



A FRESH APPROACH TO DINING PLEASURE

1-10 PER 200 GRAMS



## Grazing

A NEW APPROACH TO YOUR DINING PLEASURE. SELECT ONE OR SEVERAL DISHES OF ENTREE SIZE PORTIONS AND MAKE UP AN INTERESTING MENU. OR HAVE A BANQUET.

ONE ITEM PER PERSON \$8.00; TWO ITEMS PER PERSON \$15.00;  
THREE ITEMS PER PERSON \$21.00; FOUR ITEMS PER PERSON \$26.00

**SMOKED SALMON AND ASPARAGUS TURNOVERS**  
Baked in a fluffy pastry and served with an Apple and Horseradish Cream Sauce

**PETIT BOUILLABAISE**  
An assortment of fresh seafood in a Saffron and Pernod flavoured broth, served with bread croutons and Sauce Crioli

**CHICKEN YAKITORI**  
Tender Chicken pieces and Leeks, grilled on a skewer, served on a bed of rice with Teryaki Sauce

**DEEP FRIED SEAFOOD COLLATION**  
Fresh seafood dipped in batter and crisply fried

**LINGUINI MARINARA**  
Green Pasta topped with Mussels and Shrimps in an Italian Herb Sauce

**SUMMER VEGETABLE CREOLE**  
Tender garden vegetables braised in Creole Sauce and served in a baked pumpkin shell

**VEGETABLE CURRY AND RICE CAKE**  
Medium hot Vegetable Curry served with an Indonesian Rice Cake

**POACHED FILLET OF PERCH "NANTUA"**  
Delicate Perch fillet served with Lobster Butter Sauce and Lobster medallion

**HOME SMOKED BREAST OF DUCK**  
Arranged with seasonal Beans and Lettuce and dressed with Red Currant Vinaigrette

**GREEN ASPARAGUS AND BUG TAIL SALAD**  
Moreton Bay Bug Tails tossed in lemon dressing with Asparagus and crisp Lettuce leaves

**SCALLOP AND PRAWN BROCHETTE**  
Scallops wrapped in Bacon, skewered with King Prawns served on a bed of Rice with Sauce Choron

**SPICY THAI SQUID SALAD (NAM PLA MAEK)**  
Sliced Squid tossed with chilli paste, lemon juice and spring onions

**TORTELLINI IN HERB CREAM SAUCE**  
Flavoured with fresh Herb Cream Sauce and topped with a julienne of Ham and Mushrooms

**HOME SMOKED RAINBOW TROUT**  
Served with a salad of Avocado and Orange segments in Grapestone dressing

**BAKED EGGPLANT WITH PASTA**  
Layers of Pasta and Eggplant gratinated with Cheese and served with stewed Tomatoes

**PANFRIED CALF'S LIVER**  
Served with a Minted Citrus Sauce

**BROCCOLI AND CORN CROQUETTES**  
Bound together in a tasty Cheese Cream Sauce

**VEAL KIDNEYS IN MUSTARD SAUCE**  
Thinly sliced Kidneys flambéed in cognac, and quickly simmered in Mustard Sauce

**CHICKEN, MUSHROOM AND VEGETABLE TERRINE**  
Served with piquant Tomato Chutney

**TUNAFISH POCKET**  
Chunks of Tunafish with Olives, Onions, Tomatoes and Fetta Cheese in a pita bread pocket





### Welcome to The Market Place Café

In particular, welcome to our new "grazing" concept,  
a fresh approach to your dining pleasure.

Our Executive Chef has created a wide selection of dishes,  
with emphasis on market fresh produce and portion sizes which are  
similar to an entree serve.

This will give you the opportunity to be more adventurous in your  
dining, or to simply have a snack.

Of course, some of the traditional old favourites are still on the menu.

Bon appetit!





## Appetisers

### NATURAL ROCK OYSTERS

SIX \$8.50 TWELVE \$14.00

Served with your choice of Red Wine Vinaigrette or Cocktail Sauce

SEA SHRIMP AND AVOCADO COCKTAIL \$9.50

Served chilled and masked with a Brandied Cocktail Sauce

GUACAMOLE DIP \$7.50

Spicy Avocado with Tomato Concassee served with Corn Chips

### OYSTERS KILPATRICK

SIX \$9.00 TWELVE \$15.00

Grilled on the Shell with chopped Bacon and Worcestershire Sauce

CHICKEN LIVER PATE \$7.50

Individual serve of Chicken Liver Pate blended with Green Peppercorns and served with Rye Bread

ROLLMOPS \$8.00

Marinated herrings, served with Sour Cream dressing

## The Soup Kitchen

SOUP OF THE DAY \$4.50

Please refer to Blackboard Menu

MINESTRONE \$4.50

Traditional vegetable soup served with grated Cheese

CHILLED YOGHURT & PAW PAW SOUP \$5.00

CREAM OF CHICKEN AND CORN \$4.50

## Popular Snack Menu

CLUBHOUSE SANDWICH \$8.00

A Triple Decker filled with Bacon, Chicken, Tomato, Lettuce and hard-boiled Egg served with French Fries

THE FAMOUS HILTON BURGER \$8.50

A 200 gr. Beef Burger on a Toasted Bun, topped with your choice of Cheese, fried Egg or Bacon

BAGELS FILLED WITH SMOKED SALMON \$9.50

A Yeast Bun filled with Scottish Smoked Salmon and Cottage Cheese

SPANISH OMELETTE \$8.00

Open-faced Omelette with diced Mushrooms, Ham, Onions, fresh Herbs and Tomatoes

OPEN-FACED DANISH SANDWICH OF YOUR CHOICE \$8.00

We suggest Leg Ham, Roast Beef, Cheese, Smoked Turkey, Tuna Fish or Egg Salad

MEXICAN TACOS \$8.00

Crisp Corn Shells filled with Spicy Minced Beef, chopped Onions, Tomato and grated Cheese

CHINESE SHRIMP AND SESAME TOAST \$8.00

Cut in Fingers and served with a Plum, Chilli Dip

CHEF'S MARKET SALAD \$9.00

Julienne of Ham, Cheese, Roast Beef and Chicken presented on Lettuce Heart and garnished with Tomato, Cucumber and Green Asparagus – served with a dressing of your choice

THE SALAD BAR \$3.50

Make your favourite Salad to accompany your meal

### ANTIPASTO

LUNCHEON BUFFET \$10.00

FEATURING ASSORTED HORS D'OEUVRES, INCLUDING DESSERT & COFFEE \$14.00

### INTERNATIONAL

DINNER BUFFET \$19.00

FEATURING HOT AND COLD DISHES, DESSERT & COFFEE





## Main Fare

ALL ITEMS ARE ACCOMPANIED WITH FRESH MARKET VEGETABLES

CATCH OF THE DAY \$12.00  
Please refer to Blackboard Menu

ROAST OF THE DAY \$12.00  
Please refer to Blackboard Menu

GRILLED FILLETS OF KING GEORGE  
WHITING \$12.00  
Served with Caper Hollandaise Sauce

SIRLOIN STEAK "MAITRE D'HOTEL" \$12.00  
240 gr. prime Sirloin, grilled to your liking, served with  
Herb Butter, French Fries and grilled Tomato

FILLETS OF BARRAMUNDI MEUNIERE \$12.00  
Served panfried with Lemon Butter Sauce and topped with  
sauteed Pineapple and sliced Bananas and served with  
Sesame Sauce

GRILLED 400GR. TEXAS T-BONE \$12.00  
Mouth-watering fare, served with Idaho Potato filled with  
Sour Cream and Chive Topping

CRUMBED PORK SCHNITZEL \$10.00  
Golden brown panfried Schnitzel served with French Fries

INDONESIAN NASI GORENG \$10.00  
The traditional Indonesian dish with Shrimps, Chicken and  
Lamb, topped with a fried Egg and Kiroepok

GRILLED MARINATED LAMB KEBAB \$10.00  
Served with Almond Rice and Yoghurt Mint Sauce

"COQ AU VIN" \$10.00  
Succulent Chicken pieces simmered in a rich, Red Wine  
Sauce, served with Buttered Egg Noodles

## Desserts

MANGO-YOGHURT PARFAIT \$6.50  
With Chocolate Mint Sauce

RASPBERRY MACAROON TRIFLE \$5.00  
Flavoured with a touch of Amaretto

CHOCOLATE GRAND MARNIER MOUSSE \$5.25

FRESH STRAWBERRIES \$6.50  
With a choice of whipped Vanilla Cream or Ice Cream

CRISP AMERICAN-STYLE WAFFLE \$6.50  
Served with seasonal berry Ice Cream

AMERICAN CHERRY CHEESE CAKE \$4.00

BAKED DEEP DISH APPLE PIE \$5.00  
Served warm with Cream or Ice Cream

CAKE OF THE DAY \$4.00

BAKED CARAMEL CUSTARD \$4.00

ASSORTED FRESH FRUIT PASTRIES \$3.00

SLICED SEASONAL FRESH FRUITS \$6.00

INTERNATIONAL CHEESE SELECTION \$6.50

## Beverages

FRESHLY BREWED COFFEE \$1.60

DECAFFEINATED COFFEE \$1.60

POT OF FRAGRANT TEA \$1.60

CAPPUCCINO \$1.90

VIENNA COFFEE \$1.90

ESPRESSO \$1.90

LIQUEUR COFFEE \$7.00

HOT CHOCOLATE \$2.00

ICED COFFEE \$2.00

GLASS OF MILK \$1.20

THICKSHAKE \$2.50

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*Hilton International*

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**ADELAIDE**

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