



# FOOD MENU

PLATES WORTHY OF A STATUS UPDATE

All prices include 15% GST

An additional 15% surcharge  
applies on public holidays

be::ini

All prices include 15% GST. An additional 15%  
surcharge applies on public holidays

# SHARING BITES

## FROM THE LAND

**Spiced lamb** \$19

Merguez / row harrisa / roast cumin potato

**Beijing style pork dumplings** \$18

Lime aioli / strawberry hoisin sauce

**Dutch "bitterballen"** \$14

Dijon mustard

**Wagyu beef ribs on the bone** \$29

Onion jam / marmite mayonnaise

**Crispy pork belly** \$18

Onion jam / marmite mayonnaise

**Louisiana combo** \$26

Cajun style chicken wings / lemon pepper  
squid / garlic chilli lime prawn

**Herb flavoured chips (V)** \$9

Served with aioli dip / elephant garlic chips

## SLIDERS

**Pulled pork** \$19

Ciabatta roll / pickled gherkins / piccalilli /  
sweet mustard / pumpkin hummus

**Caprese (V)** \$19

Foccacia roll / marinated tomato / fresh  
mozzarella / rocket leaves / basil spread

**Crispy hapuka BLT** \$19

Sourdough roll / BLT / chipotle mayonnaise /  
roasted beetroot / buffalo feta salad / quinoa

**All prices include 15% GST. An additional 15%  
surcharge applies on public holidays**

## FROM THE SEA

**Seared tuna sashimi** \$25

Furikake coat / wasabi dip / teriyaki gel

**Prawn tempura** \$25

Bellini sweet chilli sauce / lemon gel

**Crispy calamari** \$18

Aioli dip / lemon fragrance spray

**Garlic butter baked King Crab legs** \$25

Crostini / lemon foam

**Fish and crab cake** \$19

Tarragon dressing / spicy roast corn /  
avocado salad

**Surf 'n Turf** \$29

Silver Fern farm beef / prawn / bernaïse /  
steak cut fries

**Fish and Chips** \$26

Crisp battered / steak cut fries / tartar sauce /  
lemon / coleslaw

## LARGER BITES

### SALAD

**Sweet and sour rocket salad (V) (GF)** \$21

Zuchinni ribbon salad / mixed herbs /  
Heirloom tomato / Edamame

**Hilton Caesar Salad** \$21

Cos lettuce / croutons / anchovy / poached  
egg / crispy bacon bits / dressing

**with grilled chicken** \$25

**with grilled prawn** \$29

**Roast beetroot and buffalo feta salad  
(V) (GF)** \$21

Pumpkin / raisin / quinoa / walnut oil dressing

**All prices include 15% GST. An additional 15%  
surcharge applies on public holidays**

## SANDWICH

**Grilled vegetable pita pocket (V)** \$19

Herb marinated vegetable / pesto / feta cheese

**Triple-decker club sandwich** \$27

Roasted chicken breast / bacon/ egg / tomato / lettuce / fries

**Hilton Burger** \$28

Red onion jam / lettuce/ tomato / cheddar cheese / fries

## ITALIAN CORNER

**Gnocchi di Ricotta** \$16

Parmesan / sage infusion / jus

**Pizza (V)** \$18

Aged prosciutto / rocket / shaved parmesan

Vegetarian option \$15

**Choices of sides:** \$6

Green beans and fava, minted

Brussels sprout with bacon

Buttered snow peas

## SWEET TREATS

**Opera cake** \$15

Chocolate and coffee cream layered between thin sponges

**Profiteroles** \$18

Stuffed with ice cream and whipped cream

**Selection of macaroons (5)** \$18

**Selection of chocolates (5)** \$18

**Warm apple tart** \$18

Served with vanilla bean ice cream

All prices include 15% GST. An additional 15% surcharge applies on public holidays

# DIGESTIVES

<b>Sherry</b>	30ml
---------------	------

Tio Pepe	\$9
Harveys Bristol Cream	\$10

<b>Liqueurs</b>	30ml
-----------------	------

Limoncello	\$10
Grappa	\$10
Baileys Irish Cream	\$9
Baileys Chocolate	\$9
Sambuca (Black/White)	10

<b>Port</b>	60ml
-------------	------

Cockburn's Fine Tawny Port	\$12
Sandeman LBV Port, 2008	\$14
Sandeman 10 y.o.	\$22

<b>Dessert Wine</b>	90ml	375ml
---------------------	------	-------

Peter Yealands <i>Marlborough</i>	\$17	\$65
Villa Maria Nobel Semillon <i>Marlborough</i>	\$22	\$85

## Speciality Coffees

Irish Coffee – with Irish Whiskey	\$15
French Coffee – with Cognac	\$15
Mexican Coffee –with Kahlua	\$15
Cuban Coffee – with Havana Club	\$15
Baileys Coffee – with Bailey's	\$15
African Coffee – with Amarula	\$15

All Speciality Coffee's made with 30ml of advertised spirit

**All prices include 15% GST. An additional 15% surcharge applies on public holidays**

# CHEESE SELECTION

## CHEESEBOARD SELECTIONS

### **Kapiti Kikorangi**

(Kikorangi meaning "deep blue")

Triple cream cheese with a golden curd and a rich buttery texture, marbled with dense Blue veining.

### **Kapiti Aorangi Brie**

(Aorangi meaning "cloud piercer")

A double cream Brie with a soft, silken texture covered in a snowy white rind. Aorangi has a rich milky taste, with just a hint of earthiness and mushroom.

### **Kapiti Tuteremoana**

(Tuteremoana, the highest point of Kapiti Island)

This mature Cheddar has been aged 3-4 years, giving it a sharp, zesty bite and firm, crumbly body with some lactate crystallisation.

### **Kapiti Ramara**

(Ramara meaning "sun and light")

A reddish washed-rind cheese speckled with white mould. Ramara has an earthy, yeasty aroma with a slightly sweet, mild and buttery flavour.

### **Cheeseboard with choice of one (1) cheese**

\$12

Served with crackers, dried fruits, nuts and fruit paste.

### **Cheeseboard with choice of four (4) cheeses**

\$29

Served with crackers, dried fruits, nuts and fruit paste.

**All prices include 15% GST. An additional 15% surcharge applies on public holidays**

# FISH



**We are pleased to announce  
the opening of our newly  
redesigned FISH Restaurant**

Sit back and enjoy some of the beautiful tastes on offer with spectacular views of the Waitemata Harbour and beyond.

The amazing new menu has been created by Nourish Group Executive Chef Gareth Stewart and FISH Restaurant Head Chef Fraser Shenton. Boasting an emphasis on freshness and creativity, these dishes are sure to leave you wanting to try it all.

Make your reservation now with one of our friendly team members.

Located on Level 1 (top of lobby stairway)

**New design, new menu,  
same spectacular views**

**All prices include 15% GST. An additional 15% surcharge applies on public holidays**