



FOR THE TABLE

To Share

HOMEMADE WARM FOCACCIA 

seaweed butter



ENTRÉE

Choose One

**CHILLI FRIED CALAMARI**  

'bagna cauda', lemon, harissa oil

**LITTLE GEM LETTUCE**   

shaved celery, toasted almond,  
lemon, chives

**MALTAGLIATI PASTA**

duck leg ragu, parsley pistou,  
reggiano

**SKULL ISLAND KING PRAWNS**

vadouvan butter, green chilli,  
parker house rolls



SIDES

To Share

**FRIED BRUSSEL SPROUTS**  

fresh ricotta, crispy chilli oil

**WHIPPED POTATO**  

brown butter, chives, feta

**SHOESTRING FRIES**  

pecorino, truffle oil



MAIN

Choose One

**TAUPO LAMB NAVARIN**  

green harissa

**WILD CUT DEER** 

whipped almond, smoked beets,  
juniper

**LINE CAUGHT KINGFISH 200G** 

vine tomato, café de paris

**CELERIAC**  

salt baked, remoulade, velouté



DESSERT

Choose One

**TIRAMISU** 

mascarpone, whittaker's dark  
chocolate

**APRICOT & VANILLA CREAM BRULEE  
BOWL**  

shortbread, apricot gel

**WHITTAKER'S WHITE CHOCOLATE &  
YOGHURT MOUSSE**  

passionfruit, mix berry sorbet

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