

DESSERTS

Chocolate and Marshmallow Bake served in a skillet with decadent biscuit base	12.50
Apple Pie apple liqueur toffee, mascarpone, ice cream, sour apple gel and smoked maple syrup	12.50
Raspberry Semifreddo chocolate crumbs, raspberry meringue, fresh berries, raspberry gel, herb sorrel	12.50
Passionfruit and White Chocolate Mousse biscotti crumble, mango, honey and mint salad	12.50
Trio of Artisan Cheeses served with fig jam, assorted crackers and seasonal fruit	19.50

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FROM THE BAKERY

Baked Artisan Bread V served with assorted flavoured butters	9.00
Garlic Bread V toasted sourdough bread with garlic butter	9.00
Bruschetta V pesto cheese mousse, grilled eggplant, spinach, cherry tomatoes and shaved parmesan	14.00

ENTREE

Fried Calamari* DF lightly fried lime and pepper calamari served with nuoccham, jalapeno mayo and bean sprouts	17.50
Palava Prawns GF pan seared NT prawns, toasted pepitas, spring onion and a creamy Portuguese sauce served with quinoa pilaf	17.50
Teriyaki Pork Belly GF teriyaki glazed caramelised grilled pork belly with a pineapple and fennel salad and pork crackling	18.00
Scallops* GF Canadian seared scallops on pea puree with mango salsa and peri peri dressing	18.50

SALADS

Grain Salad V,GF wild black rice, grilled butternut pumpkin, hummus cherry tomato, Greek dressing, harissa yoghurt with micro greens	22.50
Prawns, Crab and Mango* sautéed NT garlic prawns, Blue Swimmer Crab, NT mango, with fresh avocado, cherry tomatoes, cucumber, radish and rocket leaves, in a house made vinaigrette	24.50
Roquefort Salad GF honey bacon, cherry tomatoes, fried shallots, and crisp iceberg lettuce with crumbled Roquefort cheese and house made blue cheese dressing	22.50
Beetroot and Lentil V,GF roasted beetroot, baby kale, Granny Smith apple, lentils, with balsamic dressing and crumbed goat cheese	23.50

BURGERS AND SANDWICHES

American Double Cheese Burger 2 x 100g pasture fed Wagyu beef patties, American cheese, horseradish mayo, cheesy mustard (Frenchies), tomato ketchup, chopped gherkin and Spanish onion served on a soft bun with thick cut chips	22.50
Chicken and Avocado char-grilled chicken breast, cos lettuce, fresh tomato, Spanish onion and Hass avocado in a freshly baked roll with seeded mustard butter and aioli served with thick cut chips	21.50
DoubleTree Club Sandwich grilled chicken, bacon, fried egg, virgin ham, cheddar cheese, lettuce, tomato and cheesy mayo served with thick cut chips and pickled vegetables	22.50
Thai Fish Cake Sliders* grilled Thai fish cakes on soft brioche bun with sweet chilli mayo and Asian slaw and thick cut chips	19.50

FROM THE GRILL

Pasture Raised Black Angus OP Rib Eye on the bone (400 G)	39.50
Pasture Raised Black Angus scotch fillet (300 G)	37.50
Wagyu Rump (300 G)	38.50

All served with a choice of thick cut chips or mashed potato,
and salad or vegetables.

Choice of Sauces

red wine jus | peppercorn jus | creamy mushroom | chilli butter

INTERNATIONAL

Argentinian Spiced Pan Roasted Chicken Supreme GF served with a thyme, garlic, and shallot puree, sautéed potatoes, garlic and spinach, dressed with chimichurri	32.50
Southern Sri Lankan Chicken Curry GF,DF served with aromatic rice, mango chutney, pappadums and pineapple raita	29.50
NT Barramundi beer battered Humpty Doo barramundi served with thick cut chips and salad	34.50
Lime and Pepper Salmon* lime and pepper dusted Tasmanian salmon fillet, green pea puree, grilled asparagus and crushed Kipfler potato	34.00
Nasi Goreng* seafood stir-fried rice, chicken satays, fried egg served with cucumber and onion salad	29.50
Mushroom Penne Pasta V Shiitake and fungi mushrooms cooked in a creamy sauce tossed in penne pasta with pickled peas, hickory smoked tomato, grana padano and a drizzle of truffle oil	28.50
Green Risotto V asparagus spears, green peas, broad beans, arugula, basil pesto and crispy kale	28.50

SIDES

Sautéed Broccolini and Almonds V,GF baby broccolini, roasted slithered almond, garlic butter and lemon	9.00
Thick Cut Chips V with aioli and ketchup	8.00
House Made Mashed Potato V,GF with garlic oil and cracked pepper	8.00
Crumbed Onion Rings V with jalapeño mayo	6.00

*seafood imported from outside of the NT
*V Vegetarian, DF Dairy Free, GF Gluten Free