



BISTRO LAGO

SUMMER MENU

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BISTRO LAGO

ENTREES

Soupe au Pistou <i>ask our staff for todays special</i> 🌿 🥬	21
Salt and Pepper Squid sambal mayonnaise, cashew, lime	21
Grilled Stone Fruit Prosciutto house-made ricotta, pistachio ailard 🌿	23
Local Burrata grilled zucchini, fresh mint, toasted pine nuts 🌿 🥬	24
Atlantic Scallops garden peas, green onion, chicken jus 🥬	24
Duck Liver Parfait Brûlée compressed pear, apple, pear relish, toasted brioche	22
Caesar Salad anchovy, garlic croutons, bacon, soft boiled 63° hens egg add Chicken	22 +7

At Hilton, preserving the environment helps us meet the needs of our business today while positively influencing tomorrow. We proudly source and supply sustainable, cage free and free range product from local and regional suppliers. 2% surcharge applies to all credit card payments. Menu suitable for bookings up to 12 people. For groups over this size, please contact our team to discuss menu options. Please make your server aware of any dietary requirements. While we will make every effort to accommodate these, we cannot guarantee 100% exemption of dietary from any dish.

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MAINS

Taupo Scotch Fillet black garlic, pickled onion, mustard seed, hand-cut chips 🌱	42
Taupo Lamb Rump fennel confit, puttanesca sauce, grilled potatoes 🌱	39
Free-Range Chicken Breast brassica salad, feta, toasted almond, parsley 🌱	38
Harmony Pork Chop soft polenta, anchovy and lemon butter 🌱	38
Sustainably Caught Market Fish classic ratatouille, basil pesto, Lot Eight citrus oil 🌱	39
Forest Mushrooms gnocchi, truffle oil, parsley gremolata, grana padano 🌱 V*	37
Beer Battered Gisborne Tarakihi and Chips pea fritters, lemon, sauce gribiche	37

SIDES

Shoestring fries 🌱 🌱	11	Little Gem lettuce, pistachio ranch dressing 🌱 🌱	11
Creamed agria mash potato with truffle and parmesan infusion 🌱 🌱	11	Confit mushrooms, soft herbs, pecorino 🌱 🌱	11
Sautéed silverbeet, feta, toasted almonds 🌱 🌱	11	<i>Choose any 2 sides for</i>	19

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V* - Vegan on Request | 🌱 - Vegetarian
◆ - Keto | 🌱 - Gluten Free
🥛* - Dairy Free



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DESSERTS

Warm Apple Tart salted caramel, walnut ice cream	18
Triple Layer Whittaker's Dark Chocolate Tart hazelnut brittle, berries and cream	18
Red Wine and Anise Poached Pear baked croissant pudding, chocolate and manuka honey caramel	18
Crème Brûlée sablé biscuit, strawberry, mascarpone	18

DESSERTS PLATTER

Selection of our Pastry Chefs Creations <i>please ask our wait staff for today's special</i>	28
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CHEESE PLATTERS

Award-Winning Local and International Cheese served with oat crackers, Taupo quince paste, honeycomb, walnuts 🌱	
2 Cheeses	24
3 Cheeses	30

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