

THE VINTAGE

Bar & Bistro

M E N U

Majority of our menu is also available to Takeaway
Call ahead on (03) 3157631

Set Menus for big group and Functions available
Email us for more info:
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

Bookings are recommended for dinner -
Leave us a message on our website or
Call (03) 975 1137

Check out our socials for daily deals



NON-ALCOHOLIC

Hot Drinks	Regular	Large
Flat White	\$5.00	\$6.00
Latte	\$5.00	\$6.00
Cappuccino	\$5.00	\$6.00
Hot Chocolate	\$5.00	\$6.00
Mochaccino	\$5.50	\$6.50
Chai Latte	\$5.50	\$6.50
Pot of Tea (English tea, Peppermint, Green tea)	\$6.50	
Soft Drinks	Regular	Large
Coke	\$6.00	\$8.00
Coke Raspberry	\$6.50	\$8.50
Coke Zero	\$6.00	\$8.00
Lemonade	\$6.00	\$8.00
Lemonade Raspberry	\$6.50	\$8.50
Dry Ginger Ale	\$6.00	\$8.00
Ginger Beer	\$6.00	\$8.00
Lemon Lime Bitters	\$7.00	\$8.00
Juice	Regular	Large
Orange, Apple, Tomato, Pineapple, Cranberry	\$6.00	\$8.00

WHITE WINES

Sauvignon Blanc

		Glass	Bottle
Mt Difficulty Roaring Meg	Otago	\$15.00	\$65.00
Main Divide	North Canterbury	\$14.00	\$60.00
Wither Hills	Marlborough	\$13.00	\$55.00
Giesen	Marlborough	\$12.00	\$50.00
Giesen Light	Marlborough	\$12.00	\$50.00

Pinot Gris

Mt Difficulty Roaring Meg	Otago	\$15.00	\$65.00
Main Divide	North Canterbury	\$14.00	\$60.00
Giesen	Marlborough	\$12.00	\$50.00

Chardonnay

Main Divide	North Canterbury	\$14.00	\$60.00
Giesen	Marlborough	\$12.00	\$50.00

Rose

Main Divide	North Canterbury	\$14.00	\$60.00
Wither Hills	Marlborough	\$13.00	\$56.00

Riesling

Main Divide	Waipara Valley	\$14.00	\$60.00
Wither Hills	Marlborough	\$13.00	\$56.00

SPARKLING WINES

Jacobs Creek Prosecco		\$14.00	\$58.00
Lindauer Fraise		\$13.00	\$55.00
Lindauer Brut		\$13.00	\$55.00
Lindauer Pinot Gris		\$13.00	\$55.00

RED WINES

Pinot Noir

		Glass	Bottle
Mt Difficulty Roaring Meg	Otago	\$16.00	\$70.00
Main Divide	Waipara Valley	\$15.00	\$65.00
Giesen	Marlborough	\$13.00	\$55.00

Merlot

Main Divide	Waipara Valley	\$14.00	\$60.00
Giesen	Hawke's Bay	\$12.00	\$52.00

Shiraz

Grant Burge	Australia	\$14.00	\$60.00
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Cabernet Sauvignon

Grant Burge	Australia	\$14.00	\$60.00
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SPIRITS

(Single \$10.00 Double \$13.00)

Whiskey: Jameson, Canadian Club, Jim Beam Bourbon, Jack Daniels, Chivas Regal, Johnnie Walker Black Label, The Glenlivet

Rum: Bacardi, Malibu, Captain Morgan's Spiced, Appleton Estate, Coruba

Gin: Bombay Sapphire Gin, Gordon's Gin, Malfy Pink Gin

Strange Nature (Premium NZ Gin, Roku Gin (Single \$12.00 Double \$15.00)

Vodka: Absolute, Absolute Vanilla, Smirnoff

Pimm's, Bailey's, Kahlua, St-Remy Brandy, Frangelico

Shots: Jose Cuervo Especial Tequila, Jägermeister, Galliano

All Spirits served with your choice of mixers:

Soda Water, Lemonade, Dry Ginger Ale, Tonic Water or Coke

BEERS

Tap Beer

	Glass	Pint
DB Draught 4%	\$9.00	\$12.00
Montheith's Lager 4.5%	\$10.00	\$13.00
Montheith's Hazy 5.5%	\$10.00	\$14.00
Montheith's Apple Cider 4.5%	\$10.00	\$13.00
Cassels Milk Stout 5.2%	\$10.00	\$14.00
Cassels Nectar IPA 6.1%	\$10.00	\$14.00

Bottled Beer 330ml

Summit Ultra (Low Carb)	\$10.00
Speights, Speights Old Dark	\$10.00
Montheith's Light	\$10.00
Corona	\$11.00
Stein-lager Classic	\$11.00
Heineken, Heineken Zero	\$11.00

Craft Bottled Beer 330ml

Tuatara Hazy Pale Ale	\$13.00
Three Boys Pilsner	\$13.00
Three Boys IPA	\$13.00
Panhead Rat Rod	\$13.00
Panhead Super Charger	\$14.00

Ciders

Rekorderlig Passionfruit-Lime 500ml	\$15.00
Rekorderlig Forest Berries 500ml	\$15.00

LUNCH MENU

TILL 5pm

- BOWL OF FRIES** \$11.00
- BOWL OF WEDGES** \$13.00
with sweet chilli and sour cream
- CHEESY GARLIC BREAD** \$13.00
Garlic butter ciabatta Baguette topped with cheese
- LOADED WEDGES** \$20.00
Potato Wedges topped with Bacon, Cheese and Sour Cream & Sweet Chilli sauce
- NACHOS (GF, DF)** \$23.00
Beef or vegetarian, corn chips, cheese, sour cream and jalapenos
- FISH TACOS** \$27.00
Beer-Battered Fish, Lettuce, Pico de Gallo, Chipotle Aioli on soft shell Tacos
- FISH & CHIPS (GFO, DFO)** \$34.00
Beer-Battered Fish served with Chips, Salad & Tartare sauce
- VEGE BURGER (GFO, DFO)** \$25.00
Vegetable Pattie, cheese, pickle, tomato, red onion Tomato relish and chipotle aioli, served with fries.
- CHICKEN BURGER** \$26.50
Crispy Chicken thigh, Bacon, Lettuce, Red onions, Swiss cheese, Tomato relish, and Chipotle aioli served with Fries
- ANGUS BEEF BURGER (GFO)** \$26.50
Angus Beef Pattie, Bacon, Red onion, Tomato, Lettuce, Swiss cheese, Pickle, Garlic aioli and Onion marmalade served with Fries

- PORK RIBS (GFO)** \$32.00
BBQ and Sweet chilli glazed ribs and crispy potato wedges with sweet chilli and sour cream

- SPAGHETTI AGLIO-OLIO** \$30.00
Spaghetti Pasta, Chicken, Parmigiano-Reggiano, Parsley, Chilli Flakes, Olive Oil

- FALAFEL SALAD (GF, VG)** \$29.00
Falafel, Cucumber, Couscous, Red onions, Sun-dried Tomatoes, Olives, Cherry tomatoes, Fried onion, and Lemon herb dressing

- TUSCAN SALAD (GFO, DFO)** \$30.00
Tuscan Chicken, Cucumber, Red onion, Cherry tomato, Feta, Sun-dried Tomatoes & olives

- SALMON COUSCOUS SALAD** \$35.00
Salmon fillet with pearl Couscous, Red onions, Cucumber, Cherry tomatoes, Fried onion, and Lemon herb dressing

KIDS MENU

- MINI HOTDOGS & FRIES** \$15.00

- CHICKEN NUGGETS & CHIPS** \$15.00

- FISH BITES & CHIPS** \$15.00

- CHEESE BURGER (GFO)** \$16.00
Beef Pattie, Cheese, Lettuce, Tomato sauce

- SPAGHETTI AGLIO-OLIO** \$16.00
Spaghetti, Chicken, Parmigiano-Reggiano, Parsley, Olive Oil

ENTREE

CHEESY GARLIC BREAD	\$14.00
Garlic butter ciabatta Baguette topped with cheese	
BATTERED SQUID	\$17.00
Battered Squid with a blend of salt & pepper served with Salad and Tartare sauce	
SATAY CHICKEN SKEWERS	\$18.00
Diced chicken thighs marinated overnight and served with Satay sauce & Salad	
CHILLI GARLIC PRAWNS (GFO)	\$20.00
Tiger Prawns sautéed in chillies, Garlic, Butter and finished with Cream	

MAINS

SPAGHETTI AGLIO OLIO	\$30.00
Spaghetti Pasta, Chicken, Parmigiano-Reggiano, Parsley, Chilli Flakes, Olive Oil	
ROAST OF THE DAY (GFO)	\$32.00
Chef's choice of prime oven roast meat served with Potato mash, Roast veggies & Gravy	
PORK RIBS (GFO)	\$32.00
BBQ and Sweet chilli glazed ribs and crispy potato wedges with sweet chilli and sour cream	
FISH & CHIPS (GFO, DFO)	\$35.00
Beer-Battered Fish served with Chips, Salad & Tartare sauce	
PORK BELLY (GFO)	\$34.00
Slow cooked Pork belly served with Potato mash, Apple Puree, green Vegetables and Jus	
MORROCAN LAMB SHANK (GFO)	\$34.00
Lamb shank cooked with mix herb and spices served on Potato mash, seasonal veggies, Barista & Gravy	
PROSCIUTTO CHICKEN THIGH (GFO)	\$35.00
Boneless Chicken Leg stuffed with Spinach and Goat cheese served with Potato mash and Creamy Cranberry sauce	
RIB EYE STEAK (GFO)	\$44.00
Ribeye scotch fillet served with Garlic infused creamy Potato mash and vegetables (Chips and salad replacement) Choice of sauce: Mushroom sauce, Beef jus, and Garlic butter	

SALADS

- FALAFEL SALAD (GFO, DFO, VG) \$29.00**
Falafel bites served with Cucumber, Couscous, Red onions, Sun-Dried tomatoes, Olives, Cherry tomatoes, and Lemon herb dressing
- TUSCAN SALAD (GFO, DFO) \$30.00**
Tuscan seasoned chicken served with Green salad, Feta, Sun-Dried tomatoes & Olives
- SALMON & COUSCOUS SALAD (GFO, DFO) \$35.00**
Salmon filled served on Pearl couscous, Red onions, Cucumber, Cherry tomatoes, Fried onion, and Lemon herb dressing

BURGERS

- CHICKEN BURGER \$26.50**
Crispy chicken thigh, Bacon, Lettuce, Red onions, Swiss-cheese, Pickle, Tomato relish, and Chipotle aioli served with Fries
- ANGUS BEEF BURGER (GFO) \$26.50**
Angus Beef Pattie, Bacon, Red onion, Tomato, Lettuce, Swiss-cheese, Pickle, Garlic aioli and Onion marmalade, served with Fries
- VEGETERIAN BURGER (GFO, DFO) \$25.00**
Vegetarian Pattie, Lettuce, Red onions, Swiss-cheese, Tomato, Chipotle sauce, Pickle Tomato relish, served with Fries

KIDS MENU

- MINI HOTDOGS & CHIPS \$15.00**
- CHICKEN NUGGETS & CHIPS \$15.00**
- FISH BITES & CHIPS \$15.00**
- SPAGHETTI AGLIO OLIO \$16.00**
Spaghetti Pasta, Chicken, Parmigiano-Reggiano, Parsley, Olive oil
- CHEESE BURGER (GFO) \$16.00**
Angus beef Pattie, Lettuce, Cheese, Aioli

DESSERT

(Please let us know about any Nut Allergies)

APPLE CRUMBLE (GFO) \$17.00

Served with vanilla ice cream

CHOCOLATE BROWNIE (GFO) \$16.00

Drizzled in chocolate sauce served with Vanilla ice cream & Rhubarb Red Berry Compote

STICKY DATE & FIG PUDDING \$17.00

Served with Caramel sauce and Vanilla ice cream

DESSERT OF THE DAY \$16.00

Please check with staff

ICE CREAM SUNDAE (GFO) SMALL \$8.00 LARGE \$15.00

Vanilla ice cream topped with your choice of sauce:

Chocolate, Caramel or Strawberry topped with Whipped cream, and Sprinkles

PENFOLDS PORT \$9.00