

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 salad.		
Pasta		\$20.00
Chefs fresh ideas with pasta and sauces, please ask our staff.		
Chowder and Garlic Bread		\$18.00
Hearty chowder created in our kitchen, 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.		
BLT		\$18.00
Bacon, lettuce and tomato on brioche bread. Served with fries and aioli.		

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

Sauté Scallops (gf) **\$18.00**

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

Korean Chicken **\$14.00**

Crispy fried Korean chicken, served on rice with chili slaw and satay sauce. Topped with chopped peanuts.

Camembert **\$20.00**

Oven baked whole camembert, topped with honey, toasted nuts and port cranberry sauce, served with crostini's featuring local Blackball Black Garlic confit, served warm.

Perfect for sharing.

Cob Loaf **\$16.00**

Filled with cheese mixed with cream cheese, sundried tomatoes and garlic confit, served warm.

Perfect for sharing.

Chowder and Garlic Bread **\$18.00**

Hearty chowder created in our kitchen, please ask our staff.

Blackball Field Oysters (vegan) **\$12.00**

Button mushrooms stuffed with jackfruit and battered, drizzled with a honey chili sauce.

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

Fish

Fish and chips ** **\$35.00**

Beer battered Dory, served with fries, with a fresh salad dressed with seeds, nuts, crispy noodles and a tamarind dressing.

Grilled Salmon ** **\$36.00**

A 200gm salmon fillet with Romesco sauce, accompanied by a bacon and pea risotto, with a fresh salad dressed with seeds, nuts, crispy noodles and a tamarind dressing.

Plant based

Vegan du Jour ** **(vegan)** **\$28.00**

Our chefs create new dishes to titivate your taste buds, please ask our staff what is offered today.

Vegan Stir Fry **(vegan/df)** **\$18.00**

Jackfruit marinated in Thai spices served on a bed of rice with cashew nuts and a julienne of vegetables.

**** These meals available in a smaller portion for \$10 less than listed price**

Mains

Prime meats

Rib-eye Steak (gf) \$44.00

Cooked to your liking, served with fries, with a fresh salad, dressed with seeds, nuts and crispy noodles, and a tamarind dressing.

Pepper sauce | Mushroom sauce | Garlic Butter | Blue Cheese Butter

Lamb Salad (gf) \$28.00

Moroccan spiced whole lamb rump baked to perfection and served on a bed of lettuce and bok choy salad dressed with our tamarind sauce, toasted nuts and crispy noodles

Venison ** (gf) \$38.00

Chargrilled venison, drizzled with a blueberry and blackberry jus, served with potato mash and vegetables of the day.

Thai Beef Stir Fry (df/gf) \$22.00

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

Chicken

Fried Chicken Salad ** \$24.00

Pieces of our fried chicken served on a bed of lettuce and bok choy salad dressed with our tamarind sauce, toasted nuts and crispy noodles

Hilton Fried Chicken ** \$28.00

Fried chicken tenders, served with mash, our own chicken gravy, fries, with a fresh salad dressed with seeds, nuts, crispy noodles and a tamarind dressing.

**** These meals available in a smaller portion for \$10 less than listed price**

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