

FEAST

To start

Feast grilled garlic bread	K25
French onion soup	K35
Mozzarella crouton	
Prawn and Lobster cocktail (GF)	K55
Poached prawn and lobster, lettuce, Marie rose sauce	
Anise braised pork belly	K55
Banana prawns, chilli jam	
Beef shin hash	K55
Carrot fennel puree, bone marrow, toast	

Salads

Roasted pumpkin (GF)	K45
Shredded chicken, brown rice, toasted coconut, local spinach, galip nut	
Greek salad (V, GF)	K40
Tomatoes, cucumber, Spanish onions, red capsicum, olives, oregano, feta	
Hilton POM Caesar salad	K45
Cos lettuce, shredded chicken, crispy chorizo, twice cooked egg, croutons, roasted garlic anchovy dressing	

Pasta & Rice

Mushroom ravioli (V)	K55
Spinach, almond butter	
Roast pumpkin and sweet corn risotto (V, GF)	K55
Basil oil, parmesan	
Chilli prawn and mud crab spaghetti (GFO)	K65
Garlic tomatoes, crustacean sauce	
Fettuccine cabonara (GFO)	K55
Bacon garlic cream sauce, egg, homemade pasta	
Spaghetti bolognese (GFO)	K60
Rich tomato beef ragout, pasta, parmesan	

Pizza

	regular/large	
Peperoni	K55	K75
Cheese, oregano		
Spicy meat balls	K60	K80
Olives, mozzarella, parmesan		
BBQ chicken	K60	K80
Bacon, mushrooms, cheese, BBQ sauce		
Supreme	K60	K80
Ham, peperoni, chicken, bacon, mushrooms, olives, red capsicum, cheese		
Seafood	K60	K80
Mixed seafood, cheese, garlic chilli, spring onion		
Vegetarian (V)	K55	K75
Grilled mediterranean vegetables, cheese, pesto mayonnaise		
The POM special	K55	K75
Ham, pineapple, cheese, oregano		

Please advise your server of any dietary requests
 V- Vegetarian, GF- Gluten Free, GFO- Gluten free option
 Please be advised request for take away will incur a k5 fee

Main

Feast half grilled chicken (GFO) Roast potatoes, pumpkin, buttered peas, gravy	K75
Moroccan spiced lamb rack Cous cous, grilled eggplant, peperonata	K120
Beef fillet medallions Potato croquette, pea puree, red wine sauce	K120
Crispy skin salmon (GF) Local greens, mushrooms, garlic cherry tomatoes	K120
Fish & chips Beer battered fish, chips, garden salad, lemon, tartar sauce	K65
Grilled double pork cutlet Mash potato, balsamic apple onion jam	K100
Cauliflower, pumpkin and cashew curry (V) Pilaf rice, spiced yoghurt, naan bread	K70

From the Grill

Exclusive to Feast – Numundo Beef

Our beef is flown in from New Britain and is hand selected from heifers and steers then dry aged before serving

- Sirloin steak 200gm K90
- Rump steak 400gm K120
- Rib-Eye steak 450gm K150

All grilled items are served with a garden salad, your choice of sauce: pepper, mushroom, red wine or hollandaise, and one side from the selection below

Side's K25

Mashed potato (V, GF)	Roast potatoes, pumpkin (V, GF)
Potato croquette (V)	Thick cut chips, tomato sauce, aioli (V)
Broccoli, almond butter (V, GF)	Buttered long beans, onions (V, GF)
Carrot batons, green peas (V, GF)	Steamed rice (V, GF)
Garden salad (V, GF)	

Dessert

Fresh fruit platter Sliced seasonal local fruit	K35
Apple tarte tatin Vanilla bean ice cream	K40
New York cheese cake Strawberry mint compote, cream, macaroons	K45
Fried banana sago crepe Caramel sauce, chocolate ice cream	K35
House made ice cream Please ask your server for today's selection of flavours	per scoop K10

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