



SET MENU

\$105 PP

FOR THE TABLE

To Share

HOMEMADE WARM FOCACCIA 
seaweed butter

ENTRÉE

Choose One

CHILLI FRIED CALAMARI

whipped avocado hummus, lime

ROCKET & WATERCRESS SALAD

Strawberries, aged ba

SMOKED LAMB RIBS

mango, lemongrass, puffed rice, chili

CURED KINGFISH

chili, cucumber, buttermilk, mint

SIDES

To Share

SHOESTRING FRIES

pecorino, truffle oil

BABY POTATOES COOKED IN LAMB FAT

pistachio dukkah, buttermilk curd

ASPARAGUS ROLL

hollandaise, brioche & bacon crumb

GRILLED ZUCCHINI

caper berries, pinenuts, basil, lemon

MAINS

Choose One

TURKISH FRIED CHICKEN

green olive tapenade, hung yogurt, lemon

MARKET FISH

romesco, toum, basil, toasted cashew

SPECKLE PARK SIRLOIN

grilled broccolini, vine tomato, red wine gravy

CRUMBED EGGPLANT

Vegan or GF option available upon request

chopped greens, parmesan, aromatic herbs

DESSERT

Choose One

LEMON TART

meringue, mixed berry sorbet

TIRAMISU AFFOGATO

vanilla ice cream

WHITTAKER'S TRIPLE LAYER CHOCOLATE TART

freeze dried raspberry

WARM BANANA PUDDING

banana marmalade, salted chocolate ganache, chocolate ice cream

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.