

HILTON MOTEL
SPRING - SUMMER 2011
MENU

STARTERS & ENTREES

Soup Of The Day \$ 8.00
 Served with garlic bread

Garlic Focaccia Bread \$ 7.00

Crumbed Camembert Cheese \$12.00
 Lightly crumbed and fried. Served with a spicy plum sauce

Trio Of Dips \$15.00
 Assortment of 3 house made dips. Served with grilled pita bread, focaccia bread, balsamic glaze & extra virgin oil

Coffin Bay Oysters	½ DOZEN	DOZEN
Natural	\$13.00	\$21.00
Champagne, pickled ginger & wasabi	\$14.00	\$24.00
Kilpatrick	\$14.00	\$24.00
Crumbed Macadamia	\$14.00	\$24.00

Tomato & Basil Tart \$12.00
 Pastry round stuffed with sliced tomato, basil pesto, pine nuts, roasted capsicum and feta and baked until golden brown

MAINS

Cajun Chicken Salad \$17.00
 Chicken char grilled and thinly sliced, tossed through lettuce, tomato, onion, carrot, cucumber and roasted almonds.
 Finished with a sweet chilli mayonnaise

Eye Fillet Medallions – 300g \$27.00
 3 medallions char grilled. Served on a creamy garlic mash with vegetables, topped with a mushroom sauce and fried sweet potato

Scotch Fillet – 300g \$26.00
 Char grilled to your liking. Served with chips and salad or creamy mash and vegetables

Vegetarian Crepe \$18.00
 House made crepe filled with olives, garlic, capsicum, spanish onion, sundried tomato, baby spinach & herbs. Topped with two sauces, a rich napoli and a mornay sauce with cheese.

Chicken Schnitzel \$17.00
 Served with chips and salad

Beef Schnitzel \$15.00
 Served with chips and salad

Pasta Of The Day – See Specials Board

Locally caught King George Whiting	1 Piece	\$17.00
Served with house made tartar sauce, chips and salad	2 Pieces	\$24.00
(Grilled, battered, or crumbed with thyme, dill & parsley)	3 Pieces	\$29.00

Garlic Prawns		\$20.00
Pan seared with garlic, wine and cream, finished with herbs and parmesan, served with steamed rice and salad		

Local Kinkawooka Mussel Pot		\$15.00
Kinkawooka Mussels steamed in white wine & rich napoli sauce with herbs and a touch of chilli & garlic. Served with garlic bread		

Seafood Tasting Plate		\$40.00
Local seafood including local king prawns, Kinkawooka mussels cooked in a garlic butter wine sauce, local natural oysters, whiting and local crab served with tartare & soy sauces and a petite salad		

Chicken & Prawn Risotto	Entrée	\$15.00
Pan seared chicken and prawns in a white wine and cream sauce, with fresh tomato, avocado, herbs and topped with parmesan cheese	Main	\$19.00

Lemon Pepper Calamari		\$19.00
Served with chips and salad and house made tartare sauce		

SAUCES

Mushroom, Dianne, Gravy or Pepper	\$ 2.00
Kilpatrick, Hawaiian or Parmigiana	\$ 3.00
Seafood	\$ 5.00

SIDES

Bowl of chips with tomato sauce	\$ 4.00
House made creamy mashed potato	\$ 5.00
Mixed vegetables tossed through garlic & herb butter	\$ 5.00
Garden salad dressed with house made dressing	\$ 5.00

KIDS MEALS (Under 12's)

Chicken nuggets with chips and salad	\$ 9.00
½ Chicken or Beef Schnitzel with chips and salad	\$ 9.00
Crumbed Calamari with chips and salad	\$ 9.00
Nut Sundae: Chocolate, Strawberry, Lime or Caramel	\$ 5.00

DESSERTS

Ask our friendly waitress for the chef's choice	POA
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