

# fedora's

*Hilton Hotel*

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## Starters & Share

Bread with house made dukkah, sticky balsamic and extra virgin olive oil (v)			6.9
Hot grilled garlic and herb focaccia (v)			7.0
Adelaide hills Kalamata and jumbo green olives marinated in chilli, garlic and rosemary (v)(gf)			7.9
Risotto balls served with house relish and sour cream (v)			8.9
Selection of house made dips with pita and grilled continental loaf (v)			12.9
Pacific oysters from Coffin bay served three ways			
- Natural (gf)	4	@	15.9
- Kilpatrick	8	@	21.9
- Salt and pepper with wasabi aioli	12	@	26.9

(v) Vegetarian    (vo) Vegan Option    (gf) Gluten Free    (gfo) Gluten Free Option  
 Local and specialty produce used

# Starters & Entrée

Pan fried South Australian king prawns rolled in Asian dressing and served with avocado and coriander salsa (gf)		17.9
House made angel hair pasta with prosciutto, swiss brown mushrooms, roasted capsicum, lemon press oil and roquette (vo)	(e)	15.9
	(m)	22.9
Mushroom and fontina tart served with sticky balsamic and truffle infused oil (v)	(e)	15.9
	(m)	25.9
House made sea scallop ravioli served with artichoke, semi dried cherry tomatoes and white verjuice butter sauce		15.9
Beetroot and goats cheese terrine with spinach leaves and lemon vina cotta (v)	(e)	14.9
	(m)	26.9
Taste plate for two (gfo)		29.9
- natural oysters with lemon (gf)		
- risotto balls with spicy relish and sour cream (v)		
- chilli, garlic and rosemary marinated green jumbo olives (v)(gf)		
- marinated chimi churi Meningie lamb skewers (gf)		
- beetroot and goats cheese terrine (v)		

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# Mains

Ocean catch of the day	POA
Baked chicken breast served with house made gnocchi, spinach, crispy pancetta and saffron cream sauce	27.9
Grilled fillet of beef served with potato and truffle puree, chargrilled asparagus and pink peppercorn jus (gf)	33.9
Grilled lamb cutlets served with pumpkin, roast capsicum and goats cheese tart, fresh rocket and thyme glaze	27.9
Vegetarian taste plate (gfo) - a selection of any 3 vegetarian dishes on the menu	23.9
Crispy slow cooked belly of pork with beetroot risotto, asian baby leaf salad, dikon and master stock sauce (gf)	27.9
Grilled barramundi fillet with spiced spinach, crab rosti and carrot butter sauce (gf)	27.9

# Char-Grilled Steaks

Grain and pasture fed steaks from the char-grill served with potato gratin , macadamia and thyme crusted field mushroom

300g msa Margaret River yearling rump (gf)	25.9
350g msa Margaret River porterhouse (gf)	29.9
350g 5 rib royal grain fed scotch (gf)	32.9
400g msa Angus American T bone (gf)	35.9

All our beef is carefully sourced and aged for a minimum of six weeks

Sauces on the side	3.0 ea
Mushroom	Red wine jus
Chimi Churi	Green Peppercorn

## Side dishes to Share

For two people

Sauteed mushrooms and spinach (v)(gf)	7.5
Baked rosemary potatoes (v)(gf)	7.5
Seasonal vegetables (v)(gf)	7.5
Cos leaves, cherry tomatoes, cucumber, olives, pecorino, spanish onion and lemon dressing (v)(gf)	8.0
Baby spinach, goats cheese, walnut pesto and balsamic dressing (v)(gf)	8.0
Crispy fries tossed in rosemary and thyme with garlic aioli	7.5

## Condiments

Hahndorf hot mustard	0.7
Spicy Hilton relish	0.7
Newman's horseradish	0.7

## Children's Menu

(available for children up to 12 years of age) 9.5

Battered fish

Grilled chicken breast

Crumbed calamari rings

Chicken nuggets

Tomato pasta

Children's menu served with salad, chips and tomato sauce (except pasta)  
Please note that we are unable to provide separate  
account payments and that surcharges apply for all  
AMEX and Diner's card transactions.

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# Desserts

Selection of petit four for two people	9.9
Trio of house made ice cream	9.9
Coffee brulee served with cinnamon doughnut	11.9
Apple and rhubarb crumble with vanilla ice cream	12.9
Almond baklava cigar served with rose water and Lemon mascarpone	11.9
Dark chocolate fudge cake with caramel ice cream	12.9
Cheese plate (please ask for today's selection)	POA
Frangelico affogato	12.9

# Dessert Wine

	GL	BT
Woodstock Botrytis Riesling McLaren Vale, S.A.	6.5	33.0
Bethany Late Harvest Riesling Barossa Valley, S.A.	7.0	34.0

# Petit Four

Sweet treats to enjoy after your meal or with your coffee:

Vienna shortcakes with lemon curd	1.3
Langue de chat	0.9
Almond macaroons (gf)	0.9
Chocolate, fig and kahlua slice (gf)	1.8
Chocolate hazelnut truffles (gf)	2.0
Petit four plate (one of each)	6.0