



# SET MENU

\$95 PP

## ENTRÉE

Choose One

### CHILLI FRIED CALAMARI

chili fried calamari, whipped avocado hummus, lime

### ROCKET & WATERCRESS SALAD

strawberries, aged balsamic, ricotta salata

### SMOKED LAMB RIBS

mango, lemongrass, puffed rice, chili

## SIDES

To Share

### SHOESTRING FRIES

pecorino, truffle oil

### GRILLED ZUCCHINI

caper berries, pinenuts, basil, lemon

## MAINS

Choose One

### TAUPO LAMB RUMP

confit garlic whip, peperonata, anchovy

### MARKET FISH

romesco, toum, basil, toasted cashew

### 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

### 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.