

Starters

Just to get you going

Sauté Scallops (gf) \$18.00

Wrapped in bacon and drizzled with a herb, lemon and butter sauce, served with a feta and spinach quenelle.

Soup of the day \$ 8.00

Creamy pumpkin and kumara or pea and ham available.

Crumbed Camembert (v) \$16.00

Deep fried and served with cranberry and port sauce.

Stuffed Mushrooms (vegan/df) \$14.00

Mushrooms stuffed with Thai infused jackfruit in a tempura batter, drizzled with an Asian dressing.

Garlic Bread (v) \$ 6.00

Two pieces of Tiger bread with Chef's own garlic butter.

Please Ask

Our kitchen is able to cater to many different needs, if you have any special dietary requirements, please don't hesitate to ask.

(v) Vegetarian **(df)** Dairy Free **(gf)** Gluten Free

Mains

Rustically Elegant

Salmon (gf option avail) **\$32.00**

Grilled salmon dressed with a capsicum dill beurre blanc sauce, served on a puff pastry wedge with a fresh garden salad.

Fish and chips **\$28.00**

Beer battered Fish of the day served with fries and a fresh garden salad.

Chef's signature dish (gf option avail) **\$30.00**

Pan fried John Dory, napped with a passionfruit beurre blanc sauce accompanied with lemon risotto and fresh garden salad.

Rib-eye Steak (gf) **\$36.00**

Cooked to your liking with a choice of pepper or mushroom sauce or garlic butter, served with fries and a fresh garden salad.

Vegetarian Patties (vegan option) **\$28.00**

A duo of Chef's own patties, one lentil and one nutmeat, served with a lemon parmesan risotto, a fresh salad, mango salsa and sour cream.

Venison (gf/df option avail) **\$34.00**

Chargrilled venison with creamy mash potato, drizzled with a blueberry and blackberry jus, accompanied by vegetables of the day and baby beans.

Desserts

You know you want to

Crepes Suzette (gf) \$12.00

Light gluten free crepes served with a grande l'orange sauce and whipped cream

Old fashioned Ginger Pudding \$14.00

Chefs own ginger pudding with butterscotch sauce, served with our own pistachio ice cream and whipped cream.

Chocolate Brownie (gf) \$12.00

A beautiful rich brownie that will titivate the taste buds, served with ice cream and all the trimmings.

Ice Cream Sundae (gf) \$ 9.00

Served with a choice of chocolate or caramel sauce.

Chocolate Lovers Delight \$14.00

Wicked treat for chocolate lovers, delightful chocolate gateau with all the trimmings.

For the dairy free or plant based palate, our chef's bring you. \$14.00

Chocolate Brownie (vegan, df)

Berry Slice with cashew base (vegan, df, gf)

Both served with our own blackberry sorbet and berry compote

Dinner Light Meals

For the smaller appetite

Lamb Salad (gf option) \$26.00

Baked lamb rump crusted with Moroccan seasoning, served on a Greek style salad with feta cheese and croutons drizzled with honey, mint and mustard vinaigrette.

Thai Chicken and Shrimp \$20.00

Thai chicken and shrimp, served with a julienne of vegetables, on a bed of rice.

Thai Beef Stir Fry (df/gf option) \$18.00

Angus beef marinated in Thai spices served on a bed of rice with cashew nuts and a vegetable julienne.

Mediterranean Fettucine \$18.00

With Blackball chorizo and bacon in a Mediterranean style tomato pasta sauce.

Hilton Fried Chicken \$20.00

Fried chicken tenders, original or hot and spicy, served with mash and our own chicken gravy, chips and a fresh garden salad.

Cajun Chicken Salad \$24.00

Cajun spiced grilled chicken served over a Greek style salad dressed with a mango salsa.

Lunch

Pub Grub at it's best

Handmade Burgers (gf buns avail) **\$18.00**

Complemented on an Artisan bun and served with fries

Venison

Handmade meat patty, onions, chutney, salad

Nut (v/vegan avail)

Chef's specialty nutmeat patty, mango salsa, salad

Beef

Meat patty, onion, beetroot, tomato sauce, salad

Cajun Chicken

Cajun chicken, tomato, mango salsa, salad

Cornish Pastie **\$16.00**

Our handcrafted pastie made the old-fashioned way, served with salad and fries.

Pies **\$16.00**

Handcrafted in our kitchen, steak, venison or vegetarian, served with salad and fries.

Bangers and Mash **\$20.00**

Blackball made sausage served with mash, peas and a rich onion gravy.

Lentil Patties (v/vegan option) **\$20.00**

With lemon risotto, mango salsa and sour cream, served with a fresh garden salad.

Lunch Light Meals

For the smaller appetite

Thai Chicken and Shrimp **\$20.00**

Thai chicken and shrimp, served with a julienne of vegetables, on a bed of rice.

Thai Beef Stir Fry **\$18.00**

(df/gf option)

Angus beef marinated in Thai spices served on a bed of rice with cashew nuts and a vegetable julienne.

Fish and Chips **\$20.00**

Beer battered Fish of the day served with fries and a fresh garden salad.

Mediterranean Fettucine **\$18.00**

With Blackball chorizo and bacon in a Mediterranean style tomato pasta sauce.

Hilton Fried Chicken **\$20.00**

Fried chicken tenders, original or hot and spicy, served with mash and our own chicken gravy, chips and a fresh garden salad.

Soup of the Day **\$14.00**

Served with garlic bread.

Children's menu

Under 12's only

Meals **\$10.00**

Sundae **\$ 4.00**

Weka **(gf)**

6 chicken nuggets served with chips and salad.

Nemo

2 pieces of fish served with chips and salad.

Corn Nuggets **(v)**

6 corn nuggets served with chips and salad.

Banger and mash

A Blackball beef sausage served on mash, with peas and gravy.

Pasta and meatballs

5 meatballs with a chunky pasta sauce served over fettucine and topped with cheese.

Ice Cream Sundae

Vanilla Ice-cream, served with a choice of chocolate or raspberry topping.

Breakfast

Hilton Big Breakfast **\$22.00**

Local Blackball Sausages, Bacon, Eggs & Tomato served with a Hashbrown & Toast

Pancakes (gf) **\$16.00**

With bacon and maple syrup

Eggs **\$10.00**

2 eggs on toast as you like them.

Bacon and Eggs **\$16.00**

Served with a Hashbrown & Toast

Sausages and Eggs **\$16.00**

Served with a Hashbrown & Toast

Old Fashioned Mince on Toast **\$12.00**

Topped with eggs **\$15.00**

Extras

Blackball Black Pudding (3 rounds) \$ 6.00

Sausage \$ 3.00

Hashbrown \$ 2.00

Egg \$ 2.00

Tomato \$ 2.00

Mushrooms in a creamy sauce \$ 2.00

Baked Beans \$ 3.00

Gluten Free toast available