

M E N U

amuse bouche

DILMAH SINGLE REGION EARL GREY INFUSED DUCK CROQUETTE, STICKY
YANDINA GINGER WITH SMOKED ALMONDS AND LEMON BALM

second

LETTUCE GAZPACHO WITH POPCORN PRAWNS
FRENCH TOASTED BRIOCHE , FARM GATE GOATS CURD, SEASONAL
PEARS, SUGAR DUSTED CURRY LEAVES
RAINBOW TROUT , OSCIETRA CAVIAR PEARLS , BUCKWHEAT BLINI

third

ITALIAN PORK SAUSAGE ROLL, TOMATO RELISH ENHANCED IN SINGLE
ESTATE OOLONG
SAVOURY SCONE , COMPOTE OF ROSELLA, ENGLISH CAVE AGED
CHEDDAR , HIVE HONEY
SPICED HEN'S EGG BRIOCHE SLIDER

fourth

HUNT AND GATHER' BOTANICAL TARTS (GREEN PEA, CUCUMBER, HERB)
BLACKBERRY , GREEN TEA WITH JASMINE FLOWERS ENTREMET
HILTON SIGNATURE HONEY CAKE

to take

HILTON 'SUMMER 23' HARVESTED HONEY AND OBAN MALT GUMMIE
BUNCH OF THYME ' PRALINE WITH BEE POLLEN -INCORPORATING
GINGER, HONEY AND MINT TEA



Dilmah



Hilton
BRISBANE