

Starters

Just to get you going

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 comfit. Suits sharing.

Cob Loaf **\$15.00**

Filled with cheese mixed with cream cheese, sundried tomatoes and garlic comfit, 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

Fish and chips **\$30.00**

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

Panfried fish **(gf option avail)** **\$30.00**

Pan fried Dory, topped with a dill and caper cream sauce, accompanied with a leek and lemon risotto and a fresh garden salad.

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 option avail)** **\$34.00**

Chargrilled venison, drizzled with a chocolate reduction, served with scalloped potatoes and vegetables of the day.

Vegan du Jour **\$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.

Lamb Salad **\$30.00**

Moroccan spiced whole lamb rump, roasted and served medium rare over a Greek style salad, dressed with chefs own mustard and mint vinaigrette.

Dinner Light Meals

For the smaller appetite

Thai Beef Stir Fry	(df/gf)	\$18.00
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.		
Caesar Salad		\$22.00
Lettuce with anchovies, parmesan, bacon and Caesar dressing topped with a soft poached egg.		
Curry		\$20.00
Some like it hot, our chefs create great flavours, ask our staff.		
Soup with garlic bread		\$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

Apple Shortcake **\$12.00**

An old favourite, sure to delight your palate.

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

Old Fashioned Sticky Date Pudding **\$14.00**

Chefs ginger pudding served with butterscotch sauce and our own pistachio ice cream and whipped cream.

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

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

A beautiful rich brownie that will titivate the taste buds, 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

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, mango salsa, 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**

Blackball 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

Filo Parcel	\$20.00
Filled with bacon, kumara, asparagus and leek, served with a garden salad.	
Caesar Salad	\$22.00
Lettuce with anchovies, parmesan, bacon and Caesar dressing topped with a soft poached egg.	
Thai Beef Stir Fry	\$20.00
(df/gf)	
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.	

The Blackball Hilton

Buffet Menu

Choices available

2 courses @ \$46.00pp

3 courses @ \$62.00pp

All mains served with steamed gourmet potatoes

All desserts served with Tropical fruit salad

Vegetarian option, Chef's Lentil Patties with Mango Salsa must be pre-ordered

Starters (choose 1)

Soup

Garlic Bread

Meats (choose 2)

Ham on the bone with honey/whiskey glaze

Roast beef with a mustard crust

Asian sticky pork

Vegetables (choose 2)

Warm roast pumpkin and kumara Moroccan spiced medley

Roast baby beets with red onion and sundried tomatoes

Jamie's carrots

Bacon minted peas

Steamed round beans

Salads (choose 1)

Fresh garden salad

Coleslaw

Pasta salad

Desserts (choose 2)

Chef's Pavlova

Chocolate Brownie (Gluten Free)

Apple Shortcake