

## Lunch

*Pub Grub at it's best*

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

**With Gluten Free Bun** **\$20.00**

Complemented on an Artisan bun and served with fries

**Chicken Caesar**

Crispy chicken, bacon, our own Caesar dressing, salad

**Venison**

Handmade meat patty, onions, chutney, salad

**Nut (v/vegan avail)**

Chef's specialty nutmeat patty, chilli mayonaise, salad

**Beef**

Meat patty, onion, beetroot, tomato sauce, salad

**Cornish Pastie** **\$18.00**

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

**Pies** **\$18.00**

Handcrafted in our kitchen, served with salad and fries.

Ask for our current range of flavours.

**Bangers and Mash** **\$20.00**

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

**Hilton Fried Chicken** **\$25.00**

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

## **Lunch Light Meals**

*For the smaller appetite*

<b>Filo Parcel</b>	<b>\$20.00</b>
Filled with bacon and seasonal vegetables, served with a garden salad.	
<b>Thai Beef Stir Fry</b> (df/gf)	<b>\$20.00</b>
Angus beef marinated in Thai spices served on a bed of rice with cashew nuts and a julienne of vegetables.	
<b>Fish and Chips</b>	<b>\$22.00</b>
Beer battered Dory served with fries and a fresh garden salad.	
<b>Pasta</b>	<b>\$20.00</b>
Chefs fresh ideas with pasta and sauces, please ask our staff.	
<b>Soup with garlic bread</b>	<b>\$14.00</b>
Soups created in our kitchen, please ask our staff.	

## **Children's menu**

Under 12's only

**Meals**                      **\$10.00**

**Sundae**                      **\$ 4.00**

### **Weka**

6 chicken nuggets served with chips and salad.

### **Nemo**

2 pieces of fish served with chips and salad.

### **Pasta**

Fettucine served with a chunky bacon, capsicum, mushroom and tomato sauce.

### **HFC**

2 fried chicken tenders, served with chips and salad.

### **Banger and mash**

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

### **Ice Cream Sundae**

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

## **Starters**

*Just to get you going*

**Mussels (gf) \$12.00**

Mussels in the half shell served warm with a wine and garlic butter sauce

**Sauté Scallops (gf) \$18.00**

Wrapped in bacon and drizzled with a herb and butter sauce.

**Korean Chicken \$14.00**

Crispy fried chicken served with a chilli mayo dipping sauce, complemented with rice and Korean pickle

**Camembert \$18.00**

Oven baked whole camembert, topped with honey, toasted nuts and plum sauce, served with crostinis featuring local Blackball Black Garlic confit. Suits sharing.

**Cob Loaf \$15.00**

Filled with cheese mixed with cream cheese, sundried tomatoes and garlic confit, served hot. Perfect for sharing.

### **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 By Ingredient

We cannot guarantee our food will be completely free of gluten, dairy or other allergens, as these ingredients are prepared and cooked in the same kitchen.

## **Mains**

*Rustically Elegant*

<b>Rib-eye Steak</b>	<b>(gf)</b>	<b>\$39.00</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>Venison</b>	<b>(gf option avail)</b>	<b>\$34.00</b>
Chargrilled venison, drizzled with a chocolate reduction, served with scalloped potatoes and vegetables of the day.		
<b>Fish and chips</b>		<b>\$30.00</b>
Beer battered Dory, served with fries and a fresh garden salad.		
<b>Panfried fish</b>	<b>(gf option avail)</b>	<b>\$30.00</b>
Pan fried Dory, topped with a dill and caper cream sauce, accompanied with a leek and lemon risotto and a fresh garden salad.		
<b>Vegan du Jour</b>		<b>\$28.00</b>
Our chefs create new dishes to titivate your taste buds, please ask our staff what is offered today.		
<b>Hilton Fried Chicken</b>		<b>\$25.00</b>
Fried chicken tenders, served with mash, our own chicken gravy, chips and a fresh garden salad.		

## **Dinner Light Meals**

*For the smaller appetite*

<b>Thai Beef Stir Fry</b>	<b>(df/gf)</b>	<b>\$20.00</b>
Angus beef marinated in Thai spices served on a bed of rice with cashew nuts and a julienne of vegetables.		
<b>Pasta</b>		<b>\$20.00</b>
Chefs fresh ideas with pasta and sauces, please ask our staff.		
<b>Vegan Stir Fry</b>	<b>(v/df)</b>	<b>\$18.00</b>
Jackfruit marinated in Thai spices served on a bed of rice with cashew nuts and a julienne of vegetables.		
<b>Soup</b>		<b>\$14.00</b>
Soups created in our kitchen, please ask our staff.		
<b>Fish and Chips</b>		<b>\$22.00</b>
Beer battered Dory served with fries and a fresh garden salad.		

## **Desserts**

*You know you want to*

**Cheesecake** **\$15.00**

Our house made cheesecake, please ask our staff what is offered today.

**Apple Shortcake** **\$12.00**

Served with ice cream and cream and drizzled with a berry coulis.

**Scoop of our own Pistachio ice cream** **\$ 5.00**

**Scoop of our own Blackberry sorbet** **\$ 5.00**

**Lemon Basket** **\$15.00**

A wafer basket filled with creamy lemon custard, served with berry sorbet, raspberries and vanilla bean syrup.

**Chocolate Brownie** **(gf)** **\$12.00**

A beautiful rich brownie, served with ice cream and all the trimmings.

**Ice Cream Sundae** **(gf)** **\$ 9.00**

Served with a choice of chocolate or caramel sauce.

**For the dairy free or plant based palate, our chef's bring you.** **\$15.00**

**Chocolate Brownie** **(vegan, df)**

**Vegan Cheesecake** **(vegan, df, gf)**

Both served with berry sorbet and berry compote