



BISTRO LAGO

DINNER MENU

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BISTRO LAGO

ENTREES

Farmers Market Soup Ask our server for todays special	23
Crispy Calamari Nduja mayonnaise, coriander, lemon	25
Big Glory Bay Salmon Tartare   Garden citrus, avocado, crispy rice cracker	28
Warm Burrata  Green minestrone, parmesan broth, house made focaccia	27
Little Gem lettuce  Caesar dressing, pancetta, soft boiled egg, parmesan	24
Bruschetta  Grilled sourdough, roasted garlic, grilled brassicas, lemon ricotta	24
Chicken Liver Parfait on Toast Brioche, grilled mushrooms, truffle, onion caramel, chives	27

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

Market Fish / Ora King Salmon Fillet Roasted cauliflower, citrus grenobloise, baby capers, sourdough croutons	45 / 41
Hand Cut Pappardelle 🌿 Heirloom tomatoes, Kalamata olive, chili, basil, pecorino	39
Coastal Lamb Rump Seared carrot, green harissa, lamb shoulder croquette	45
Beef Prime Rib on the bone (350gm) / Beef Eye Fillet (160gm) 🌾 Smoked and cured yolks, wild herbs, hand cut chips	59 / 38
Chicken Breast 'Panzenella' Gnocchi romaine, chimichurri	42
Seared Carrots 🌿 Whipped almond butter, chopped dates, fresh mint	31
Speckled Park Beef Tomahawk Board 2 people / 4 people Grilled prime rib, roasted vine tomatoes, sauces and condiments Choose any 3 sides	129 / 189

SIDES | \$14 ea.

Shoestring fries, pecorino, truffle oil 🌿

Spring greens, ginger, garlic, spring,
onion, sesame 🌾 🍷 🌿

Roasted broccoli, whipped goat's cheese 🌾 🌿

Chilled green pea, freshly chopped mint,
sheep's feta, extra virgin olive oil 🌾 🌿

Buttered potato puree, smoked
bone marrow gravy

Two sides for \$25

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🌿 Vegetarian 🌾 Gluten Free
🌿 Vegan on request 🍷 Dairy Free