

fedora's

Restaurant

LUNCH MENU (MARCH 08)

STARTERS

Hot grilled garlic and herb foccacia (v)	5.90
Indian paratha Flakey pastry topped with aromatic spices, brunoise vegetables, honey and carroway (v)	7.90
Adelaide hills manzanillo and jumbo green olives marinated in chilli, Garlic and rosemary (v)(gf)	7.50
Fried whitebait served with lemon mayonnaise	7.90
Grilled marinated sardines on crusty bread drizzled with chimichuri salsa and oven roasted tomatoes	10.90
Natural pacific oysters from coffin bay served two ways (gf)	(6) 15.90 (12) 23.90
- red wine vinegar and eschallot dressing	
- soy and wasabi	
Risotto balls served with tomato relish and sour cream (v)	8.90
Trio of house made dips with char-grilled breads (v)	11.90
Salt and pepper eggplant on crisp baby cos, dressed with kashmiri relish, tomato batons and coriander (v)(gf)	12.90
Stuffed zucchini blossom filled with curried egg puree on rattatouille with lime vinaigrette and crisp onion (v)(gf)	12.90
Duck leg cassoulet on crusty char-grilled bread with carrot cogs, borlotti beans and thyme	15.90

TASTE PLATE (SERVES TWO)	29.90
- Grilled saganaki cheese and lemon (v)(gf)	
- Olive tapenade on crusty bread (v)	
- Chimichuri marinated lamb skewer (gf)	
- Stuffed zucchini blossom (v)(gf)	
- Risotto balls with relish and sour cream (v)	
- Natural oysters with lemon (gf)	

MAINS

House made potato gnocchi sautéed with tomato, garlic globe artichoke and chorizo sausage (v option available)	16.90
Linguine sauteed with crab meat, julienne vegetables white wine and cream	17.90
Beef and vegetable pot pie topped with puff pastry and served with rocket salad	15.90
Char-grilled marinated S.A. octopus served on white bean puree, rocket, cherry tomatoes, olive oil and crusty bread	25.90
Seared yellow fin tuna served with olives, cherry tomato, baby capers parsley and steamed potato and sauce gribbish	
Lemon scented warm chicken salad with red pepper sauce, char-grilled zucchini and eggplant, chives and crusty pesto loaf	22.90
Char-grilled lamb loin served on smoky eggplant puree with tossed chickpeas, sweet potato ,baby spinach and dukka	22.90
Fillet of beef wrapped in bacon on roasted field mushroom (gf) with caramelized onion, gratinated blue cheese and red wine jus	32.90
VEGETARIAN TASTING PLATE	20.90
Design your own by choosing any four of our vegetarian dishes on our menu*	

MAINS CONTINUED..

STEAKS

Grain and pasture fed steaks from the char-grill served with potato gratin and garlic butter, roast tomato filled with char-grilled corn and chimichuri salsa

350g grain fed yearling rump (gf)	22.90
300g porterhouse sourced from the Clare valley (gf)	26.90
350g pasture and grain fed scotch fillet (gf)	28.90
500g teys brothers msa american cut t-bone (gf)	31.90

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

SIDE DISHES TO SHARE:

Buttered seasonal vegetables (v) (gf) 6.90

Hand cut potato wedges with rosemary salt, (v)(gf) 7.50
tomato relish and sour cream

Cherry tomato, Spanish onion, cucumber, parmesan and
rocket salad (v) (gf) 6.50

Sautéed button mushrooms and spinach with confit garlic (v) (gf) 7.50

Brown lentil dahl served with flaky pastry prata (v)(gf) 7.90

CONDIMENTS:

Hahndorf hot mustard .60

Hilton chimichuri salsa .60

Spicy hilton relish .60

Newman's horseradish .60

CHILDREN'S MENU

(available to children up to 12 years of age) 8.50

Grilled chicken breast
Crumbed calamari rings
Chicken nuggets
Tomato pasta

Children's menu served with salad, chips and tomato sauce (except pasta)

DESSERTS

Banana, caramel and chocolate pie served in a chilled glass with whipped cream	9.90
Poached pear and frangipane tart with vanilla bean icecream	10.90
Chocolate fondant with bailey's ice cream	9.90
Bowl of house made ice-cream and sorbet and pistachio biscotti	8.90
Selection of petit fours for two people	9.00
Farmhouse cheese with lavosh, oat biscuits, apple and caramelized fig	17.90

SWEET TREATS TO ENJOY AFTER YOUR MEAL OR WITH YOUR COFFEE:

Vienna shortcakes with lemon curd (v)	1.00
Crisp vanilla wafers biscuits (v)	0.70
Almond macaroons(v) (gf)	0.70
Chocolate, fig and kahlua slice	1.40
Chocolate hazelnut truffles (gf)	1.40
Petit four plate (one of each)	4.50

fedora's
Restaurant

HILTON HOTEL CORNER SOUTH ROAD AND SIR DONALD BRADMAN DRIVE. HILTON SA 5033
TELEPHONE 08 8443 8404

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Restaurant

DINNER MENU (MARCH 08)

STARTERS

Hot grilled garlic and herb foccacia (v)		5.90
Indian paratha (v)		7.90
Flakey pastry topped with aromatic spices, brunoise vegetables, honey and carraway		
Adelaide hills manzanillo and jumbo green olives marinated in chilli, garlic and rosemary (v)(gf)		7.50
Fried whitebait served with lemon mayonnaise		7.90
Grilled marinated sardines on crusty bread drizzled with chimichuri salsa and oven roasted tomatoes		10.90
Natural pacific oysters from coffin bay served two ways (gf)	(6)	15.90
	(12)	23.90
- red wine vinegar and eschallot dressing		
- soy and wasabi		
Risotto balls served with tomato relish and sour cream (v)		8.90
Trio of house made dips with char-grilled breads (v)		11.90
Salt and pepper eggplant on crisp baby cos, dressed with kashmiri relish tomato batons and coriander (v)(gf)		13.90
Stuffed zucchini blossom filled with curried egg puree on rattatouille with lime vinaigrette and crisp onion (v)(gf)		13.90
Duck leg cassoulet on crusty char-grilled bread with carrot cogs, borlotti beans and thyme		15.90

TASTE PLATE (SERVES TWO)	29.90
- Grilled saganaki cheese and lemon (v)(gf)	
- Olive tapenade on crusty bread (v)	
- Chimichuri marinated lamb skewer (gf)	
- Stuffed zucchini blossom (v)(gf)	
- Risotto balls with relish and sour cream (v)	
- Natural oysters with lemon (gf)	

MAINS

Hand made potato gnocci sautéed with tomato, garlic, globe artichoke and chorizo sausage	18.90
Linguine sauteed with crab meat, a chargrilled S.A. king prawn, julienne vegetables white wine and cream	18.90
Char-grilled marinated S.A octopus served on white bean puree, rocket, cherry tomatoes, olive oil and crusty bread	26.90
Roast chicken breast filled with preserved lemon butter with (gf) steamed ricotta and roast capsicum timbale, asparagus, chives and verjuice	24.90
Whole baby barramundi shallow fried till crisp served on garlic and chilli bok choy with sweet soy bean, chili and cashew paste	33.90
Rolled and roasted pure suffolk lamb loin served on smoky eggplant puree with tossed chickpeas, sweet potato ,baby spinach and dukka	28.90
Milk fed sweet valley veal fillet on creamy parsnip puree served with a porchini and tarragon ravioli	27.90
Fillet of beef wrapped in bacon on roasted field mushroom (gf) with caramelized onion, gratinated blue cheese and red wine jus	33.90
Vegetarian Tasting plate Design your own by choosing any four of our vegetarian dishes on our menu	21.90

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and rocket salad (v) (gf)

Sautéed button mushrooms and spinach with confit garlic (v) (gf) 7.50

Brown lentil dahl served with flaky pastry prata (v)(gf) 7.90

CONDIMENTS:

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Spicy hilton relish 0.60

Newman's horseradish 0.60

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