

## Starters

*Just to get you going*

- |   |             |                |
|---|-------------|----------------|
| <b>Sauté Scallops</b>   | <b>(gf)</b> | <b>\$16.00</b> |
| Wrapped in bacon and drizzled with a herb, lemon and butter sauce, served with a feta and spinach quenelle. |             |                |
| <b>Crumbed Camembert</b>  | <b>(v)</b>  | <b>\$15.00</b> |
| Served with cranberry and port sauce.   |             |                |
| <b>Garlic Bread</b>   | <b>(v)</b>  | <b>\$ 6.00</b> |
| Two pieces of Tiger bread with Chef's own garlic butter.  |             |                |
| <b>Blackball Field Oysters</b>  | <b>(v)</b>  | <b>\$12.00</b> |
| Battered mushrooms stuffed with blue cheese and drizzled with a white wine and mustard sauce                |             |                |

## Light Meals

*For the smaller appetite*

**Soup of the day** **\$14.00**

Served with garlic bread

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

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

**Hilton Spicy Fried Chicken** **\$18.00**

Chicken tenderloins with chefs own hot and spicy coating, served with mash, fries, gravy and salad

**Thai Chicken and Shrimp** **\$22.00**

Chicken marinated in Thai spices served on a bed of rice with a vegetable julienne.

**Fish and Chips** **\$20.00**

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

**Duck Stir Fry** **\$24.00**

Roasted duck infused with Asian flavours with vegetables served over noodles.

## Mains

*World famous in Blackball*

- |   |                         |                |
|---|-------------------------|----------------|
| <b>Salmon</b>   | <b>(gf option)</b>      | <b>\$32.00</b> |
| Grilled salmon dressed with a capsicum dill beurre blanc served on a puff pastry wedge with a fresh garden salad                |                         |                |
| <b>Chef's signature dish</b>  | <b>(gf option)</b>      | <b>\$30.00</b> |
| Pan fried fish of the day, napped with a passionfruit buerre blanc sauce accompanied with lemon risotto and fresh garden salad. |                         |                |
| <b>Rib-eye Steak</b>  | <b>(gf)</b>             | <b>\$34.00</b> |
| Cooked to your liking with a choice of pepper or mushroom sauce or garlic butter, served with fries and a fresh garden salad.   |                         |                |
| <b>Vegetarian Patties</b>   | <b>(v/vegan option)</b> | <b>\$28.00</b> |
| A duo of Chef's own patties, one lentil and one nutmeat, served with steamed rice, a fresh salad, mango salsa and sour cream.   |                         |                |

## Desserts

*You know you want to*

### **Kites over Blackball** **\$14.00**

Filo triangles drizzled with local honey and hazelnuts served with vanilla ice cream and berry compote

### **Old Fashioned Ginger Pudding** **\$14.00**

Chefs ginger pudding served with butterscotch sauce and 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)** **\$ 8.00**

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.

## **Just to finish**

Short Black **\$3.50**

Long Black **\$3.50**

Flat White **\$4.50**

Mochaccino **\$5.00**

Hot Chocolate **\$5.00**

Port

## Lunch

### **Handmade Burgers** **\$18.00**

Complemented on an artisan bun and served with fries

#### **Venison**

Handmade meat patty, onions, chutney with salad

#### **Nut** **(v)**

Chef's speciality nutmeat patty, mango salsa with salad

#### **Beef**

Beef patty, onion, beetroot, tomato sauce, with salad

#### **Chicken**

Spicy fried chicken tenderloin with salad and honey  
mustard vinaigrette

### **Cornish Pastie** **\$15.00**

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

### **Pies** **\$15.00**

Handcrafted in our kitchen, steak, venison or vegetarian,  
served with your choice of salad and fries or mash and peas.

### **Bangers and Mash** **\$16.00**

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

### **Lentil Patties** **\$16.00** **(v/ vegan option)**

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