

# winter 2010 menu

lunch | 7 days  
dinner | wed to sun

## entrées

'00 mezze board 17.5  
selection of pesto, dips, italian olives &  
d dukkah w toasted pizza & turkish bread

casa salumi 18.5  
warmed duck rilette w blood orange marmalade, thin  
sliced serrano ham w cornichon & pickles  
served w grilled sourdough

st lucia calamari 16.5 - 30.0 main  
paprika & chili dusted squid w hummus & tabouli  
drizzled w coriander yoghurt

salmon brandade croquette 17.5  
w silverbeet & celeriac puree, watercress & crispy carrot  
salad & walnut oil dressing

'00 duck pancakes 16.5 - 30.0 main  
sauté of pak choy, bean sprouts & bamboo shoots  
w ginger & orange marmalade

sand crab spanakopita 19.5  
w tunisian carrot, peppery rocket & blood orange olive oil

tarago river goat's curd tart 17.5  
w zucchini, vine ripened tomatoes, roasted baby beetroot  
& cress salad & fig balsamic

spinach & taleggio soufflé 19.5  
w toasted pinenuts, basil & caponata sauce

Join us at hundred acre bar for our  
**Cooking Classes LIVE** @ the living room!  
Visit our website for more information!  
[www.hillstonestlucia.com.au](http://www.hillstonestlucia.com.au)

## mains

pistachio crusted salmon 32.0  
sweet green peas, green beans & pancetta  
w sauce verte & sea salted crisps

grain fed aged tenderloin 35.0  
w butter roasted parsnips, sautéed spinach  
& horseradish, mustard crème

bangalow pork loin 29.0  
w colcannon, italian vegetable stew & thyme jus

sicilian lamb meatballs 27.5  
tossed w spaghetti, neopolitana & basil  
topped w shaved reggiano

bengal vegetable curry 26.5  
chickpeas, sweet potato, pumpkin, pak choy & broccolini,  
w rice pilaf, mint raita & naan

lemon & garlic roasted ½ chicken 29.5  
w rosemary roasted chats, steamed winter vegetables  
& quince jus

blue swimmer crab lasagne 33.5  
w limoncello cream, grilled king prawns & watercress salad

## sides

roasted baby beetroot, caramelised walnuts,  
green beans & goats cheese w blood orange oil 9.5  
sautéed spinach & greens with horseradish butter 9.5

cabbage & prosciutto colcannon 9.5

shoestring chips w garlic mayonnaise 7.5

### please note one (1) bill per table

15% surcharge will apply on public holidays

**Please note** hundred acre bar can cater for vegetarian, gluten  
free & dairy free requirements. Please ask your friendly waiter  
for more information.