



THE HILL

CAFE RESTAURANT BAR

TO SHARE

VEGAN OPTION
VEGETARIAN
GLUTEN FREE

V
GF

CARNIVORES PLATTER

SERVES 2 PEOPLE | \$55 PER CUSTOMER

1/2 RACK OF PORK OR BEEF RIBS, CRISPY PORK BELLY, WAGYU RUMP 250G, GRILLED PORTUGUESE THAI CHICKEN AND FLAT BREAD

ADD YOUR FAVOURITE SIDES TO YOUR PROTEINS

SOMETHING TO SHARE

BRUCHETTA 🌱 Marinated bocconcini, tomato, spanish onion, fresh basil and chilli jam	15
CHICKEN WINGS With buffalo and ranch OR smokey glaze sauce	15
GRILLED OCTOPUS Romesco sauce, lime and herbs	19
SALT & PEPPER FRIED CALAMARI Served on rocket and parmesan salad with lime aioli	16
SWEET POTATO & CAULIFLOWER CROQUETTE (V) With lime aioli and parmesan	14
ITALIAN PORK AND BEEF MEATBALL Slow cooked meatball, napoli, parmesan, gremolata, grilled crusty bread	15
THREE CHEESE DIP Gouda, gruyere, edam served with grilled ciabatta bread	15
GRILLED KING PRAWNS Served with lime aioli and herbs salad	21
OYSTERS OF YOUR CHOICE 1/2 DOZ OR FULL DOZ Natural - With red wine vinegar and shallots Kilpatrick	24/44 27/48
HILL'S ENTRÉE TASTING PLATE Wings, croquettes, calamari, three cheese dip and grilled ciabatta bread	48

OUR FAVOURITES

PAN FRIED ATLANTIC SALMON With cauliflower puree, herbed potato and capers, grilled asparagus, herbs and salsa verde	36
CRISPY SKINNED PORK BELLY With vegetable mash, red wine jus, apple and date chutney, and herb salad	35
BRAISED BEEF CHEEK (GF) Slow cooked beef cheek served with garlic mash, seasonal wild mushrooms, buttered spinach, red wine jus and herb gremolata	36
ROASTED PUMPKIN AND GRAINS With whipped fetta, braised lentil, brown rice quinoa, toasted walnuts and herb salad with pomegranate (V) Add chicken or halloumi \$5	26
SLOW COOKED LAMB SHOULDER Served with roasted heritage carrots, garlic mash, red wine jus and herb salad	36
MAIN SZECHUAN FRIED CALAMARI Served with chips and salad, lemon wedge and nouc cham sauce	27
PORTUGUESE CHICKEN With grilled thigh fillet served with simple salad, chips, home-made pita bread and tzatziki	34
BEER BATTERED FISH AND CHIPS Served with simple salad and tartare sauce	28
CHICKEN PARMIGIANA Crumbed chicken breast topped with ham, napoli sauce, mozzarella cheese served with simple salad and chips	29
NASI GORENG (GF) Indonesian style fried rice with pork, chicken, prawn, green vegetables, chili with fried egg, coriander and fried shallots	29
SATAY CHICKEN Chicken breast cooked in mildly spiced creamy satay sauce served with jasmine rice, green vegetables topped with fried shallots, bean sprout and coriander	28
BEEF BURGER With angus beef patty, lettuce tomato, cheese, bbq sauce, aioli, onion rings and chips	26
STEAK SANDWICH 150g Scotch roll, crispy bacon, fried egg, cheese, lettuce, tomato, aioli and BBQ sauce and chips	28

ALLERGENS

While The Hill Restaurant will endeavour to accommodate requests for special meals for customers who have food allergies, we cannot guarantee completely allergen free meals due to potential trace allergens in the working environment and supplied ingredients.

FROM THE CHAR GRILL

(Served with a choice of chips or mash or salad)

PORTERHOUSE 300G 1000 guineas, grass feed Chef recommended cooking temperature medium rare to medium	45
EYE FILLET 200G Shorthorn, grain fed 150 days Chef recommended cooking temperature medium rare	46
RIB EYE 400G Shorthorn, grain fed 150 days Chef recommended cooking temperature medium	54
WAGYU RUMP 250G Grain fed 450D, MS 6+ Chef recommended cooking temperature medium rare	43

SLOW COOKED RIBS

Grilled and generously basted with Hill's BBQ basting. Served with a choice of chips or mash or salad

PORK DINOSAUR RIBS HALF/FULL	49/68
BEEF RIBS	42/64

SAUCES

GARLIC BUTTER	3
PEPPER	4
MUSHROOM	4
RED WINE JUS	6
AIOLI	2

SIDES

SAUTEED BROCCOLINI Lemon and garlic butter with toasted almonds	9
HARISSA ROASTED CAULIFLOWER With smoked yoghurt, chilli dressing and herbs salad	12
HONEY ROASTED PUMPKIN With chilli yoghurt dressing and apple and herbs salad	10
CHIPS	7
HOUSE SALAD Cos lettuce, cucumber, tomato, spanish onion, herbs and honey mustard dressing	7
ONION RINGS	7
MASH	8
GREEK SALAD	7

SALADS

CLASSIC CAESAR Cos lettuce, bacon, anchovies, parmesan cheese and garlic crouton, poached egg and creamy caesar dressing	22
Grilled chicken or haloumi	5
BEEF / LAMB TAGLIATA Porterhouse steak 200g / lamb tenderloin with roasted heirloom tomatoes, rocket, feta, radish, herbs and chimichurri	32

FOR LITTLE GUESTS (UNDER 12 YEARS OF AGE)

Get complementary soft drink or ice cream with meal

FISH & CHIPS	15
CRUMBED CHICKEN TENDER & CHIPS	15
CHICKEN PARMA AND CHIPS	15
SPAGHETTI With bolognese/napoli/butter	15
HAWAIIAN	15
MARGHERITA	15
BEEF CHEESE BURGER Tomato sauce and chips	15

THERE IS ALWAYS ROOM FOR SWEETS (ANY 2 FOR \$20)

CLASSIC TIRAMISÙ Classic Italian biscuit layer espresso and cream	12
HONEY AND PISTACHIO SEMIFREDDO With berry compote and lemon crumb	12
CHOCOLATE PUDDING With hazelnut praline, and vanilla ice cream	13
NUTELLA CALZONE Nutella and strawberry served with vanilla ice-cream and chocolate sauce (This calzone is not part of the any 2 for \$20 Deal)	15

DIETARY REQUIREMENTS

For dietary requests, please notify our service staff to assist you with menu choices

OUR WOODFIRED PIZZAS

Mon - Thurs, only available from 5pm

GARLIC AND CHEESE 🌱 Crushed garlic, fior di latte, mozzarella cheese, oregano, EVOO and sea salt	20
MARGHERITA 🌱 San Marzona tomato, fior di latte, mozzarella cheese, oregano, EVOO and basil	23
WILD MUSHROOMS & TRUFFLE (V) With confit garlic, fior di latte, grilled asparagus, rocket and goats cheese	25
CAPRICCIOSA San Marzona tomato, fior di latte, mozzarella cheese, ham, mushroom and olives	25
SALAMI San Marzona tomato, fior di latte, mozzarella cheese, sopressa salami, kalamata olives and roasted peppers	27
HAWAIIAN San Marzona tomato, fior di latte, mozzarella cheese, ham and pineapple	24
GOURMET LAMB San Marzona tomato, fior di latte, feta cheese, herb marinated lamb fillets, olives, basil and garlic oil, capsicum, onion and minted yoghurt	30
4 CHEESE PROSCIUTTO Fior di latte, mozzarella cheese, gorgonzola and fresh san daniele prosciutto topped with rocket, pears and aged parmesan	28
GOURMET VEGETARIAN 🌱 San Marzona tomato, feta cheese, fior di latte, pine nuts, roasted pumpkin, roasted tomato, baby spinach, rocket and balsamic glaze	24
ORTOLANA (V) San Marzano tomato, garlic, basil, fior di latte, mozzarella cheese, grilled parmesan zucchini and eggplant, roasted tomato and olive oil	25
BBQ MEAT LOVER San Marzona tomato, fior di latte, mozzarella cheese, bacon, salami, ham, caramelised onion, pork and beef meatball	29
SEAFOOD MARINARA San Marzano tomato, fior di latte, prawns, scallops, calamari, chilli, basil and olive oil	32
SUPREME San Marzano tomato, fior di latte, mozzarella cheese, ham, salami, mushroom, olives, onion and roasted capsicum	29
<i>Vegan cheese</i>	3

PASTA AND RISOTTO

THE HILL GNOCCHI Pan fried gnocchi with chorizo, cream, sage, spinach, semidried tomato and parmesan cheese	28
LINGUINE PESCATORE Sautéed tiger prawns, scallops, mussels, chilli, garlic, olive oil, parsley, confit garlic and tomato, and white wine	32
SPAGHETTI With traditional bolognese OR Italian pork and beef meatball in napoli and parmesan	26
PENNE AMATRICIANA Chorizo, bacon, chilli, spring onion, black olives, parsley, napoli and parmesan cheese	28
FETTUCCINE CARBONARA Bacon, spring onion, white wine and cream sauce with parmesan cheese (add chicken \$3)	26
WILD MUSHROOMS RISOTTO Sorted mixed mushrooms, spinach, spring onion, semidried tomato, parmesan and truffle oil (add chicken \$3)	26
PUMPKIN RISOTTO (GF/V) 🌱 Sautéed pumpkin, spinach, sun dried tomato, feta and parmesan cheese (add chicken \$3)	26
SEAFOOD RISOTTO (GF) Sautéed tiger prawns, scallops, calamari, spring onion, confit garlic and tomato, lobster stock, spinach and lime	32

Gluten free pasta

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