

Lunch

Pub Grub at it's best

BLT	\$22.00
Bacon, lettuce and tomato on an artisan pretzel bun. Served with fries and aioli.	
Handmade Burgers	\$22.00
With Gluten Free Bun	\$24.00
Complemented on an Artisan bun and served with fries Beef Chicken Venison Nut (v)	
Cornish Pastie	\$20.00
Our handcrafted pastie made the old-fashioned way, served with fries, and a fresh slaw with our house dressing.	
Vegetarian Pie	\$20.00
Handcrafted in our kitchen, served with fries and a fresh slaw with our house dressing.	
Bangers and Mash	\$25.00
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, fries, and a fresh slaw with our house dressing.	

Lunch Light Meals

For the smaller appetite

Fish and Chips	\$25.00
Beer battered Dory served with fries and a fresh slaw served with a kiwi dressing.	
Seafood Chowder and Garlic Bread	\$22.00
Hearty chowder created in our kitchen.	
Chicken Chowder and Garlic Bread	\$18.00
Hearty chowder created in our kitchen.	
Pasta	\$26.00
Slow cooked venison ragout, served over fettucine and topped with parmesan.	
Korean Chicken	\$25.00
Crispy fried Korean chicken, served on rice with fresh julienne and satay sauce. Topped with chopped peanuts.	

Starters

Just to get you going

Korean Chicken **\$14.00**

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

Garlic Bread **\$ 8.00**

Two pieces of tiger bread with our Chef's own garlic butter

Shrimp Cocktail **\$12.00**

Old fashioned shrimp cocktail served on a bed of lettuce and topped with thousand island dressing

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

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

Sirloin Steak	(gf)	\$32.00
Cooked to your liking with a choice of pepper or mushroom sauce, blue cheese or garlic butter, served with fries and a fresh salad		
Venison	(gf)	\$42.00
Chargrilled venison, drizzled with a blueberry and blackberry jus, served with potato mash and vegetables of the day.		
Fish and chips		\$35.00
Beer battered Dory, served with fries, and a fresh garden salad.		
Vegan du Jour	(vegan)	\$28.00
Our chefs create new dishes to titivate your taste buds, please ask our staff what is offered today.		
Hilton Fried Chicken		\$30.00
Fried chicken tenders, served with mash, our own chicken gravy, fries, and a fresh garden salad.		

Lights

For the smaller appetite

Korean Chicken **\$25.00**

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

Fish and chips **\$25.00**

Beer battered Dory, served with fries, and a fresh garden salad.

Thai Beef Stir Fry **(df/vegan option available)** **\$28.00**

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

Hilton Fried Chicken **\$25.00**

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

Venison **(gf)** **\$32.00**

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

Pasta **\$22.00**

Bacon and Blackball Chorizo in a Mediterranean tomato sauce, served over fettucine and topped with parmesan.

Desserts

You know you want to

Coconut Rum Pudding **\$14.00**

Our house made pudding with coconut and walnuts swimming in a pool of caramel rum sauce and served with pistachio ice cream.

Waffles **\$14.00**

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**

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

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

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

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

Vanilla ice cream served with a choice of chocolate or caramel sauce.

Vegan Cheesecake **(vegan,df)** **\$16.00**

Served with berry sorbet and berry compote

