

SOLANDER
DINING AND BAR

LUNCH MENU

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

DF- Dairy Free GF- Gluten Free NF- Nut Free V- Vegetarian VGN- Vegan
Seafood Origin: AUS- Australian IMP- Imported MIX- Mixed Origin

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.