



## LUNCH MENU

<b>Chili Caramel Fried Chicken</b> (df, gf) Green mango, papaya, mint, peanut, lime	\$26
<b>Aubergine Chile</b> (vgn, df, nf) Braised freekah, chiptole hummus, mustard cress	\$24
<b>Caprese Panzanella</b> (veg) Heirloom tomatoes, mozzarella di bufala, crostini, basil, balsamico	\$25
<b>West Caesar Salad</b> (add smoked chicken \$7) Baby gem lettuce, croutons, bacon, parmesan, Caesar dressing	\$23
<b>250g Steak Frites</b> (gf, nf) MB2+ sirloin, Cafe de Paris butter, red wine jus, shoestring fries	\$45
<b>Sammy Mac Burger</b> (nf) Double smashed beef, shredded lettuce, cheese, BnB pickles, burger sauce and fries	\$27
<b>Tigern Prawn Agio Olio E Peperoncino</b> (nf, df) Spaghetti, garlic, peperoncino, white wine, parsley, black olive crumbs	\$43
<u>Sides</u>	
<b>Truffled Shoestring Fries</b> (veg, nf) Parmesan, parsely, aioli	\$14
<b>Caramel Miso Sugarloaf Cabbage</b> (veg, vgn, df) Whipped sesame, fried onions	\$15
<b>Mixed Salad</b> (veg, vgn, df) Mixed baby leaves, tomato, cucumber, raspberry vinaigrette	\$10

### TUESDAY

**\$27 Angus Steak**

12pm onwards

### WEDNESDAY

**\$28 Schnitzel + house beverage**

12pm onwards

### THURSDAY

**\$15 Negroni**

6pm onwards

### HAPPY HOUR

**Mondays to Saturdays**

4:30pm to 6:30pm

Treat yourself to more of  
what you love with  
up to 25% off and  
500 bonus points\*



Hilton  
HONORS

All produce are prepared in an area where allergens could be present.  
For those with allergies, sensitive to certain ingredients, and would require special dietary requirements, please let us know.

10% surcharge applies on public holidays.