



SET MENU

\$85 PP

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

MAIN

Choose One

TAUPO LAMB NAVARIN

green harissa

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.