



SET MENU

\$95 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

SIDES

To Share

FRIED BRUSSEL SPROUTS  
fresh ricotta, crispy chilli oil

WHIPPED POTATO  
brown butter, chives, feta

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.