

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

Thai Beef Stir Fry	(df/gf)	\$20.00
Angus beef marinated in Thai spices served on a bed of rice with cashew nuts and a julienne of vegetables.		
Fish and Chips		\$22.00
Beer battered Dory served with fries and a fresh garden salad.		
Pasta		\$20.00
Chefs fresh ideas with pasta and sauces, please ask our staff.		
Soup with garlic bread		\$14.00
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 crostini's 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

Rib-eye Steak	(gf)	\$39.00
Cooked to your liking with a choice of pepper or mushroom sauce or garlic butter, served with fries and a fresh garden salad.		
Venison	(gf)	\$34.00
Chargrilled venison, drizzled with a blueberry and blackberry jus, served with potato mash and vegetables of the day.		
Fish and chips		\$30.00
Beer battered Dory, served with fries and a fresh garden salad.		
Vegan du Jour	(v/df)	\$28.00
Our chefs create new dishes to titivate your taste buds, please ask our staff what is offered today.		
Hilton Fried Chicken		\$25.00
Fried chicken tenders, served with mash, our own chicken gravy, chips and a fresh garden salad.		

Dinner Light Meals

For the smaller appetite

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

Desserts

You know you want to

Old Fashioned Ginger Pudding **\$14.00**

Our house made pudding swimming in a pool of butterscotch sauce and served with our pistachio ice cream.

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