

## Looking For A Place For Your Next Function?

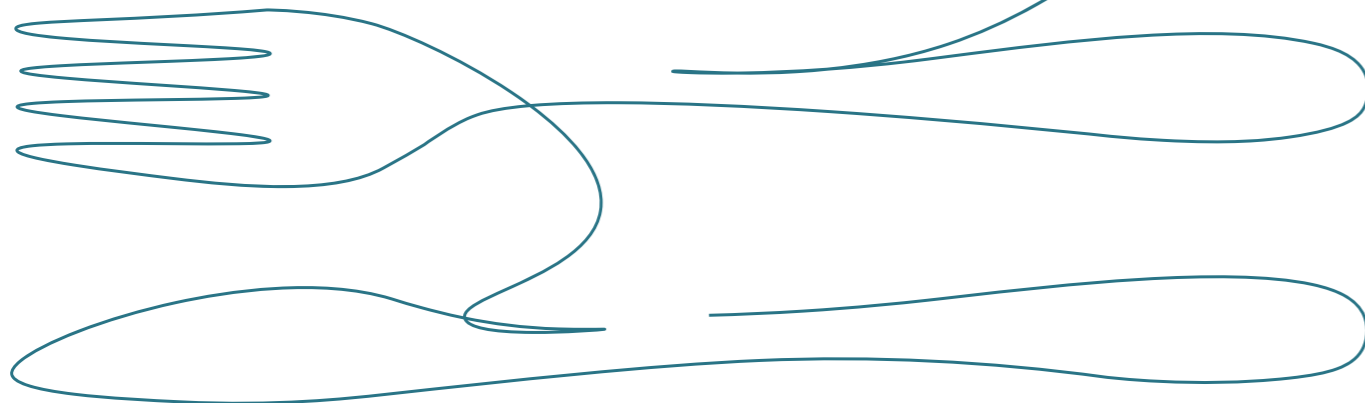
**Let us take the stress out of organising your next event.**

The Hill Restaurant Bar & Cafe offers functions for up to 60 people for everything from birthdays, corporate functions, engagement parties and fundraisers.

Feel free to call the venue to arrange a time to discuss your function later in person, or discuss it today with one of our friendly staff members.

**03 9904 9992**

Read More  
[www.thehillrestaurant.com.au](http://www.thehillrestaurant.com.au)



**MAIN MENU**

## SOMETHING TO START

<b>GARLIC, HERB AND PARMESAN BREAD (V)</b>	12
<b>BRUSCHETTA (VO)</b> Marinated bocconcini, tomato, spanish onion, fresh basil and chilli jam	16
<b>PORTUGUESE GRILLED OCTOPUS</b> With Romesco, herb and garlic potato salad and lime	26
<b>BAKED THREE CHEESE DIP (V)</b> Gouda, gruyere, edam, baked and served with grilled pita bread	19
<b>CHICKEN LOLLIPOP</b> With spicy honey glaze, chilli yoghurt, ranch and dukkah	20
<b>LAMB RIBS</b> With spiced glazed barbecue lamb ribs, dukkha and spring onion	24
<b>SWEET POTATO &amp; CAULIFLOWER CROQUETTE (V)</b> With lime aioli and parmesan	19
<b>SZECHUAN FRIED CALAMARI</b> With asian herbs and spanish onion, lemon and nouch cham sauce	18

<b>OYSTERS OF YOUR CHOICE   1/2 DOZ OR FULL DOZ</b> Natural - With red wine vinegar and shallots Kilpatrick - With crispy bacon and housemade Worcestershire sauce	30/55 36/65
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<b>HILL'S ENTRÉE TASTING PLATE</b> (for 2-3 people) With garlic and parmesan bread, buffalo chicken lollipops, szechuan calamari, croquettes and lime aioli	54
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## OUR FAVOURITES

<b>PAN FRIED ATLANTIC SALMON (GF)</b> With spiced roasted cauliflower puree, broccolini, confit truss tomato and herb salsa	42
<b>PORK BELLY (GF)</b> With mixed sweet potato and carrot mash, red wine jus, apple and date chutney and broccolini	40
<b>BEEF CHEEK (GF)</b> Slow cooked beef cheek served with mash, seasonal wild mushrooms, broccolini, red wine jus, gremolata, fried garlic and sage	40
<b>GRILLED PUMPKIN AND GRAINS (GF) (V) (VO)</b> Braised lentils, black rice, quinoa, pepitas seeds, feta, pomegranate, mixed hearbs, house lemon vinaigrette, drizzled with chilli yoghurt dressing <b>Add chicken tenders OR halloumi 6</b>	30
<b>DUO OF LAMB (GF)</b> Herb roasted lamb shoulder and lamb ribs served with mashed potatoes, green beans, jus, gremolata and dukkah	42
<b>NASI GORENG</b> Indonesian style fried rice with pork, chicken, prawn, green vegetables, chilli, topped with fried egg, coriander, bean sprouts and fried shallots. <b>Gluten free and vegetarian option available</b>	34
<b>SALT AND PEPPER CALAMARI MAIN</b> Served with chips and salad, lemon wedge and lime aioli	32
<b>FISH AND CHIPS</b> Beer battered barramundi fillets served with simple salad and tartare sauce	32
<b>CHICKEN PARMIGIANA</b> Crumbed chicken breast topped with ham, napoli sauce, mozzarella cheese served with simple salad and chips	32
<b>CHICKEN MARSALA (GF)</b> Grilled chicken tenderloins cooked in creamy marsala sauce, served with mash, roasted pumpkin and prosciutto wrapped green beans	38
<b>BEEF BURGER</b> Char grilled angus beef patties, basted with Hill BBQ sauce, lettuce, tomato, cheese, aioli and chips <b>Add bacon 3</b>	32
<b>STEAK SANDWICH</b> 150g Scotch roll with crispy bacon, fried egg, cheese, lettuce, caramelised onion, tomato, aioli and BBQ sauce and chips	36

**DIETARY REQUIREMENTS**  
For dietary requests, please notify our service staff to assist you with menu choices.

**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.

15% SURCHARGE ON PUBLIC HOLIDAYS

## FROM THE FLAME CHAR GRILL



### STEAKS

*Riverine premium (black angus raised on natural green grass and grain diet fed 150 days). Served with two sides. Salad and your choice of chips or mash.*

<b>PORTERHOUSE 300G</b> Chef recommended cooking temperature medium rare to medium	52
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<b>EYE FILLET 200G</b> Chef recommended cooking temperature medium rare	54
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<b>WAGYU</b> <b>200G Wagyu Rump</b> <b>400G Wagyu Rump</b> Chef recommended cooking temperature medium rare	48 79
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**CARNIVORES PLATTER**

**\$128**  
SERVES 2 PEOPLE

**1/2 RACK OF PORK OR BEEF RIBS  
CRISPY PORK BELLY  
WAGYU RUMP 200G  
GRILLED PORTUGUESE THIGH CHICKEN**

with flat bread, tzatziki and apple chutney

**ADD YOUR FAVOURITE SIDES TO YOUR FEAST**

### SLOW COOKED RIBS

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

<b>PORK DINOSAUR RIBS HALF/FULL</b>	49/75
<b>BEEF RIBS</b>	48/75
<b>RIBS COMBO</b> Choice of two (beef, pork, lamb)	78

### FOR LITTLE GUESTS (UNDER 12)

Get complementary ice cream with meal.

<b>FISH &amp; CHIPS</b>	15
<b>CRUMBED CHICKEN TENDER &amp; CHIPS</b>	15
<b>CHICKEN PARMA AND CHIPS</b>	15
<b>HAWAIIAN</b>	15
<b>MARGHERITA</b>	15
<b>BEEF CHEESE BURGER</b> Tomato sauce and chips	15
<b>LINGUINE NAPOLI</b>	15
<b>CARBONARA</b>	15
<b>KIDS PANCAKES</b> With chocolate and ice cream	15

### SALADS

<b>CAESAR</b> Cos lettuce, bacon, anchovies, parmesan cheese and garlic crouton, poached egg and creamy caesar dressing <b>Add chicken tenders OR halloumi 6</b>	28
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<b>MAIN WARM BEEF SALAD</b> Asian inspired sweet soy dressing, mixed lettuce, roasted peppers, cucumber ribbon and beanshoots	36
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### SKEWERS

*Fire grilled and lightly basted with our signature sauce. Served with chips and pita bread.*

<b>PORTUGUESE CHICKEN</b> Spiced thigh fillets, onion, capsicum, tzatziki and lemon with house salad	43
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<b>LAMB FILLET</b> Backstrap marinated in a fragrant spiced rub, capsicum, onion served with greek salad and tzatziki	48
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### SIDES

<b>SAUTEED BROCCOLINI</b> Lemon and garlic butter with toasted almonds	14
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<b>DOUBLE COOKED HERB POTATO</b> With garlic and parmesan cheese	12
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<b>SEASONED CHIPS</b>	10
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<b>HOUSE SALAD</b> Cos lettuce, radish, cucumber, tomato, spanish onion and house lemon dressing	10
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<b>MASH</b>	10
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<b>GREEK SALAD</b> Cos lettuce, radish, cucumber, tomato, spanish onion, parsley, feta and olives and house lemon dressing	12
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**SAUCES**

<b>AIOLI</b>	<b>3</b>
<b>GARLIC BUTTER</b>	<b>4</b>
<b>PEPPER</b>	<b>4</b>
<b>MUSHROOM</b>	<b>4</b>
<b>RED WINE JUS</b>	<b>6</b>

### DESSERTS

<b>VANILLA CREAM BRULEE</b> With seasonal berries	16
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<b>STICKY DATE PUDDING</b> With butterscotch sauce and hazelnut gelato	16
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<b>TIRAMISU</b> Coffee soaked biscuits with mascorpone cream, hint of hazelnut liquor and chocolate	18
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<b>TRIO SORBET (GF)</b> With passion fruit puree and berries	18
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### DESSERTS TO SHARE

<b>NUTELLA AND STRAWBERRY CALZONE</b> Served with vanilla ice-cream and chocolate sauce	20
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### LIQUID DESSERTS

<b>AFFOGATO</b> Espresso, vanilla bean ice cream and choice of liqueur: Baileys, Kahlua, Frangelico	15
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<b>MUD SLIDE</b> Vanilla bean ice cream blended with vodka, salted caramel, khalua and baileys	18
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<b>BLENDED TOBLERONE</b> Hazelnut gelato with frangelico, khalua and baileys with chocolate	18
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### OUR WOODFIRED PIZZAS

*Monday, Tuesday and Wednesday only available from 5pm. Thursday - Sunday available all day.*

Handstretched to order and dairy free dough.

<b>GARLIC AND CHEESE (V) (VO)</b> Crushed garlic, fior di latte, mozzarella cheese, oregano, EVOO and sea salt	18/23
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<b>MARGHERITA (VO)</b> Tomato san marzano, fior di latte, mozzarella cheese, oregano, EVOO and basil	20/25
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<b>TARTUFATA (V)</b> Pizza in bianco, fior di latte, cream of mushrooms and truffle, mushrooms, rocket, parmesan and balsamic glaze <i>Gluten free pizza base and vegan cheese option is available</i>	26
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<b>CAPRICCIOSA</b> Tomato san marzano, fior di latte, mozzarella cheese, leg ham, mushrooms and olives	27
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<b>MORTADELLA</b> Pizza in bianco, fior di latte, mortadella, stracciatella, pesto, pestacchio and basil	29
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<b>SALAMI</b> Tomato san marzano, fior di latte, mozzarella cheese, sopressa hot salami and kalamata olives	28
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<b>ORTOLANA VEG</b> Tomato san marzano, fior di latte, grilled zucchini, eggplant, marinated capsicum, potato, onion, basil and evoo <i>Gluten free pizza base and vegan cheese option is available</i>	28
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<b>HAWAIIAN</b> Tomato san marzano, fior di latte, mozzarella cheese, leg ham and pineapple	28
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<b>PROSCIUTTO</b> Tomato san marzano, fior di latte, marscapone, San Danielle prosciutto, basil, oregano, rocket and parmesan	30
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<b>GOURMET LAMB</b> Tomato san marzano, roasted capsicum, red onion, basil, fior di latte, feta and tzatziki	32
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<b>PUMPKIN AND PINE NUTS (V) (VO)</b> Tomato san marzano, fior di latte, pine nuts, roasted pumpkin, spinach, balsamic glaze and a rocket feta salad	27
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<b>BBQ MEAT LOVER</b> Tomato san marzano, fior di latte, mozzarella cheese, bacon, salami, ham, pulled pork, red onion and capsicum	32
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<b>PERI PERI CHICKEN</b> Tomato san marzano, fior di latte, marinated chicken, spinach, onion, capsicum and peri peri sauce	30
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<b>HSP</b> Tomato san marzano, fior di latte, garlic, marinated chicken, lamb, capsicum, onion, peri, bbq and yoghurt sauce	32
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<b>SEAFOOD MARINARA</b> Tomato san marzano, fior di latte, garlic, chilli, prawns, scallops, mussels, calamari, parsley and basil	36
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*Gluten free pizza bases 3 Vegan cheese 2*

### PASTA AND RISOTTO

<b>GNOCCHI AND PUMPKIN (V)</b> Pan fried house made gnocchi with hint of napoli, cream, sage, spinach, semidried tomato and parmesan cheese <b>Add chicken 5</b>	32
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<b>LINGUINE PESCATORE</b> Sautéed tiger prawns, scallops, clams, mussels, calamari, lobster bisque, chilli, garlic, olive oil, parsley and white wine	39
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<b>FETTUCCINE CARBONARA</b> Bacon, spring onion, egg yolk, white wine and cream sauce with parmesan cheese <b>Add chicken 5</b> <i>Swap bacon to mushrooms for vegetarian option</i>	33
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<b>PORK AND FENNEL RIGATONI</b> Pork ragu sauce, onion, garlic, creamy fennel puree, broccoli and parmesan cheese	34
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<b>PUMPKIN RISOTTO (GF) (V)</b> Sautéed pumpkin, spinach, sun dried tomato, feta and parmesan cheese <b>Add chicken 5</b>	30
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<b>SEAFOOD RISOTTO (GF)</b> Sautéed tiger prawns, scallops, calamari, spring onion, confit tomato, hint of napoli, lobster bisque, spinach, white wine and lime	38
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*Gluten free pasta 4*