

BISTRO LAGO

DINNER MENU

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BISTRO LAGO

SNACKS

Coastal lamb tartlet Lamb tartare, pea puree, filo	13
Feta stuffed jumbo olives 🌿 Red pepper romesco, basil	14
Confit duck leg croquette Harissa mayo	12

ENTREES

Market soup 🌿 Inspired by the market and season	23
Crispy calamari Anchovy, Parmigiana Reggiano, lemon, Caesar dressing	28
Market fish crudo 🌿 Kiwi fruit, buttermilk, jalapeno, basil	30
Duck tostada Smoked breast, duck liver parfait, rilette, burnt pineapple	28
Oxtail raviolo Onion caramel, brown butter, Parmigiana Reggiano	30

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) 	60
Eye fillet (160gm) 	44
Speckle Park sirloin (300gm) 	50
Taupo lamb rack (250gm) 	52
Savannah rib eye (600gm) 	95
Live caught kingfish (180gm) 	42
Ora King salmon 	44



SAUCES

Green peppercorn/Cafe De Paris/Mushroom
/ Red wine

SIDES

Romaine hearts, endive, blue cheese, pecan  	15
Whipped potato, brown butter, chives, feta  	15
Shoestring fries, pecorino, truffle oil 	15
Grilled asparagus, boiled egg dressing, sourdough croutons, capers 	18

MAINS

Fried chicken schnitzel Primavera vegetables, pecorino, soft egg	39
12 hours lamb shoulder Smoked buttermilk, pomegranate, harissa	48
Market fish 	45
Little neck clams, nduja, summer herbs	
Free farmed pork chop Saffron rezone, anchovy butter, garlic, lemon	42
Potato gnocchi 	38
Basil pesto, fried broccolini, cured yolk	

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 Vegetarian  Gluten Free
 Vegan on request  Dairy Free