served with choice of standard mixers)

|                                          |                      |
|------------------------------------------|----------------------|
| <b>Premium Spirits (Single / Double)</b> | <b>13.00 / 16.00</b> |
|------------------------------------------|----------------------|

The Glenlivet, Glenfiddich 12 YO, Johnnie Walker Black Label, Strange Nature Gin

|              |              |
|--------------|--------------|
| <b>Shots</b> | <b>10.00</b> |
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Jose Cuervo Especial Tequila, Jägermeister

## Lunch Menu (Available till 5pm)

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|--------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Bowl of Fries (GFO)</b>                                                                                                                 | <b>13.00</b> |
| <b>Cheesy Garlic Bread</b>                                                                                                                 | <b>16.00</b> |
| <b>Loaded Wedges</b>                                                                                                                       | <b>24.00</b> |
| Potato wedges topped with bacon, cheese, sour cream & sweet chilli sauce.                                                                  |              |
| <b>Crispy Moroccan Chicken</b>                                                                                                             | <b>20.00</b> |
| Moroccan-spiced chicken tenders fried golden and served with fresh green salad.                                                            |              |
| <b>Chicken Croquettes</b>                                                                                                                  | <b>22.00</b> |
| Golden crumbed chicken and cheese croquettes with thyme and lemon pepper, served with house mustard aioli.                                 |              |
| <b>Fish and Chips (GFO/DFO)</b>                                                                                                            | <b>30.00</b> |
| Beer battered fish of the day served with chips, salad and tartare sauce. (Pan-fried fish extra 5.00)                                      |              |
| <b>Chicken Schnitzel</b>                                                                                                                   | <b>32.00</b> |
| Crispy, golden chicken schnitzel freshly fried and served with a fresh green salad mix, seasoned chips, and a side of rich homemade gravy. |              |
| <b>Beef Schnitzel</b>                                                                                                                      | <b>31.00</b> |
| Crispy crumbed beef schnitzel served with a fresh green salad, golden fries, and rich homemade gravy on the side.                          |              |
| <b>Fettuccine Pasta</b>                                                                                                                    | <b>31.00</b> |
| Fettuccine pasta tossed in a creamy white wine sauce with sautéed mushrooms, caramelized onions, and garlic. (Add Chicken: 4.90)           |              |
| <b>Chicken Tacos</b>                                                                                                                       | <b>26.00</b> |
| Buttermilk fried chicken tenders, slaw, Pico-de-Gallo, buffalo mayo on soft shell tacos.                                                   |              |
| <b>Fish Tacos</b>                                                                                                                          | <b>27.00</b> |
| Beer-battered Fish, coleslaw, Pico-de-Gallo, Aioli on soft shell tacos.                                                                    |              |
| <b>Loaded Nachos (VEG)</b>                                                                                                                 | <b>24.00</b> |
| Crispy corn chips topped with melted cheese, spiced corn and beans, avocado, sour cream and sweet chilli sauce.                            |              |
| <b>Beef Nachos</b>                                                                                                                         | <b>28.00</b> |
| Crispy corn chips topped with spiced beef mix, melted cheese, corn and beans, avocado, sour cream and sweet chilli sauce.                  |              |

## All Day Menu

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### Burgers

#### **Buffalo Chicken Burger** **27.50**

Crispy chicken thigh in a toasted brioche bun with bacon, ranch slaw, lettuce, cheddar cheese and buffalo mayo, served with fries.

#### **Angus Beef Burger (GFO)** **27.50**

Angus Beef Pattie, Bacon, Red Onion, Lettuce, cheddar cheese, Pickle, Garlic Aioli and Onion marmalade, served with fries.

#### **Vege Burger (GFO, VG, DF)** **26.00**

A crispy black bean patty in a toasted brioche bun with ranch slaw, lettuce, cheddar cheese, mild buffalo sauce, served with fries.

### Salads

#### **Falafel Salad (GF, VG)** **31.00**

Falafel, Green leaves, Cucumber, Red Onions, Sun-dried Tomatoes, Olives, Cherry tomatoes, fried Shallots, hummus and herb dressing.

#### **Tuscan Salad (GFO, DFO)** **32.00**

Tuscan Chicken, Green Leaves, Cucumber, Red Onion, Cherry tomato, Feta, Sun-dried Tomatoes, Olives, Coriander ginger & lime dressing.

#### **Duck Salad (GFO, DFO)** **32.00**

Slow cooked duck breast, green leaves, cherry tomato, onion, cucumber, Fried shallots, Roasted Peanuts, and Coriander, ginger & lime dressing.

## Kids Menu

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#### **Fish & Chips (GFO)** **17.00**

Fish of the day served with fries. (Pan-Fried Extra 3.00)

#### **Mini Hotdog** **15.90**

Served with fries.

#### **Chicken Nuggets (GFO)** **15.90**

Served with fries.

#### **Cheese Burger (GFO)** **17.90**

Beef Pattie, cheese, tomato sauce. Served with fries.

#### **Kids Pasta** **16.90**

Fettuccine tossed in a creamy sauce with sautéed mushrooms, and garlic.

## Entrées/share plates

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|                            |              |
|----------------------------|--------------|
| <b>Cheesy Garlic Bread</b> | <b>16.00</b> |
|----------------------------|--------------|

A crispy, golden ciabatta baguette infused with garlic butter and topped with a generous layer of melted cheese.

|                           |              |
|---------------------------|--------------|
| <b>Chicken Croquettes</b> | <b>22.00</b> |
|---------------------------|--------------|

Golden crumbed chicken and cheese croquettes, served with house mustard aioli.

|                                   |              |
|-----------------------------------|--------------|
| <b>Chilli Garlic Prawns (GFO)</b> | <b>21.00</b> |
|-----------------------------------|--------------|

Sautéed in garlic butter and chillies, served on toasted garlic bread and fresh salad.

|                                |              |
|--------------------------------|--------------|
| <b>Crispy Moroccan Chicken</b> | <b>20.00</b> |
|--------------------------------|--------------|

Moroccan-spiced chicken tenders fried golden and served with fresh green salad.

|                           |              |
|---------------------------|--------------|
| <b>Satay Chicken (GF)</b> | <b>22.00</b> |
|---------------------------|--------------|

Tender chicken skewers, coated in satay sauce for the perfect balance of taste and texture served with a fresh salad.

|                           |              |
|---------------------------|--------------|
| <b>Thai Mussels (GFO)</b> | <b>25.00</b> |
|---------------------------|--------------|

Green lipped mussels in shells cooked in creamy white wine sauce accompanied by garlic bread.

## Mains (Available from 5pm)

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|                          |              |
|--------------------------|--------------|
| <b>Chicken Schnitzel</b> | <b>32.00</b> |
|--------------------------|--------------|

Crispy, golden chicken schnitzel freshly fried and served with chips and salad, and a side of homemade gravy.

|                       |              |
|-----------------------|--------------|
| <b>Beef Schnitzel</b> | <b>32.00</b> |
|-----------------------|--------------|

Crispy crumbed beef schnitzel served with chips and salad, and homemade gravy on the side.

|                                        |              |
|----------------------------------------|--------------|
| <b>Chef's Choice Prime Roast (GFO)</b> | <b>33.00</b> |
|----------------------------------------|--------------|

Chef's choice roast meat, served with mash, seasonal roast vegetables and rich Savoury gravy.

|                                      |              |
|--------------------------------------|--------------|
| <b>Prosciutto Chicken Thigh (GF)</b> | <b>35.00</b> |
|--------------------------------------|--------------|

Boneless Chicken Leg stuffed with Spinach and Goat cheese served on potato mash with greens and Creamy Cranberry sauce.

|                                   |              |
|-----------------------------------|--------------|
| <b>1/2kg Pork Ribs (GFO, DFO)</b> | <b>35.00</b> |
|-----------------------------------|--------------|

Sticky sauce glazed ribs with crispy potato chips, coleslaw, sweet chilli and sour cream. (Add Potato Wedges: 3.00)

**Fish & Chips (GFO, DFO) 36.00**

Beer-battered fish, served with crispy chips, green salad, and tartare sauce. (Pan-Fried Extra 4.50)

**Fettuccine Pasta 32.00**

Fettuccine tossed in a creamy white wine sauce with sautéed mushrooms, onions, and garlic. (Add Chicken: 4.90)

**Pork Belly (GFO) 37.00**

Slow-cooked pork belly served with creamy potato mash, apple puree, seasonal greens and rich jus.

**Moroccan Lamb Shank (GFO) 40.00**

Braised lamb shank with herbs and spices, served on creamy mash with seasonal vegetables, shallot crisps and lamb jus.

**Grilled Steaks (GFO, DFO)**

Sirloin 250g - 44.00 | Ribeye 250g - 48.00

All Steaks cooked as per your liking served with Chips and salad. Your choice of sauce: Mushroom, Pepper, Red wine jus, Garlic butter, or Gravy.

**Add Sides**

**Creamy Mash 6.00**

**Pan-Fried Mushrooms 5.00**

**Green Salad Bowl 7.00**

**Seasonal Vegetables 6.00**

**2 x Fried Eggs 6.00**

**Desserts**

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**Crème Brûlée (GFO) 18.00**

Served with whipped cream & berry compote.

**Chocolate Brownie (GFO) 17.00**

Served with hot chocolate sauce, vanilla ice cream & berry compote.

**Sticky Date & Fig Pudding 18.00**

Served with hot caramel sauce and vanilla ice cream.

**Baileys Affogato 18.00**

Vanilla ice cream, espresso, and Baileys—simple, rich, indulgent.

**Ice Cream Sundae (GFO) 8.00 / 15.00**

Vanilla ice cream topped with whipped cream, sprinkles, wafer and choice of sauce (Small / Large).

**Dessert of the Day 16.00**

Chef's special dessert of the day.

**Penfolds Father Grand Tawny Port 10.00**