

fedora's  
*Hilton Hotel*

**Head Chef  
Aaron Donnelly**

# 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

# Entrées

Caramelised red onion, Tarago goats fetta and pine nut tart served with rocket and sticky balsamic (v)			15.9
Beetroot chutney and blue cheese brushette served with watercress (v)			14.9
Spanner crab meat, avocado mousse and seared bugs tails served with lemon vincotto (gf)			15.9

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

# Mains

Chef's special of the day	POA
Tagliatelle pasta with baby spinach, asparagus, cherry tomatoes, toasted pepitas and ricotta tossed with lemon oil (v)	24.9
Baked chicken breast wrapped in prosciutto and served with Caramelised pear, mizuna, walnut salad and gorgonzola butter (gf)	27.9
Grilled lamb rack marinated in sumac served with green apple, chervil, pecan, fennel and parsley salad, confit kipfler potatoes and herbed yoghurt (gf)	31.9
Vegetarian taste plate (gfo) - a selection of any 3 vegetarian dishes off the menu	23.9
Szechuan pepper crispy skinned duck breast with saffron rice, fatoush salad, orange balsamic and watercress (gfo)	30.9
Crispy skin Atlantic salmon served with soba noodles, sautéed bok choy, miso broth and seared Japanese sea scallops (gfo)	29.9

# Char-Grilled Steaks

Grain and pasture fed steaks from the char-grill served with potato croquettes, sautéed baby spinach and lightly roasted cherry tomatoes

300g msa porterhouse (gfo)	30.9
350g msa grain fed scotch (gfo)	31.9
250g msa eye fillet (gfo)	35.9
400g rib eye cutlet on the bone (gfo)	36.9
Sauces on the side	3.0 ea
Mushroom	Red wine jus
Chimi Churi	Green Peppercorn

# Condiments

Seeded mustard	0.7
Spicy Hilton relish	0.7
Newman's horseradish	0.7

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# Burger

300g Wagyu beef burger served with double smoked bacon, free range egg, onion jam, cheese, tomato and lettuce. Accompanied by mustard, tomato relish, aioli and pickles with chilli and rosemary fries 19.9

## Side dishes to Share

For two people

Sautéed green beans with lemon oil (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, goat's cheese, walnut pesto and balsamic dressing (v)(gf)	8.0
Crispy fries tossed in rosemary and thyme with garlic aioli (v)	7.5

## 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
Almond baklava cigar served with rose water and lemon mascarpone	11.9
Dark swiss chocolate fondant with mixed berries and hazelnut ice cream	12.9
Burnt honey panna cotta with lavender biscotti and cherry compote	12.9
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
Pistachio macaroons (gf)	1.6
Chocolate, fig and kahlua slice (gf)	1.8
Chocolate hazelnut truffles (gf)	2.0
Petit four plate (one of each)	6.0

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