

BISTRO LAGO

LUNCH MENU

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BISTRO LAGO

LUNCH

Farmers Market Soup 23
Ask our server for todays special

Little Gem lettuce  24
Caesar dressing, pancetta, soft boiled egg, parmesan

Big Glory Bay Salmon Tartare   28
Garden citrus, avocado, crispy rice cracker

SMALL/LARGE

Crispy Calamari 25 / 36
Nduja mayonnaise, coriander, lemon

Warm Burrata  27 / 36
Green minestrone, parmesan broth, house made focaccia

Seared Carrots  21 / 31
Whipped almond butter, chopped dates, fresh mint

Bruschetta  24 / 35
Grilled sourdough, roasted garlic, grilled brassicas, lemon ricotta

Pickled Crab Capellini 25 / 32
Preserved lemon, basil, peas, garlic, crème fraiche

Hand Cut Pappardelle  29 / 39
Heirloom tomatoes, Kalamata olive, chili, basil, pecorino

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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LUNCH

Market Fish / Ora King Salmon Fillet Roasted cauliflower, citrus grenobloise, baby capers, sourdough croutons	45 / 41
Bavette Steak  Smoked and cured yolks, wild herbs, hand cut chips	35
Purebred Angus Beef Eye Fillet (160 gm) Café de Paris butter, buttered spinach, shoestring fries	38
Coastal Lamb Rump Seared carrot, green harissa, buttermilk labneh	45
Beer Battered Gisborne Tarakihi and Chips  Malt vinegar gribiche, pickled egg	39

SIDES | \$14 ea.

Shoestring fries, pecorino, truffle oil 





Spring greens, ginger, garlic, spring onion, sesame  

Chilled green pea, freshly chopped mint, crumbled 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