



SET MENU 2

\$65PP

SOMETHING TO SHARE

GARLIC PIZZA (V)

Crushed garlic and EVOO topped with mozzarella and oregano

ENTREE (CHOICE OF)

BRUCHETTA

Marinated bocconcini, tomato, spanish onion, fresh basil and chilli jam

FRIED CALAMARI S&P

Fried calamari with rocket parmesan salad and lime aioli

GRILLED KING PRAWNS

With lime aioli and herbs

CRISPY CHICKEN WINGS

Served with buffalo and ranch sauce

SWEET POTATO AND CAULIFLOWER CROQUETTES

Served with parmesan and lime aioli

MAINS (CHOICE OF)

PAN FRIED SALMON

Served with cauliflower puree, grilled asparagus, herbed potato and capers, and salsa verde

CRISPY PORK BELLY

Served with vegetable mash, red wine jus, apple and date chutney, and herb salad

1000 GUINEAS PORTERHOUSE STEAK

Served with chips, salad and herb butter

EYE FILLET 200G

Served with chips, salad and herb butter

WILD MUSHROOM AND TRUFFLE RISOTTO

LINGUINE PESCATORE

Sautéed tiger prawns, scallops, mussels, chilli, garlic, olive oil, parsley, confit garlic and tomato, lobster stock and white wine

DESSERTS (ALTERNATING)

CLASSIC TIRAMISÙ

Flavour note: creamy patron XO cafe and frangelico liqueur

HONEY AND PISTACHIO SEMIFREDDO

With fresh berries and lemon crumb



THE HILL

CAFE RESTAURANT BAR