



# THE HILL

CAFE RESTAURANT BAR



SOMETHING TO START

<b>ROSEMARY AND OLIVES PIZZA</b> 🌿 Served with crushed garlic, naturally fermented olives and olive oil	14
<b>GARLIC PIZZA (V)</b> 🌿 Crushed garlic and EVOO topped with mozzarella and oregano	14
<b>BUFFALO MARGHERITA (V)</b> 🌿 Classic Margherita pizza with buffalo Mozzarella and fresh basil	15
<b>BRUCHETTA (V)</b> 🌿 Grilled ciabatta served with bocconcini, fresh tomato, spanish onion, fresh basil, chilli jam and balsamic reduction	14
<b>SOUP OF THE DAY</b> (please refer to our daily specials serve with grilled bread)	14
<b>CHICKEN WINGS</b> Served with choice of buffalo and ranch or smokey glaze	13
<b>FRIED SQUID</b> Served with herbs and nouc cham sauce <i>Main served with chips and simple salad</i>	16/26
<b>SALT &amp; PEPPER PRAWNS</b> Served with rocket and parmesan salad, lime aioli, coriander and a hint of chilli <i>Main served with chips and house salad</i>	18/32
<b>HERBS AND SEMI DRIED TOMATO ARANCINI (V)</b> Served with truffle aioli and aged parmesan	13
<b>BAKED CHEESE DIP (V)</b> Served with freshly cooked bread and herbs	14
<b>LET’S SHARE IT</b> Fried squid, baked cheese and bread, chicken wings with choice of sauce and herb arancini	45
<b>THE HILL’S PLATTER</b> Sopressa salami, prosciutto, semidried tomato, warm olives, garlic bread and spiced yoghurt dip	29
<b>OYSTERS OF YOUR CHOICE   1/2 DOZ OR FULL DOZ</b> Natural - Lime and gin granita Kilpatrick Shooters - Bloody Mary/wasabi and cucumber shot Tasting - Mix of each flavour	24/46 26/48 26/48 26/48
<b>MAIN MEAL</b>	
<b>CHICKEN PARMIGIANA</b> Served with a simple salad and thick cut chips	25
<b>BEER BATTERED FISH &amp; CHIPS</b> Served with a simple salad	26
<b>BEEF WAGYU BURGER</b> Wagyu beef patty with lettuce, truffle aioli, tomato, red onion, pickle cucumber and bbq sauce served with thick cut chips	25
<b>FREE RANGE CHICKEN BREAST</b> Pan roasted and served with smoked eggplant, summer pearl barley and chimichurri	29
<b>OPEN CHICKEN / LAMB SOUVLAKI PLATE</b> Grilled chicken thigh or herb roasted lamb shoulder with our house made pita bread, simple salad and tzatziki served with thick cut chips	26
<b>CRISPY PORK BELLY (GF)</b> Served with artichoke puree, herb and apple slaw and plum relish	32
<b>FISH OF THE DAY</b> *Changes daily- please ask your waiter	34
<b>SATAY CHICKEN</b> Chicken thigh fillets cooked in spicy peanut sauce, cream and vegetables served with jasmine rice, fried shallots and coriander	26
<b>NASI GORENG (GF)</b> Indonesian style fried rice with pork, chicken, prawns, green vegetables, soy and chilli sauce topped with fried egg, coriander and fried shallots	26
<b>ROASTED LAMB SHOULDER (GF)</b> Served with almond cream, spiced dutch carrot & kale and herb salsa	32

TO SHARE  
SERVES 2 PEOPLE

<b>CARNIVORES PLATTER</b>  39 per person  CRISPY SKIN PORK BELLY, HERB ROASTED LAMB SHOULDER, SPICED GRILLED CHICKEN THIGH, 250G WAGYU STEAK (Served with thick cut chips, simple salad, chimichurri and garlic butter)	<b>PACIFIC’O PLATTER</b>  39 per person  SALT AND PEPPER PRAWNS, OUR DAILY FISH FILLET WITH CHIMICHURRI, MUSSELS POT AND GRILLED CIABATTA BREAD, SZECHUAN FRIED CALAMARI (Served with simple salad and thick cut chips)
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VEGAN OPTION  
VEGETARIAN  
GLUTEN FREE

🌿  
V  
GF

FROM THE CHAR GRILL

(Served with choice of thick cut chips or simple salad)	
<b>WAGYU RUMP MS<sup>9+</sup> 250G</b>	32
<b>PORTERHOUSE 300G</b> 1000 Guineas eight to ten weeks aged	38
<b>EYE FILLET 200G</b> Eight to ten-weeks aged	39
<b>RIB EYE ON THE BONE 400G</b> Eight to ten-weeks aged	44
<b>WAGYU RUMP MS<sup>9+</sup> 500G</b>	55
<b>SLOW COOKED PORK DINOSAUR RIBS</b> Served with choice of chips or simple salad	half 42 full 65
<b>SAUCES</b>	
<b>CREAMY MUSHROOM</b>	3
<b>GREEN PEPPERCORN</b>	3
<b>RED WINE JUS</b>	3
<b>GARLIC BUTTER</b>	2
<b>AIOLI</b>	2
<b>TRUFFLE AIOLI</b>	3

SIDES

<b>HOUSE GREENS SALAD</b>	7
<b>THICK CUT CHIPS</b>	7
<b>SEASONAL GREENS</b>	8
<b>HOUSE MASH</b>	8
<b>GRILLED PUMKIN</b> Chilli yoghurt with fresh herbs	10
<b>FOR LITTLE GUESTS</b> Under 12 years	
<b>CRUMBED CHICKEN TENDER &amp; CHIPS</b>	12
<b>FISH &amp; CHIPS</b>	12
<b>SPAGHETTI BOLOGNESE</b>	12
<b>CALAMARI &amp; CHIPS</b>	12
<b>MARGHERITA</b>	12
<b>HAWAIIAN</b>	12

SALADS

<b>Add grilled chicken or prawns</b>	6 8
<b>CLASSIC CAESAR</b> Baby cos lettuce, crispy bacon, garlic croutons, anchovies, parmesan cheese and poached egg with caesar dressing	20
<b>SHEPHERDS SALAD</b> Lettuce, cucumber, olives, feta, cherry tomatoes and lemon vinaigrette	21

WOODFIRED PIZZA

<b>MARGHERITA</b> 🌿 San Marzona tomato, fior di latte, mozzarella cheese and fresh basil	19
<b>CAPRICCIOSA</b> 🌿 San Marzona tomato, fior di latte, mozzarella cheese, ham, mushroom and olives	21
<b>SALAMI</b> San Marzona tomato, fior di latte, mozzarella cheese, hot sopressa salami, olives and roasted capsicum	22
<b>HAWAIIAN PIZZA</b> San Marzona tomato, fior di latte, mozzarella cheese, ham and pineapple	22
<b>TANDOORI CHICKEN</b> San Marzona tomato, fior di latte, mozzarella cheese, spinach, tandoori chicken, red onion and spiced yoghurt	23
<b>GOURMET LAMB</b> San Marzona tomato, fior di latte, mozzarella cheese, lamb, roasted capsicum, spanish onion and yoghurt dressing	24
<b>PROSCIUTTO</b> San Marzona tomato, fior di latte, mozzarella cheese, san danielle prosciutto, roquette and parmesan	23
<b>GOURMET VEGETARIAN</b> 🌿 San Marzona tomato, roasted pumpkin, sundried tomato, baby spinach, pine nuts, feta cheese and balsamic glaze	21
<b>SEAFOOD PIZZA</b> San Marzona tomato, fior di latte, mozzarella cheese, fish, calamari, prawns, scallops, spring onion, chilli and pesto	26
<b>SUPREME</b> San Marzona tomato, fior di latte, mozzarella cheese, ham, salami, tandoori chicken, mushroom, olives and roasted capsicum	26
<i>Vegan cheese</i>	3
<b>PASTA AND RISOTTO</b>	
<b>THE HILL GNOCCHI</b> Pan fried house made gnocchi with semi dried tomato, chorizo, cream, basil, spinach and parmesan	26
<b>LINGUINE PESCATORE</b> Sautéed prawns, scallops, mussels, calamari, fish, garlic, chilli, extra virgin olive oil, parsley, tomato and white wine	28
<b>SPAGHETTI BOLOGNESE</b> Traditional meat sauce with parmesan cheese	24
<b>PENNE AMATRICIANA</b> 🌿 With bacon, spring onion, garlic, chilli, black olives, salami, napoli sauce and parmesan cheese	25
<b>FETTUCCINE CABONARA</b> Bacon, spring onion and parmesan cheese with white wine cream sauce <i>Add grilled chicken 3</i>	25
<b>DUCK AND PORCINI RAVIOLI</b> Sautéed wild mushrooms, thyme and white wine cream sauce	26
<b>CHICKEN RISOTTO (GF)</b> Chicken, mushrooms, spinach, spring onion and semi dried tomato with parmesan cheese	25
<b>PUMPKIN RISOTTO (GF/V)</b> 🌿 Sautéed pumpkin, spinach, semi dried tomatoes and feta cheese <i>Add grilled chicken 3</i>	23
<b>SEAFOOD RISOTTO (GF)</b> Sautéed prawn, calamari, fish, semi dried tomatoes and spinach with white wine sauce	28
<i>Gluten free pasta</i>	3
<b>THERE IS ALWAYS ROOM FOR IT</b>	
<b>COCONUT AND ELDERFLOWER PANACOTTA</b> Served with lime granita and mint	12
<b>CHOCOLATE PUDDING</b> Served with toasted pistachio, vanilla bean ice cream and orange caramel	13
<b>NUTELLA CALZONE</b> Nutella and strawberry served with vanilla ice-cream	15





## LIGHT LUNCH SPECIAL 19

*or*

**Include a glass of house wine, a pot of tap beer or a soft drink 24**

**(Available from 11am to 4pm)**

**GRILLED SQUID SALAD** Rocket cherry tomato, parmesan, poached pear, red onion, balsamic glaze & pomegranate

**SHEPHARD'S SALAD** Choice of beef steak or chicken breast, with cucumber, cherry tomato, olives, feta, herbs and lettuce tossed with honey mustard dressing

**ROASTED PUMPKIN & GRAIN** Quinoa, spinach, parsley, pepitas, pomegranate and feta tossed with honey mustard dressing

**SOUVALAKI ROLLS** Choice of lamb or grilled chicken, wrapped with lettuce tomato, cucumber, onion, tzatziki and pickled jalapenos served with thick cut chips

**WAGYU BEEF BURGER** Cheese, onion, pickle cucumber tomato and cheese, tomato sauce and English mustard served with thick cut chips

**SOUTHERN FRIED CHICKEN BURGER** Lettuce, tomato, onion, cheese with chipotle pink sauce, aioli and pickled chips

**STEAK SANDWICH** 150g scotch fillet with lettuce, tomato, aioli, fried onion, bacon, BBQ sauce served with thick cut chips

**CHICKEN & AVOCADO ROLL** Grilled chicken breast, avocado, cucumber, tasty cheese, tomato and aioli served with thick cut chips

**JAGER PORK SCHNITZEL** With chips and mushroom sauce

**FISH & CHIPS** With simple salad and lime aioli

**CHICKEN RISOTTO** Mushroom, spinach, spring onion, green peas and touch of sugo with parmesan cheese

**LINGUINE PESTO** Broccolini, onion, pine nuts, rocket herbs and parmesan cheese



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## SENIORS MENU

(available from Monday to Friday)

ADD: \*Soft drink, small coffee or tea \$3

ADD: \*A pot of tap beer / A glass of house wine \$5

<b>BOWL OF CHIPS</b>	<b>7</b>
<b>SOUP OF THE DAY</b>	<b>10</b>
<b>CHICKEN PARMIGIANA / SCHNITZEL</b> Served with chips and salad	<b>16.9</b>
<b>HERB ROASTED LAMB SHOULDER</b> Served with mashed potatoes, kale and red wine jus	<b>18.9</b>
<b>LIGHTLY FRIED CALAMARI</b> Served with chips and salad	<b>16.9</b>
<b>FISH AND CHIPS</b> Served with chips and salad	<b>16.9</b>
<b>BANGERS &amp; MASH</b> Served with mashed potatoes, green peas and mushroom gravy	<b>16.9</b>
<b>PORK BELLY</b> Served with mashed potatoes, herb and apple slaw and red wine jus	<b>18.9</b>
<b>PORTERHOUSE STEAK</b> 180gm served with chips and salad	<b>21.9</b>
<i>Add mushroom or peppercorn sauce</i>	<b>3</b>
<b>CAESAR SALAD</b> Baby cos, bacon, garlic croutons, anchovies, parmesan cheese and poached egg	<b>15.9</b>
<i>Add chicken</i>	<b>3</b>
<b>FETTUCCINE CARBONARA</b> Bacon, spring onion and parmesan cheese	<b>16.9</b>
<b>SPAGHETTI BOLOGNESE</b> Traditional meat sauce with parmesan cheese	<b>16.9</b>
<b>PUMPKIN RISOTTO</b> Pumpkin, spinach, semi dried tomato and feta cheese	<b>16.9</b>
<b>CHICKEN RISOTTO</b> Chicken, mushroom, spinach, semi dried tomatoes and parmesan cheese	<b>16.9</b>



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## BREAKFAST MENU

(Available until 12pm)

<b>TOAST</b> 🌱	Choice of sourdough, multigrain, fruit toast, gluten free served with choice of butter, fruit jam, nutella or vegemite	7
<b>HAM, CHEESE &amp; TOMATO TOASTIE</b>		9
<b>EGG ON TOAST</b>	Poached, scrambled or fried eggs served on toasted sourdough	10
<b>TOASTED BANANA BREAD</b>	Served with blueberry cream, crushed pistachios and fresh berries	16
<b>BIRCHER MUSELI</b> 🌱	Served with julienne apple, fresh berries and black sesame seeds	16
<b>CHIA PUDDING</b> 🌱	With passion fruit and fresh berries	16
<b>PANCAKES</b>	With mixed berries compote, maple syrup and vanilla ice cream	16
<b>BAKED EGG</b>	Turkish baked eggs in spiced braised tomato, spinach, feta, chorizo and dukkha served with grilled sourdough	18
<b>EGGS BENEDICT</b>	Served with your choice of smoked salmon or bacon on toasted sourdough with poached eggs and hollandaise sauce	16
<b>SMASHED AVOCADO</b> 🌱	Smashed avocado served with toasted sourdough, poached eggs, rocket and heirloom tomato salad, feta, balsamic reduction and lemon	18
<b>VEGGIE BREKKIE</b> 🌱	Poached eggs served on multigrain toast with mushroom, tomato, hash brown, sautéed spinach and halloumi	18
<b>HILL'S OMELETTE</b>	With chorizo, spanish onion, tasty cheese and tomato served with grilled sourdough	17
<b>BREKKIE BURGER</b>	With bacon, egg, cheese, avocado, tomato relish, rocket, brioche bun served with a hash brown	16
<b>SWEETCORN FRITTERS</b>	Served with smoked salmon, poached eggs, grated apple, whipped feta and rocket	18
<b>BIG BREKKIE</b>	Fried sunny side up egg served on toasted sourdough with bacon, italian pork sausage, fried onion, mushroom, tomato and a hash brown	18

### KIDS BREKKIE

Ham Cheese Toastie	6
Kids Pancake with Ice-Cream	6
Kids Eggs	6
Kids Toast	4
Kids baked beans on toast	6

### EXTRAS | Add extras to your brekkie

Bacon	4	Tomato	3
Italian pork sausage	4	Hash Brown	3
Avocado	4	Sautéed Spinach	3
Smoked Salmon	4	Halloumi	3
Mushroom	4	Hollandaise	3

**VEGAN OPTIONS AVAILABLE** 🌱



## ONA CRAFT COFFEE

SHORT BLACK, SHORT MACCHIATO,  
PICCOLO, RISTRETTO 3.5

LONG BLACK, LONG MACCHIATO 4

LATTE, CAPPUCCINO, FLAT WHITE 4

HOT CHOCOLATE (50 % COCOA BELGIAN  
PREMIUM CHOCOLATE) 5

SPICED CHAI, VANILLA CHAI 5

AFFOGATO 6

MUG 5

Mocha 0.5

Decaf 0.5

Extra Shot 0.5

Bonsoy, Milklab Almond and  
Lactose Free 0.5

## HERBAL TEA

(By Tea Drop)

### VARIETIES BY THE POT

English Breakfast 4.5

French Earl Grey

Peppermint

Honeydew Green

Lemongrass Ginger

Malabar Chai

Fruits of Eden

## REGULAR JUICES

CLOUDY APPLE 6

ORANGE 6

MANGO 6

PINEAPPLE 6

CRANBERRY 6

TOMATO 6

## FRESH JUICES

ORANGE 8

APPLE 8

WATERMELON 8

GREEN JUICE 9

Apple, Cucumber, Celery and a Hint of Ginger

## MILKSHAKES

CHOCOLATE 7

STRAWBERRY 7

BANANA 7

VANILLA 7

SALTED CARAMEL 7

SNICKERS 7

COFFEE 7

(Thick Shake or Malt 1)

## COLD DRINKS

COCA COLA, COKE NO SUGAR, DIET COKE,  
SPRITE, LIPT, FANTA 5

LEMON LIME BITTERS, RASPBERRY LEMONADE 5/14 JUG

ICED CHOCOLATE, COFFEE, MOCHA 6

MOUNT FRANKLIN WATER 3

SAN PELLEGRINO SPARKLING 6

## MOCKTAILS

TROPICAL FRUIT PUNCH 10

Tropical Juice Topped with Ginger Beer

MINT BERRIES SMASH 10

Refreshing and Fruity. Mixed Berries, Lemon and  
Refreshing Mint

VIRGIN MARY 9

Tomato Juice with a Dash of Worcestershire,  
Lemon and Tabasco





## SET MENU 1

\$48PP

### SOMETHING TO SHARE

GARLIC PIZZA (V)

Crushed garlic and EVOO topped with mozzarella and oregano

FRIED CALAMARI

Schezuan fried calamari with nouc cham sauce

CRISPY CHICKEN WINGS

Served with buffalo glaze and ranch sauce

ARANCINI BALLS (V)

Served with rocket and lime aioli

### MAINS (CHOICE OF)

FREE RANGE CHICKEN BREAST

Served with prosciutto wrapped green beans and creamy lemon butter sauce

CRISPY PORK BELLY

Served with artichoke puree, herb and apple slaw & plum relish

ROASTED LAMB SHOULDER

Served with almond cream, spiced dutch carrots and kale & herb salsa

PORTERHOUSE STEAK 300g

Served with chips and salad & herb butter

PAN FRIED SALMON

Served with fennel & citrus salad, horseradish and creme fraiche





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## SET MENU 2

\$58PP

### SOMETHING TO SHARE

GARLIC PIZZA (V)

Crushed garlic and EVOO topped with mozzarella and oregano

FRIED CALAMARI

Schezuan fried calamari with nouc cham sauce

CRISPY CHICKEN WINGS

Served with buffalo glaze and ranch sauce

ARANCINI BALLS (V)

Served with rocket and lime aioli

### MAINS (CHOICE OF)

FREE RANGE CHICKEN BREAST

Served with prosciutto wrapped green beans and creamy lemon butter sauce

CRISPY PORK BELLY

Served with artichoke puree, herb and apple slaw & plum relish

ROASTED LAMB SHOULDER

Served with almond cream, spiced dutch carrots and kale & herb salsa

PORTERHOUSE STEAK 300g

Served with chips and salad & herb butter

PAN FRIED SALMON

Served with fennel & citrus salad, horseradish and creme fraiche

### SOMETHING SWEET

COCONUT AND ELDERFLOWER PANACOTTA

With lime granita and mint

PAVLOVA

With vanilla cream yoghurt and fresh berries





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