

Soufflé Pie	Woodside Goats curd & beetroot double baked Soufflé, Beetroot Carpaccio, Beetroot Jam, Borscht Jelly.	17	Our signature cheese by <i>Woodside Cheese Wrights' Kris Lloyd</i> is an ashed goat and Jersey milk with a clean herbaceous palate.	Paracombe – Adelaide Hills Pinot Gris – apple, spice, light bodied	11
	Pangkarra Durum wheat pie of <i>Mushroom Man</i> mushroom duxelle, minted pea, candied tomato, grape seed.	16	Pangkarra is proudly a family owned and operated business, based in the Clare Valley, South Australia. Pangkarra flour is made from 100% durum wheat, grown on the fifth generation family farm, using sustainable farming practices. The grain is traditionally stone milled, which means it has more nutritional value and a lovely nutty, grainy taste.	Yalumba – Eden Valley Viognier – refreshing, spicy pear, citrus	11
Oysters	Coffin Bay Steam opened valentines Oysters, Thai Lime & soy dressing.	6-16 9-23	Pure Coffin Bay Oysters grow naturally in the nutrient rich waterways of Coffin Bay. We don't feed the oysters at all, they filter feed naturally from the bountiful enriched ocean. Located in the remote, unspoilt and pure waters of Coffin Bay.	Eliza – Padthaway Estate Pinot Noir chardonnay – crisp, elegant, fruits	12
Prawn	Sea River Trap Fisheries Ocean jacket cheek & Chinese pickled <i>SA Gulf Prawns</i> , Shitake crispy wonton, pickled vegetable & pineapple salad, <i>K.I Abalone</i> , Asian Greens.	19	<i>Hugh and Chris Bayly's Sea Rover Trap Fisheries</i> distinctly flavoured <i>Coffin Bay</i> Ocean Jacket cheek was one of the State's best-kept secrets until now! <i>S.A's Gulf</i> prawn licences are strictly monitored to maintain sustainable levels of natural stocks for future generations.	Alan & Vietch – Adelaide Hills Sauvignon Blanc - crisp, green, citrus	11
Pig	O'Connell's Pork belly Lechon Kawali, salted duck egg & tomato salad, crispy pig ears, birds eye chilli & garlic vinegar dipper.	17	<i>Tony O'Connell</i> from <i>O'Connell Meats in the Adelaide Central Markets</i> supplies the fine breed of Australian White. They are farmed in the Adelaide Hills & processed in Strathalbyn.	Wynns - Coonawarra Chardonnay – apple/pear, vanilla, oak	11
Ocean Trout	Sugar & seaweed cured ocean trout; <i>Lenswood</i> apple, daikon & bean sprout Kim Chi, <i>Pangkarra</i> & seaweed Lavosh.	17	<i>Lenswood</i> Cold store is a co-operative of 30 different apple and pear growers, the majority based within the <i>Lenswood</i> and Forest Range areas of the Adelaide Hills.	Turkey Flat - Barossa valley Rose – Blend, fresh, toffee	11
Kangaroo	Outback Pride Pepper berry & bush tomato rubbed <i>Macro Meats</i> roo saddle carpaccio, orange & quondong Chutney, Damper, Crispy Saltbush.	17	<i>Mike and Gail Quarmby</i> propagate native plants at <i>Reedy Creek</i> nursery in S.A.'s <i>South East</i> which are supplied to outback communities with the aim of supporting a renewable and sustainable native bush food industry run and owned by Australia's indigenous people called <i>Outback Pride</i> . Premier's Food Award winner <i>Macro Meats</i> supply quality assured roo to the domestic & export markets.	Maximus – McLaren Vale Grenache – delicate, earthy, spices	11
Rabbit	Greenslades Chicken & rabbit terrine, house made piccalilli, <i>Australian Capers</i> caper berry, <i>Beerenberg</i> hot seeded mustard.	18	"When you need to know how they grow" This is the motto used by the <i>Greenslades Family</i> , who produce free range poultry 100km north of Adelaide in Riverton at the top of the Yorke Peninsula in South Australia	Delacolline Estate – Port Lincoln Semillon – Sauvignon Blanc – lemon, lime, crisp	11
Garden	Summer salad of sliced baby zucchini, raw asparagus, heirloom carrots, baby French radish, soft boiled <i>Gawler River</i> quail eggs, dried zucchini flowers, edible flowers.	15	<i>Liz Barnes</i> at <i>Gawler River Quails</i> based at the beginning of the <i>Barossa Valley</i> painstakingly cares for these prized birds using no artificial hormones.	Fox Gordon - Adelaide Hills Princess - Fiano - lemon, green apple, herbs	11
Mussels	Kinkawooka Mussel pots served with chips, Aioli & Crunchy Bread. Choose your style from our blackboard selection.	24	Established in 1976, Kinkawooka is an owner-operated company located in Port Lincoln, South Australia. The cold clean waters of the Great Southern Ocean are home to some of the finest shellfish in the world; Kinkawooka shellfish grow and harvest premium shellfish to the highest standards of environmental sustainability and culinary quality.	Boston Bay – Watervale Riesling – crisp, elegant, fruits	11
Pasta	Pangkarra Spaghetti, <i>Beach Organics</i> palm sugar sambal roasted eggplant, okra, roasted butternut pumpkin, <i>Coriole</i> olive & semi dried tomato tapenade, <i>Australian Capers</i> .	31	<i>Beach Organics</i> offer a selection of imported and evocative "Traditional hand Made Artisan Foods", as well as fresh organic herbs and vegetables grown on the property. They are located close to the surfing beaches of Middleton and the historic township of Port Elliot, South Australia. <i>Coriole</i> has been producing fine table olives for over ten years, with Kalamata the principle variety.	Alan & Vietch – Adelaide Hills Sauvignon Blanc - crisp, green, citrus	11
Flounder	Coorong Wild Seafoods Salt & Pepper whole Flounder, Palabok with S.A squid, <i>Kinkawooka</i> Mussels & prawns in roasted prawn sauce & smoked mullet.	33	The unspoiled wilderness of the Coorong produces a delicate and sweet tasting flounder that fisherman <i>Glen Hill</i> brings home twice daily to his <i>Coorong Wild Seafood</i> processing premises at Meningie. The presence of flounder reflects the recovery of the ecosystem following the recent strong river flows.	Skillogalee - Clare Valley Gewürztraminer – spicy, grapefruit, fresh	12
Quail	Gawler River Quail Pan-Fried Quail, <i>Skara</i> bacon consommé, grilled cos hearts, green summer vegetables.	33	With flavours enhanced from the European Adriatic Coast of Croatia, the <i>Skara</i> family have bought their traditional small goods to the Adelaide Hills. Handcrafted and traditionally smoked, combined with fresh premium Australian meats, the uniquely flavoured produce is of the highest quality.	Running with the Bulls – Barossa Valley Tempranillo – cherry, young, tannins	11
Deer	Onkaparinga Valley Venison Sous vide of Venison loin, pickled Adelaide hills cherry, shallot tarte tatin, <i>Willabrand</i> fig & almond salad.	34	In June In June 2008 <i>Onkaparinga Valley Venison</i> was purchased by <i>Chris and Christine Tuckwell</i> . Chris has extensive deer industry research and development experience and has been involved in the Australian deer industry since 1988. O.V.V. will continue to provide premium quality Fallow venison to its clients based on Chris' industry and product knowledge, supported by Kevin's experience.	Boston Bay– Port Lincoln Merlot – delicate, earthy, spices	11
Whiting	K.I Fresh Seafood Crumbed King George Whiting, house made chips, house grebuche, age sweet vinegar, <i>Salad Greens</i> & <i>Kitchen Herbs</i> mesculin.	34	<i>Eddy Rademacher</i> has been a commercial fisherman for 30 years mainly fishing the waters of <i>Cape Jervis</i> & <i>Kangaroo Island</i> . He was a hook fisherman & mainly targeted snapper, calamari, red mullet, flathead & of course, the famous King George Whiting. They now own a shop in <i>Kingscote K.I.</i> full of local fish from the pristine waters of <i>Kangaroo Island</i> .	Dominic Versace – McLaren Vale Chardonnay – fresh, rich, complex	11
Lamb	Paringa Park Pan Roasted lamb rack, <i>Dirty Inc</i> & <i>Goodies & Grains</i> super grain salad, lamb cigar, minted yoghurt	35	<i>Dirty Inc</i> lentils are single origin, traceable, non GMO and grown in the pure clean dirt of Kangaroo island, South Australia. They are rich sources of dietary protein and minerals, are drought tolerant water wise crops and are natures fertilizers releasing valuable nitrogen into the soil for future crops.	Zema Estate – Coonawarra Cabernet Sauvignon – rich, blackcurrant, mint	13
Duck	Waechter's Confit duck leg, crispy duck breast, herbed <i>Egon's</i> purple congos, & raspberries, caramelised rambutan	34	<i>Matthew Waechter</i> reared his first duck at age seven & now free ranges ducks on Flaxmans Valley road, 10 km south of <i>Angaston</i> in the <i>Barossa Valley</i> . These Pekin ducks are gamey. <i>Egon & Rita Pedersen</i> have a 5 hectares of land nestled in the Adelaide Hills at Hahndorf, where they harvest purple Congo potatoes	Golding `John Francis` – Adelaide Hills Pinot Noir – soft, elegant, spices	13
Steak	Coorong Black Angus Hand Selected T-Bone, Mash Potato, <i>AMJ</i> Green Beans, Café de Paris Butter & your choice of local chutneys & mustards.	40	Hilton Adelaide's Butcher <i>Mark Dixon</i> has 34 years of industry experience & selects <i>Coorong Angus</i> beef which is grass reared on the coastal sand plain & grain finished at <i>Meningie</i> , without hormones, steroids or non therapeutic antibiotics.	Delacolline Estate – Port Lincoln Shiraz – full-bodied, plum, Pepper	11
Specials	Regional South Australian Changes weekly, see our Blackboard		Our chefs constantly source the finest produce from the <i>Adelaide Central Market, the hills and the coast</i> to give you an ever changing taste of our State.		

Sides

Bread	Coopers Sparkling Ale Beer bread with <i>Four Leaf Egyptian Gold Flour</i> clay-baked by our pastry chef, <i>Lucilla</i> extra virgin olive oil	8
Chips	AMJ Produce Pooraka Hand cut Sebago chip, <i>Murray River</i> pink salt	8
Salad	Coriole or Beerenberg Dressed leaves, tomato, & with <i>Coriole</i> Barbera verjuice or <i>Beerenberg</i> grain mustard & <i>Diana</i> olive oil	7
Baby Cos	Julius Dressing <i>Salad Green & Kitchen Herbs</i> Baby Cos, <i>Barossa</i> Speck, <i>Australian Capers</i> caper, Boiled <i>Cleland Gully</i> Eggs	8

Coopers Brewery was established in 1862 by *Thomas Cooper*. Clydesdale horses delivered his Sparkling Ale and Extra Stout from *Leabrook* direct to customer's homes until 1920, things have changed but the business remains in the family and the beer is still legendary. *Four Leaf* specialise in stone ground organic flours. *Lucilla* EVOO is made from the finest hand picked organic Frantoio & Leccino olives in historic *Willunga* by *Robyn Dahl and Michael Lewis*.

Chris and Margie Abbott of *AMJ Produce* operates from South Australia's biggest wholesale market at *Pooraka* supplying predominantly local S.A fruit and vegetables to hotels and restaurants throughout the State.

Coriole's verjuice is now in its tenth year of production although documented use of verjuice in cooking pre-dates the Magna Carta. *Beerenberg* farm in the historic *Adelaide Hills* town of *Hahndorf* make South Australia's favourite jams, chutneys and condiments.

The *Zehle* family noticed there was not a great deal of salad mix in the Adelaide market and saw there was niche market for *Salad Greens and Kitchen Herbs* as they were fast growing and in demand. After outgrowing their smaller farm in Longwood, the *Zehle* Family bought a 64 acre farm in Echunga. The flat land and good water supply in Echunga provides excellent conditions for growing fancy lettuces, herbs and bok choy.

Desserts

Ginataan	Hilton Vanilla ice cream, Tapioca Pearls, Warm Pandan & coconut milk foam, mango, banana, caramelised banana spring roll	15
Bombe	Buzz Honey Bush Mallee Ice cream, torched Italian meringue, with port poached Willibrand figs & chocolate honey combe	16
Chocolate	Haighs Milk chocolate water mousse, roasted cocoa nibs, warm salted caramel, micro mint	16
Pithiver	AMJ Produce Fresh peaches, frangipane, candied fennel, blood orange sorbet, almond bisquit	16
Fondant	Haighs Dark chocolate, licorice ice cream, chocolate dirt, caramelized citrus, chocolate melt-away	16
Semifreddo	White chocolate raspberry Semifreddo, Cotton Ville farms macerated berries, dehydrated raspberry leather, Beerenberg raspberry macaroon	15

Hilton Adelaide is proud to produce all of the daily breads, desserts and pastries from scratch from our pastry kitchen. Chef *Jon McKeigue* and his team create all of the daily breads, dessert and other sweets, including our luscious Vanilla Ice Cream.

Jude and Tim Crowe from *Buzz Honey* move their hives around the state to produce 100% Australian honey flavoured by: alfalfa, pink gum, cup gum, red gum, blue gum, Salvation Jane, orange blossom and our favourite bush mallee. Willibrand figs grown in Houghton at the base of the Adelaide Hills are hand picked at the height of season.

Haigh's chocolates, a fourth generation family business since 1915 is located at the heritage listed beehive corner on King William Street in Adelaide, South Australia's capital.

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Beerenberg farm is located in the historic *Adelaide Hills* town of *Hahndorf* make South Australia's favourite jams, chutneys and condiments.

Bite-sized Desserts

Please see our daily specials board for a selection of our delicious bite-sized desserts

Coffee **Vittoria Coffee 100%Arabic** 6
Cappuccino, flat white, café latte, long black, espresso, macchiato, ristretto and decaf

Tea **Dilmah Tea** 6
Rose with French Vanilla
Pure Peppermint
Ceylon young Hyson Green Tea
Prince Of Candy
Natural Ceylon Ginger Tea
Natural Roseship with Hibiscus

Stickies
Moroccan Tea
Rymill, June Traminer – Coonawarra 375ml 10/46
Bethany Cordon Pruned Late Harvest Riesling - Barossa Valley 10/49
Wirra Wirra `Mrs Wigley` Moscato – McLaren Vale 10/49



The Hilton Adelaide & Brasserie restaurant is committed to sustainable food practices. This menu is printed on 100% recycled paper

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