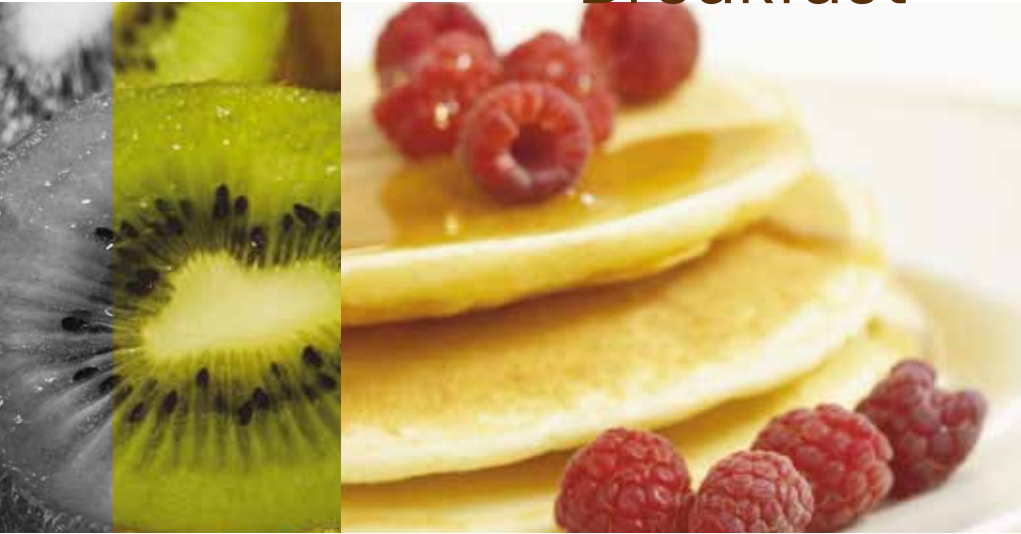


Breakfast



In-room dining

For in-room dining please press the **Magic** button on your phone.

Served from
6:00am until 11:00am

Continental

Cereals (with your choice of milk)	8
natural muesli, rice bubbles, corn flakes, nutrigrain, weetbix, coco pops, just right, special k, all bran	
Pastries (choice of two):	10
croissants, chocolate breads, danish pastries, doughnuts, muffins	
Toast (three slices – your choice):	8
white, rye, multigrain, wholemeal, raisin with butter or margarine and preserves * gluten free breads on request	
Yoghurts	8
daily selection of fruit and natural available	
Fresh Fruit Salad	18
daily selection available (seasonal, red or tropical)	
Juices	7
orange, pineapple, tomato, grapefruit, mango, apple, carrot	

Breakfast

Served from
6:00am until 11:00am

Cooked breakfast

Buttermilk Pancakes 18

homemade with double cream and maple syrup

Homemade Belgian Waffles 18

with honey and double cream

French Toast Stack 18

with strawberry compote and mascarpone

Rum and Raisin Hot Porridge 18

with skim milk and rum soaked raisins,
caramelised brown sugar crust
double cream on the side

Breakfast Bruschetta 18

with low fat ricotta cheese, grilled tomatoes
and pesto drizzle

Two Fresh Country Eggs 17

cooked to your liking served on toast with
sautéed spinach, tomatoes and hash browns
with bacon + 3
with sausages + 3

3 Egg Omelette 22

with your choice of fillings: ham, cheese,
tomato, mushrooms, onion, capsicum, herbs

Open Face Omelette 26

with smoked salmon, lemon mascarpone
and baby green leaves

Eggs Benedict 26

poached eggs and ham on a toasted muffin
with hollandaise sauce, sautéed spinach
and grilled tomato

Grilled Barramundi 28

served on egg fried rice with a wedge of lemon,
bean sprouts and shredded green onions

Breakfast Steak Stack 29

on grilled herb and garlic bread with rocket leaves,
grilled tomato, mushrooms and a fried egg

Breakfast



Served from
6:00am until 11:00am

Healthy Breakfast

39

wheat grass shot
freshly squeezed orange juice
bircher muesli coupe
yalla yoghurt (natural or fruit)
seasonal fruit salad
two organic eggs "any way you like"
on wholemeal toast
freshly brewed coffee or your choice of tea

Beverages

pot of freshly brewed coffee	8
pot of decaffeinated coffee	8
cappuccino, latte, espresso	6
selection of teas and infusions	6
hot chocolate	6
a glass of whole, skinny or soya milk	6

Snacks



Legend:

V Vegetarian

G Gluten Free

 Available 24 hours

 Healthy Options

 Hilton Classic

 Hilton Authentic

Healthy Options Legend:

Kcal = Calories

S = Sodium

P = Protein

F = Fat

C = Carbohydrates

Ch = Cholesterol

Fi = Fibre

Served from
11:00am until 11:00pm

Mediteranean Dips (V / G)

20



hummus, eggplant salad, tzatziki and green tahini dips with marinated olives served with toasted turkish and flatbread
* gluten free breads on request

Antipasto Plate

25

parma ham, parmesan cheese, feta filled peppers, olives, marinated mushrooms, artichokes, smoked salmon and onion served with grissini and garlic crostini

The Classic Hilton Club Sandwich

25



sliced chicken, grilled bacon, fried egg, tomato, lettuce and mayonnaise in a triple-decker sandwich served with fries
* gluten free breads on request

Three Mini Burgers

26

grilled lamb, beef and chicken served with tomato, lettuce and onion on mini buns with potato wedges, sour cream and sweet chilli sauce

The Classic Hilton Burger

28



100% ground wagyu beef, tomato, lettuce and onion on a toasted sesame bun served with french fries add bacon, egg or cheese for \$1 extra each

All Day Breakfast

28



two fresh eggs prepared to your liking served with bacon, sausage, grilled tomato and hash browns

Snacks



Served from
11:00am until 11:00pm

Nasi Goreng – Indonesian Style Fried Rice (G) 27

fried rice mixed with prawns, chicken satays, topped with a fried egg, peanut sauce, prawn crackers and chilli sambal on the side

Butter Chicken Curry (G) 30

with steamed rice, mango chutney, yoghurt raita and pappadams



Beer Battered White Fish with Hand Cut Chips 34

with green pea mash, sea salt, lemon, aioli and malt vinegar

Japanese Style Sushi (G) 28

prawn, egg and salmon nigiri with vegetable nori roll, wasabi, pickled ginger, chopsticks and soy (with gluten)

Boutique Cheese Plate 27

australian fine cheese selection served with celery, grapes, fruit paste, dried fruit, crackers and walnut bread



Seasonal Fruit Plate (V G) 18

an assortment of sliced seasonal fruits

Salads



Served from
11:00am until 11:00pm



The Classic Hilton Caesar Salad

25 

cos lettuce, garlic crouton and shaved parmesan,
topped with our own caesar dressing
crisp chopped bacon on the side
with poached egg + 2
with chicken + 4
with prawns + 6



Wild Rocket, Artichoke and Parmesan Salad (VG)

19

Kcal:396 S:410 P:11 F:36 C:9 Ch: 16 Fi:3
with marinated artichokes, shaved parmesan,
balsamic and extra virgin olive oil

Salad "Caprese" (VG)

22

with sliced tomato, buffalo mozzarella,
torn basil, and extra virgin olive oil

Turkish Salad (VG)

20

with cucumber, tomato, corn kernels,
white cheese, parsley, lemon juice and olive oil

Oven-Fresh Pizzas



Available around the clock

* gluten free pizzas on request

Pizza Margarita (V) 28

napoli sauce and grated mozzarella

Pizza Mexicana 31

hot and spicy - chorizo, avocado, tomato, cheese, ham, capsicum and fresh chilli

Pizza Hawaiian 31

traditional favourite with tomato, cheese, ham and pineapple

Pizza Supreme 33

topped with mushrooms, capsicum, olives, ham, salami, tomato and cheese

Pizza "design your own" – any four toppings 33

mushrooms, pineapple, anchovies, salami, olives, onion, capsicum, smoked salmon, prawns, minced beef, artichokes, bocconcini, avocado, pepperoni, ham, bacon or chorizo

Additional Toppings (each) 2

Pasta Dishes



Served from
11:00am until 11:00pm

Starter	22
Main Course	32

Penne or Spaghetti with your choice of sauces 

- bolognaise (premium minced beef with crushed tomatoes and vegetables)
- carbonara (creamy white wine and garlic sauce with bacon)
- napoli (vegetarian, with crushed tomatoes, fresh basil, onion and garlic) (V)

Homemade Beef and Tomato Lasagne 

classic - lots of meat and tomatoes layered with pasta and béchamel sauce

Blue Pumpkin and Goats Cheese Ravioli (V)

pasta pillows with pumpkin sauce, roasted pumpkin seeds, drizzled with pumpkin oil

* all pasta dishes are served with garlic bread, basil pesto and parmesan cheese on the side

Soups and Starters



Served from
6:00pm until 10:00pm

Oysters Natural or Kilpatrick

with brown bread, condiments and lemon

Half dozen 28

One dozen 47

Soup of the Day (V)

17



ask your room service attendant for today's soup
served with bread roll and butter



Roast Pumpkin Soup (V)

17



served with a toasted cheese and herb crouton
and drizzled with pumpkin oil



Australian Prosciutto with Melon and Goats Cheese (G)

25

Kcal:273 S:317 P:22 F:12 C:20 Ch:217 Fi:2
finely shaved prosciutto ham with diced melon,
goats cheese and grissini



Lightly Smoked Tasmanian Salmon with Avocado (G)

28

Kcal:384 S:353 P:29 F:25 C:8 Ch: 90 Fi: 2
sliced and brushed with virgin olive oil, salsa verde
and lemon on the side



Sumac Spiced Tiger Prawns with Scordalia and Rocket (G)

27

Kcal:342 S:529.8 P:45.13 F:30.22 C:29.61
Ch: 259.46 Fi:6.23
dusted in sumac and grilled with garlic,
yoghurt and white bean crush, rocket leaves
and citrus vinaigrette

Main Courses



Served from
6:00pm until 11:00pm

Corn Fed Chicken Parmigiana **36**

lightly crumbed and toasted with napoli sauce and parmesan cheese, steamed spinach and mashed potatoes



Grilled Chicken Breast with Lemon and Rosemary (G) **36**

Kcal:360 S:63.44 P:27.5 F:159 C:23.22
Ch: 72.59 Fi: 4.23

brushed with olive oil on caramelized vegetables and twice cooked chat potatoes with rosemary jus



Steamed or Roasted Barramundi on Gingered Asian Greens (G) **40**

Kcal:220 S:31.35 P:26.95 F:9 C:23.52
Ch: 44.45 Fi: 1.02

lightly seasoned on stir fried asian greens with steamed jasmine rice, lemon and soy sauce



Prime Beef Sirloin Steak **150 gram 31**
250 gram 39

grilled to your request with mashed potatoes, seasonal vegetables and mushroom sauce or béarnaise sauce

Surf 'n Turf **17**

add a skewer of grilled tiger prawns to your steak

Side Dishes



Side Dishes

9.5

crispy french fries (G)

spicy potato wedges with sour cream
and sweet chilli sauce

oven baked herb and garlic bread

mixed garden salad with lemon vinaigrette (G)

sautéed spinach leaves (G)

steamed or stirfried seasonal vegetables

steamed rice (G)

mashed potatoes (G)

Desserts



Served from
6:00pm until 11:00pm

Desserts

17

Belgian Chocolate Crème Brulee

with a toffee crust and pistachio tuile



Baked Tasmanian Apple and Gooseberry Pie

with cinnamon custard and double cream



Warm Sticky Date Pudding

with butterscotch sauce and vanilla bean ice-cream



Honey Pannacotta with Poached Figs and Spiced Ricotta (G)

Kcal:224 S:21 P:2 F:42 C:14 Ch:94 Fi: 0.5



Yoghurt Parfait with Crushed Strawberries (G)

Kcal:93 S:9 P:2 F:5 C:12 Ch: 31 Fi: 1

Artisan Ice-Cream

three scoops of your choice from the following
flavours:

caramel, chocolate, mango, banana, rum and raisin,
strawberry, vanilla

