

BISTRO LAGO

DINNER MENU

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BISTRO LAGO

SNACKS

Beef Cheek Croquette Jalapeño Mayonnaise	13
Yellowfin Tuna Tataki, Rice Cracker  Kimchi, edamame, pickled ginger, chilli	15
Fried Jerusalem Artichoke Chive crème fraiche, salmon caviar	13

SHARING ENTREES

Market Soup Inspired by the market and season	23
Salt and Pepper Squid Lebanese toum, chili oil, kawa kawa za'atar	26
Market Fish Crudo   Cashew crème, pickled grapes, chives, capers	28
Chopped Grass Fed Beef  Fermented capsicum, chili, wild Rice, Aleppo pepper, hung yoghurt, smoked egg yolk	28
Endive and Gorgonzola   Roasted pumpkin, hazelnut, shaved pear	27
Baked bone marrow Caramelized onion, toasted sourdough, parsley pistou	28

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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FROM THE GRILL

Choose Your Cut and sauce

Taupo Scotch (300gm)	59
Speckle Park Sirloin (300gm)	49
Bone in dry aged sirloin (400gm)	65
Taupo Lamb Rack (250 gm)	52
Savannah Rib eye (600gm)	95
Live caught Kingfish	42
Ora King Salmon (180gm)	44
Eye Fillet (160gm)	44

SAUCES

Green peppercorn/Cafe De Paris/Mushroom/
Red wine

SIDES | \$15 ea.

Romaine Hearts, taramasalata, pickled
anchovies, brioche crumb

Roasted Brussel Sprouts, chili butter,
whipped feta  

Two Sides for \$25



MAINS

Fried Chicken	39
Jerusalem artichoke, truffle, chicken jus	
Bourguignon	48
Grass fed beef cheek, mushroom, pancetta, baby onion, potato puree	
Market Fish 	45
Toasted almonds, caper butter, grapes, potato fondant	
Taupo Lamb Navarin	42
Braised shoulder, roasted rump, winter vegetables	
Risotto  	38
Salt baked celeriac, mascarpone, chive oil, pecorino	

Whipped Potato, chives, bone
marrow gravy 

Shoestring fries, pecorino, truffle oil 

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 Vegetarian  Gluten Free
 Vegan on request  Dairy Free