

BISTRO LAGO

LUNCH MENU

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BISTRO LAGO

LUNCH | SET MENU | \$30PP

ENTREES

French Onion Soup
Sourdough croutons, Emmental cheese

OR

Roasted Pumpkin Salad 
Endives, baby cos, hazelnut, shaved pear

MAINS

Bourguignon
Grass fed beef chuck, pancetta, baby onion, mushroom, potato
puree

OR

Taupo Lamb Navarin
Braised shoulder, winter vegetables, celeriac puree





OR

**Upgrade Set menu to \$45 PP
by adding**

Speckle Park Steak (250gm)
Shoestring fries, café de paris





Set menu is not subject to change or customize with any other food options on this menu

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.

 Vegetarian  Gluten Free
 Vegan on request  Dairy Free

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ENTREES

Salt and Pepper Squid	26
Lebanese toum, chili oil, kawa kawa za'atar	
Market Fish Crudo  	28
Cashew crème, pickled grapes, chives, capers	
Chopped Grass Fed Beef 	28
Fermented capsicum, chili, wild Rice, Aleppo pepper, hung yoghurt, smoked egg yolk	
Endive and Gorgonzola 	27
Roasted pumpkin, hazelnut, shaved pear	

MAINS

Fried Chicken	39
Jerusalem Artichoke, truffle, chicken jus	
Market Fish 	44
Toasted almonds, caper butter, grapes, potato fondant	
Eye Fillet 	50
Mashed potato, roasted brussels sprouts, café de paris	
Risotto  	38
Salt baked celeriac, mascarpone, chive oil, pecorino	

SIDES | \$15 ea.

Whipped Potato, chives, bone marrow
gravy 

Romaine Hearts, Taramasalata,
pickled anchovies, bricohe crumb

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