

Lunch

Pub Grub at it's best

BLT	\$22.00
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Bacon, lettuce and tomato on an artisan pretzel bun.
Served with fries and aioli.

Handmade Burgers	\$18.00
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With Gluten Free Bun	\$20.00
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Complemented on an Artisan bun and served with fries

Beef | Spicy Chicken | Venison | Nut (v)

Cornish Pastie	\$18.00
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Our handcrafted pastie made the old-fashioned way, served
with fries, and a fresh slaw served with our dressing.

Pies	\$18.00
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Your choice of a Steak, Venison or Vegetarian pie handcrafted in
our kitchen, served with fries and a fresh slaw served with
our dressing.

Bangers and Mash	\$22.00
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Handcrafted Blackball Salami Co made sausage served with
mash, peas and a rich onion gravy.

Hilton Fried Chicken	\$25.00
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Fried chicken tenders, served with mash, our own chicken gravy,
fries, and a fresh slaw served with our dressing.

Lunch Light Meals

For the smaller appetite

Thai Beef Stir Fry	(df)	\$28.00
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Beef marinated in Asian spices served on a bed of rice with cashew nuts and a julienne of vegetables.

Fish and Chips		\$25.00
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Beer battered Dory served with fries and a fresh slaw served with a kiwi dressing.

Chowder and Garlic Bread		\$18.00
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Hearty chowder created in our kitchen, please ask our staff.

Vegan Stir Fry	(v/df)	\$22.00
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Jackfruit marinated in Thai spices served on a bed of rice with cashew nuts and a julienne of vegetables.

Pork Belly		\$22.00
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Slow cooked pork belly, with a piquant sauce and wilted spinach, served over udon noodles.

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Whitebait

Complimented in true West Coast fashion
with mint jelly and lemon

Entree	(gf)	\$18.00
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60 grams of whitebait in a patty, served on salad greens.

Light	(gf)	\$42.00
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120 grams of whitebait in a patty, served on a bed of fries
with a fresh garden salad.

Main	(gf)	\$64.00
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180 grams of whitebait in a patty, served on a bed of fries
with a fresh garden salad.

2 slices of buttered mixed grain bread	\$ 3.00
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Starters

Just to get you going

Korean Chicken	\$14.00
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Crispy fried Korean chicken, served on rice with fresh julienne and satay sauce. Topped with chopped peanuts.

Garlic Bread	\$ 8.00
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Two pieces of tiger bread with our Chef's own garlic butter

Cob Loaf	\$15.00
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Filled with cheese mixed with cream cheese, sundried tomatoes and garlic confit, served warm. Perfect for sharing.

Blackball Field Oysters	(vegan)	\$12.00
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Battered mushrooms with a sesame, black bean and chickpea filling, 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

Rustically Elegant

Ribeye	\$49.00
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250gm Angus ribeye served with fries and a fresh garden salad.
Choice of mushroom sauce, peppercorn sauce, garlic butter
or blue cheese butter.

Venison	(gf)	\$35.00
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Chargrilled venison, drizzled with a blueberry and blackberry
jus, served with potato mash and vegetables of the day.

Fish and chips	\$35.00
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Beer battered Dory, served with fries, and a fresh garden salad.

Grilled Salmon	\$38.00
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A 200gm salmon fillet with Romesco sauce, accompanied by
a bacon and pea risotto, and a fresh garden salad.

Vegan du Jour	(vegan)	\$28.00
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Our chefs create new dishes to titivate your taste buds, please
ask our staff what is offered today.

Hilton Fried Chicken	\$28.00
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Fried chicken tenders, served with mash, our own chicken
gravy, fries, and a fresh garden salad.

Lights

For the smaller appetite

Pork Belly	\$22.00
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Slow cooked pork belly, with a piquant sauce and wilted spinach, served over udon noodles.

Korean Chicken	\$25.00
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Crispy fried Korean chicken, served on rice with fresh julienne and satay sauce. Topped with chopped peanuts.

Fish and chips	\$25.00
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Beer battered Dory, served with fries, and a fresh garden salad.

Thai Beef Stir Fry	(df/vegan option available)	\$28.00
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Beef marinated in Asian spices served on a bed of rice with cashew nuts and a julienne of vegetables.

Hilton Fried Chicken	\$22.00
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Fried chicken tenders, served with mash, our own chicken gravy, fries, and a fresh garden salad.

Chowder and Garlic Bread	\$18.00
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Hearty chowder created in our kitchen, please ask our staff.

Venison	(gf)	\$25.00
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Chargrilled venison, drizzled with a blueberry and blackberry jus, served with potato mash and vegetables of the day.

Desserts

You know you want to

Trio of Ice-cream	\$12.00
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A wafer basket filled with 3 different house made ice cream, served with your choice of chocolate, caramel or raspberry sauce, topped with whipped cream.

Old Fashioned Ginger Pudding	\$14.00
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Our house made pudding swimming in a pool of butterscotch sauce and served with our pistachio ice cream.

Waffles	\$14.00
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House made waffles, served with mixed berry compote and drizzled with raspberry coulis. Served with cream and ice cream.

Scoop of our own Pistachio ice cream	\$ 5.00
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Scoop of our own Blackberry sorbet	\$ 5.00
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Chocolate Brownie	(gf)	\$12.00
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A beautiful rich brownie, served with ice cream and all the trimmings.

Ice Cream Sundae	(gf)	\$ 9.00
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Vanilla ice cream served with a choice of chocolate or caramel sauce.

For the dairy free or plant-based palate, our chef's bring you.	\$15.00
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Chocolate Brownie	(vegan, df)
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Vegan Cheesecake	(vegan, df, gf)
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Both served with berry sorbet and berry compote