

Oysters \$3.50 each
Gazpacho salsa GF
Ponzu dressing
Natural \$3 each GF
Champagne

Charcuterie Plate \$25
Homemade pates, terrines &
cured meats

Soup of the night \$14

Chilled tomato soup with crabmeat & coriander **\$18 GF**

Seared scallops, butter baby scampi, cucumber salad, salmon pearls, crispy shallots, Thai dressing **\$24**
Reisling

Half quail wrapped in prosciutto and sage, carrot puree, fondant potatoes, asparagus, vine tomatoes, pomegranate emulsion **GF \$23**
Pinot Noir

Beef carpaccio, Dijon aioli, parmesan cheese, rocket, truffle oil **GF \$23**
Pinot Gris

Blue swimmer crab ravioli, soft white polenta, lemon tomato pulp, bell pepper confetti, black caviar **\$24**
Chianti

Grilled eggplant cigars, goat's cheese with porcini mushrooms, spinach and ricotta, lemon cous cous with almonds, asparagus **V \$22**
Merlot

Prawns with toasted coconut crumble, spiced pumpkin puree, chorizo, crispy baby squid tentacles **\$23**
Colombard

On the side...

Asparagus and beans, seeded mustard cream sauce, fetta **GF \$12**

Roasted vegetables **GF\$12**

Steamed vegetables **GF\$11**

Mashed potatoes, truffle oil **GF \$8**

Hand cut chips **\$11**

Belgian chips **\$8**

Pear and prosciutto salad, shaved fennel, roasted beets, mixed leaves, walnut dressing **GF \$15**

Globe Caesar, cos lettuce, crispy prosciutto, croutons creamy parmesan & anchovy dressing small **\$10** medium **\$16**

Rocket, artichokes & parmesan **GF** small **\$12** medium **\$18**

Globe garden salad, pine nuts **GF** small **\$12** medium **\$18**

globe

food | wine | coffee

Dinner menu created by Chef Chad Miskiewicz and the Globe team

Angus sirloin 250gm \$44

or

Grilled Wagyu sirloin 250gm MBS 4+ \$55

Both steaks are served with hand cut chips, béarnaise, red wine jus **GF**
Cabernet Sauvignon

Beef fillet 250gm, potato and bacon cake, hommus, asparagus, vine tomatoes, beef crumbs, green peppercorn sauce **\$45**
Grenache Shiraz Mourvèdre

Grilled Wagyu beef burger, in a toasted sour dough bun, caramelised onion jam, Dijon mustard, smear of goat's cheese, crisp lettuce **\$25**

Add hand cut chips for \$6.50

Cabernet Sauvignon, Shiraz

Lamb cutlets, cauliflower puree, gnocchi, olive tapenade, broccolini **\$42**
Shiraz

Chickpea and spiced tomato cassoulet, roasted sweet potato, wilted spinach **V GF \$36**
Sauvignon Blanc

Five spiced duck breast, du puy lentil and mushroom ragout, seared scallops on parsnip puree **GF \$38**
Pinot Noir

Confit of chicken leg, garlic and potato mash, sauté of white bean and artichokes, shaved beetroot, frisee lettuce **\$36 GF**
Tempranillo Malbec

Pasta of the day with rocket, pecorino, cherry tomatoes, chilli **V Entrée \$24 Main \$34**
Shiraz Grenache

Pan-fried gnocchi, slow roasted tomatoes, goat's cheese, spinach, balsamic, walnuts **V entrée \$22 main \$34**
Sancerre



V- Vegetarian GF- Gluten Free

Healthy Options – A Hilton healthy choice



Steamed or roasted fish on cucumber & tomato salsa **\$38 GF**
Chardonnay

Fish of the night, lemon & pea puree, smoked paprika emulsion, crispy sweet potato, cucumber gel **Market Price GF**
Chardonnay

Scallop and prawn risotto, Asian greens, tomato, curry leaf & leek oil **GF**
entrée **\$24**, main **\$42**
Sauvignon Blanc Semillon

Seafood plate, garlic king prawns, chilli mussels, lemon and parsley fish, scallops, grilled squid, hand cut chips **GF \$44**
Sancerre

Decadent desserts created by Pastry Chef Peter Cox

Honey semolina cake, apricot ice cream

Yoghurt parfait with strawberries

Cosmopolitan Bombe Alaska, lime meringue, cranberry ice cream, vodka brulee **GF**

Strawberry and raspberry champagne trifle **GF**

Chocolate marquise, coconut ice cream, curry anglaise

Crème brulee, cherry blondie, biscotti, raspberry coulis

\$16 each

Choose your cheese...

Served with lavosh bread

Please see your wait staff for today's cheese selection

50gm \$10 ■ 100gm \$17 ■ 150gm \$25 ■ 200gm \$30

Credit card payments incur a merchant service fee of 1.5% in addition to the total amount payable.

