



SALUMI & CHEESE

Our Salumi and Cheese selection vary upon what's seasonal. Please ask our staff for current choices.

CHEESE BOARD | Single Cheese: **\$16** | Platter: **\$24**
Selection of cheeses paired with fresh fruits, crackers, grissini & condiments.

SALUMI BOARD | Single: **\$16** | Platter: **\$24**
Chef's selection of assorted cured meats, served with olives, crackers, grissini & selected condiments

SALUMI & CHEESE PLATTER **\$30**
A combination of cured meats and cheeses paired with fresh fruits, nuts, olives, grissini, crackers & selected condiments

STARTERS

GARLIC BREAD **\$8** | Add Cheese **\$2**
toasted sourdough w/ garlic & herb butter infused, made in house

EGGPLANT CHIPS **\$12**
crispy eggplant chips with kewpie mayo. **V DF**

ARANCINI **\$13**
3 beef ragu arancini balls served with napoletana sauce and topped with parmesan

BAKED GOAT CHEESE **\$12**
baked goats cheese, topped with roasted nuts served with aperol fruit salsa. **V, GF**

CHICKEN MEATBALLS **\$12**
Italian style chicken meatballs with parsnip puree, egg sauce, and crispy kale **DF**

BABY SQUID **\$14**
fried baby squid tentacles with squid ink aioli. **DF**

40°C SALMON **\$15**
slow cooked salmon with pea puree, pickles and herb oil. **GF, DF**

MUSSELS ARRABBIATA **\$18**
pan fried mussels coated in traditional spicy arrabbiata sauce. **DF, GFO**

MAINS

CHICKEN PARMIGIANA **\$26**
crumbed chicken breast topped with a Panton Hill cheese blend served with fries and garden salad.

FISH & CHIPS **\$24**
ginger beer battered flake served with tartare sauce chips and garden salad. **DF**

DUCK NEST **\$28**
confit duck breast sitting on roasted vegetables topped with cherry jus and fried leeks. **GF, DF**

FISH OF THE DAY *market price*
pan seared fish served with spicy pilaff and puttanesca sauce. **GF**

BEEF RIBS **\$30**
braised beef ribs with creamy corn, roasted pumpkin and red wine jus.

WAGYU BEEF BURGER **\$26**
200g Wagyu grade beef patty, aged cheddar, onion and fig jam on a brioche bun served with chips.

ROLLED PORK NECK **\$32**
rolled pork neck, stuffed with black truffle and mushrooms served on bed of polenta and red wine jus. **GF, DF**

LAYERED RATATOUILLE **\$22**
steamed quinoa served with spicy arrabiata and layered with roasted vegetables. **VG, GF**

LAMB TO SHARE **\$65**
honey glazed lamb shoulder served with marjoram salsa and two sides of your choice (suitable for two). **GF, DF**

GRILL

PORTERHOUSE **\$32**
300g grass-fed beef served with roasted vegetables & chips with your choice of sauce: red wine jus, pepper or garlic. **DF, GFO**

SCOTCH **\$38**
300g grass-fed beef served with roasted vegetables & chips with your choice of sauce: red wine jus, pepper or garlic.

PORK RIBS **Half Rack \$32 | Full Rack \$59**
pork ribs rubbed with signature spices and glazed with BBQ sauce, served with garden salad and chips. **DF, GFO**

SALAD

ORANGE AND FENNEL SALAD **\$19**
shaved fennel with orange segments, candied walnuts and watercress dressed in lemon vinaigrette. **VG, GF**

ANCIENT GRAIN SALAD **\$19**
Add Lamb **\$5**
a mixed grain salad w/ quinoa, chickpea, sweet potato, cauliflower, barley & pepitas topped with cranberries. **VG, GFO**

CHARGRILLED VEGETABLE SALAD **\$19**
charcoaled vegetables dressed with coriander and lime dressing. **VG, GF**

PEACH & PROSCIUTTO SALAD **\$19**
sliced prosciutto w/ peach wedges, mixed leaves, buffalo mozzarella, fresh lemon zest topped with extra virgin olive oil. **GF**

PASTA & RISOTTO

RICOTTA GNOCCHI **\$24**
with spinach puree, balsamic reduction and shaved parmesan. **V**

SPAGHETTI MEATBALLS **\$24**
traditional pork and beef meatballs served with Napoli sauce.

RISI E BISI **\$22**
pancetta and green pea risotto. **GF, VGO**

TRUFFLE MUSHROOM **\$22**
roasted mushroom medley and black truffle risotto. **GF, VGO**

Sides

FRIES	\$8
ROASTED GREENS	\$8
HONEY ROASTED CARROTS	\$9
MARJORAM CHAT POTATOES	\$8
GARDEN SALAD	\$6

DESSERTS

DOUBLE CHOCOLATE BROWNIE **\$12**
rich fudge chocolate brownie topped with white and dark chocolate mousse & chocolate gelati

TRADITIONAL TIRAMISU **\$12**
coffee dipped savoiardi biscuits w/ mascarpone custard topped with chocolate dusting

PISTACHIO MOUSSE **\$12**
served with mixed berry coulis **GF**

GF - Gluten Free
DF - Dairy Free
V - Vegetarian
VG - Vegan
VGO - Vegan Option
GFO - Gluten Free Option

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SEE OUR SPECIALS BOARD FOR MORE OPTIONS