

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

SHARING ENTREES

Market soup  Inspired by the market and season	23
Crispy calamari 'Caesar' Anchovy, Parmigiana Reggiano, lemon	28
Market fish crudo  Kiwi fruit, buttermilk, jalapeno, basil	30
Duck tostada Smoked breast, duck liver parfait, rilette, burnt pineapple	32
Chicken fat confit carrots  Carrot brown butter, chicken skin dukkah	27
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.

BISTRO LAGO

FROM THE GRILL

MAINS

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

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

SAUCES

Green peppercorn/Cafe De Paris/Mushroom
/ Red wine

SIDES | \$15 ea.

Romaine hearts, endive, blue cheese,
pecan 🌿 🌿

Grilled asparagus, boiled egg dressing,
sourdough croutons, capers 🌿

Whipped potato, brown butter,
chives, feta 🌿 🌿

Shoestring fries, pecorino, truffle oil 🌿

Two Sides for \$25

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