

Starters

Caramelised garlic bread pull apart	K30
Charcuterie board (GFO)	K75
Cured meats, cornichons, olives, lavosh	
Roasted pumpkin and coconut soup (V, GFO)	K35
House bread, butter	
Twice baked three cheese soufflé (GF, V)	K55
Numundo beef carpaccio (GF)	K65
Thin sliced pepper crusted beef fillet, capers, parmesan, cress, olive oil	
Crab and herb tortellini	K60/K85
Lemongrass, ginger butter sauce	

Salads

The Pacific (V, GF)	K50
Grilled haloumi, garlic roasted tomatoes, beetroot, orange segments, cos heart	
Roasted pear (GF, V)	K55
Baked feta cheese, caramelised red onion, salad leaves	
Hilton POM Caesar (GFO)	K50
Cos lettuce, crispy bacon, egg, crouton, roasted garlic anchovy dressing	
Add grilled chicken	K15
Add smoked salmon	K25
Add grilled prawns *5	K30

Pasta & Rice *GF pasta available on request

Wild mushroom risotto (V, GF)	K70
Truffle, parmesan, crème fraiche	
Fettuccine carbonara *(GFO)	K65
Bacon garlic cream sauce, egg, parmesan	
Beef cheek pappardelle * (GFO)	K80
Italian tomato braised beef cheek, house made pappardelle, parmesan	

Feast Pizza

	regular/large	
Peperoni	K55	K80
Cheese, oregano		
Supreme	K60	K85
Ham, peperoni, chicken, bacon, mushrooms, olives, red capsicum, cheese		
Vegetarian (V)	K55	K80
Grilled Mediterranean vegetables, cheese, pesto mayonnaise		
POM special	K55	K80
Ham, pineapple, cheese, oregano		
Three cheese (V)	K50	K80
Mozzarella, cheddar, parmesan		
Chicken satay	K60	K85
Peanut sauce, Spanish onion, capsicum, coriander		
Smoked salmon	K75	K90
Sour cream, capers, Spanish onion		
Spiced lamb	K60	K85
Pumpkin, feta, parsley, mint oil		

Main Course

Chicken Maryland <small>(GF)</small>	K85
Roasted cauliflower puree, local greens, roasted chicken jus	
Rack of Lamb <small>(GF)</small>	K170
Hassel back potato, labneh, mint oil	
Beef fillet	K120
Potato croquettes, carrot fennel puree, wild mushroom jus	
Crispy skin salmon <small>(GFO)</small>	K120
Cous cous, roasted cherry tomato salad, peperonata	
Market fish <small>(GF)</small>	K120
Mash potato, salsa verde, lemon	
Fish and chips	K75
Beer battered fish, chips, garden salad, lemon, tartar sauce	
Beef rendang curry <small>(GFO)</small>	K75
Steamed rice, coconut greens, roti paratha	

Please advise your server of any dietary requirements.

Additional vegetarian and vegan option are available over the next page of our menu.

Numundo Beef

Our beef is flown in weekly from New Britain and is hand selected from Heifers & Steer's then dry aged for 7days before serving.

From the Grill

- Rib-Eye steak 450gm (GF) K190
- Rump steak 400gm (GF) K140
- Sirloin steak 200gm (GF) K110
- Sticky pork ribs rack (GF) K120

Make it a feast, add

- Bacon *2 K15
- Fried Eggs *2 K10
- Grilled prawns *5 K30
- Blue cheese butter K10

All grilled items are served with a side salad and choice of one sauce and one side from the list below

Sauces Additional sauce K5

Spicy BBQ

Shiraz and pepper jus (GF)

Wild mushroom (GF)

Salsa verde (GF)

Sides K30

Hasselback potatoes (V, GF)

Chips, tomato sauce, aioli

Steamed rice (V, GF)

Grilled corn, chipotle mayonnaise (V, GF)

Garden salad (V, GF)

Cauliflower gratin (V, GF)

Sautéed broccoli, beans and peas with almond butter (V, GF)

Rocket and parmesan salad (V, GF)

Mash potato (V, GF)

Dessert

Peanut butter lava pudding	K40
Vanilla ice cream, chocolate soil	
Sogeri pineapple delight <small>(GF)</small>	K40
Lemon cream, coconut dacquoise	
Feast cheesecake jar	K40
Mango, coconut crumble, cream cheese mousse	
Feast Sundae	K40
Vanilla ice cream, salted caramel sauce	
Fresh fruit platter <small>(GF)</small>	K55
Sliced seasonal local fruit	
House made ice cream	per scoop K10

Please ask your server for today's selection of flavours

Vegetarian Menu

Grilled corn (V, GF) Chipotle mayonnaise	K30
Rice paper rolls (VE) Cucumber, carrot, rice noodle, mint, basil, chilli	K50
Roasted pumpkin and coconut soup (VEO, GFO) House bread, butter	K35
Twice baked three cheese soufflé (GF, V)	K55
The Pacific salad (V, GF, VEO) Grilled haloumi, garlic roasted tomatoes, beetroot, orange segments, cos heart	K50
Greek salad (V, GF, VEO) Cucumber, tomato, red onion, olives, feta, lemon	K50
Falafel salad (V) Chickpea falafel, mixed leafy greens, spicy yoghurt dressing	K50
Buddha bowl (VE) Rice, cucumber, cabbage, wakame carrot, pickled radish, tofu, satay sauce	K60
Vegetarian nachos (V, GF) Kidney bean ragout, jalapeno, mozzarella, corn and tomato salsa	K65
Pumpkin soft-shell taco (V, VEO) Soft shell taco, honey roasted pumpkin, feta, pesto, rocket	K50
Sesame tofu stir fry (V, VE) Stir fried tofu with sesame, soy, ginger, local greens, steamed rice	K60
Coconut green curry (VE, GF) Vegetable green curry, steamed rice	K65
Pumpkin risotto arancini balls (V) Vegetable ratatouille, basil oil, parmesan	K55
Wild mushroom risotto (V, GF) Truffle, parmesan, crème fraiche	K70
Dhal and naan (VEO) Red lentil curry, steamed rice	K65
Mushroom carbonara (V, GFO) Mushroom, garlic, cream sauce, parmesan	K65
Pappardelle chili puttanesca (V) Olives, chili, mushrooms, garlic, roasted cherry tomatoes	K70
Vegetarian pizza (V) Grilled Mediterranean vegetables, cheese, pesto mayonnaise	K55/K80

(V) Vegetarian

(VE) Vegan

(VEO) Vegan option available

(GF) Gluten free

(GFO) Gluten free option available