



FUNCTION PACKAGES

MENU

The Hill would like to make our function menus the perfect complement to your event, and we pride on our flexibility and attention to detail.

If any alternations to this menu are required, due to dietary reasons or otherwise, we would be more than happy to accommodate your request. Please see our friendly staff in store for more information.

BASIC PACKAGE

\$60PP 3 COURSES

Pre-Starter

GARLIC AND CHEESE (V) (VO) Crushed garlic, fior di latte, mozzarella cheese, oregano, EVOO and sea salt

MARGHERITA (VO) Tomato san marzano, fior di latte, mozzarella cheese, oregano, EVOO and basil

Entree Choice of...

SZECHUAN FRIED CALAMARI With asian herbs and spanish onion, lemon and nouch cham sauce

CHICKEN LOLLIPOP With spicy honey glaze, chilli yoghurt, ranch and dukkah

SWEET POTATO & CAULIFLOWER CROQUETTE (V) With lime aioli and parmesan

Main Choice of...

LINGUINE PESCATORE Sautéed tiger prawns, scallops, clams, mussels, calamari, lobster bisque, chilli, garlic, olive oil, parsley and white wine

BEEF CHEEK (GF) Slow cooked beef cheek served with mash, seasonal wild mushrooms, broccolini, red wine jus, gremolata, fried garlic and sage

CHICKEN PARMIGIANA Crumbed chicken breast topped with ham, napoli sauce, mozzarella cheese served with simple salad and chips

GRILLED PUMPKIN AND GRAINS (GF) (V) (VO) Braised lentils, black rice, quinoa, pepitas seeds, feta, pomegranate, mixed hearbs, house lemon vinaigrette, drizzled with chilli yoghurt dressing with halloumi

NASI GORENG Indonesian style fried rice with pork, chicken, prawn, green vegetables, chilli, topped with fried egg, coriander, bean sprouts and fried shallots

Pizza can be added to any package

HOUSE PACKAGE

\$70PP 3 COURSES

Pre-Starter

GARLIC AND CHEESE (V) (VO) Crushed garlic, fior di latte, mozzarella cheese, oregano, EVOO and sea salt

MARGHERITA (VO) Tomato san marzano, fior di latte, mozzarella cheese, oregano, EVOO and basil

Entree Choice of...

SZECHUAN FRIED CALAMARI With asian herbs and spanish onion, lemon and nouch cham sauce

CHICKEN LOLLIPOP With spicy honey glaze, chilli yoghurt, ranch and dukkah

SWEET POTATO & CAULIFLOWER CROQUETTE (V) With lime aioli and parmesan

BRUSCHETTA (VO) Marinated bocconcini, tomato, spanish onion, fresh basil and chilli jam

Main Choice of...

PORTERHOUSE 300G Served with chips and salad with mushroom sauce

GNOCCHI AND PUMPKIN (V) Pan fried house made gnocchi with hint of napoli, cream, sage, spinach, semidried tomato and parmesan cheese

PORTUGUESE CHICKEN Spiced thigh fillets, onion, capsicum, tzatziki and lemon with house salad

PORK BELLY (GF) With mixed sweet potato and carrot mash, red wine jus, apple and date chutney and broccolini

LAMB SHOULDER (GF) Herb roasted lamb shoulder and lamb ribs served with mashed potatoes, green beans, jus and gremolata

LINGUINE PESCATORE Sautéed tiger prawns, scallops, clams, mussels, calamari, lobster bisque, chilli, garlic, olive oil, parsley and white wine

CHICKEN MARSALA (GF) Grilled chicken tenderloins cooked in creamy marsala sauce, served with mash, roasted pumpkin and prosciutto wrapped green beans

PREMIUM PACKAGE

\$85PP 4 COURSES

Pre-Starter

GARLIC AND CHEESE (V) (VO) Crushed garlic, fior di latte, mozzarella cheese, oregano, EVOO and sea salt

MARGHERITA (VO) Tomato san marzano, fior di latte, mozzarella cheese, oregano, EVOO and basil

Entree Choice of...

SZECHUAN PRAWNS With rocket, parmesan and lime aioli

CHICKEN LOLLIPOP With spicy honey glaze, chilli yoghurt, ranch and dukkah

SWEET POTATO & CAULIFLOWER CROQUETTE (V) With lime aioli and parmesan

BRUSCHETTA (VO) Marinated bocconcini, tomato, spanish onion, fresh basil and chilli jam

PORTUGUESE GRILLED OCTOPUS With Romesco, herb and garlic potato salad and lime

Main Choice of...

PAN FRIED ATLANTIC SALMON (GF) With spiced roasted cauliflower puree, broccolini, confit truss tomato and herb salsa

WAGYU 300G/EYE FILLET 200G Served with chips and salad with mushroom sauce

PORK BELLY (GF) With mixed sweet potato and carrot mash, red wine jus, apple and date chutney and broccolini

LINGUINE PESCATORE Sautéed tiger prawns, scallops, clams, mussels, calamari, lobster bisque, chilli, garlic, olive oil, parsley and white wine

GRILLED PUMPKIN AND GRAINS (GF) (V) (VO) Braised lentils, black rice, quinoa, pepitas seeds, feta, pomegranate, mixed hearbs, house lemon vinaigrette, drizzled with chilli yoghurt dressing with halloumi

HALF RACK OF PORK RIBS Served with a choice of chips or mash or salad

DUO LAMB Herb roasted lamb shoulder and lamb ribs served with mashed potatoes, green beans, jus, gremolata and dukkah

GNOCCHI AND PUMPKIN (V) Pan fried house made gnocchi with hint of napoli, cream, sage, spinach, semidried tomato and parmesan cheese

Dessert Choice of...

STICKY DATE PUDDING With butterscotch sauce and hazelnut gelato

TIRAMISU Coffee soaked biscuits with mascorpone cream, hint of hazelnut liquor and chocolate