



THE HILL

CAFE RESTAURANT BAR

SOMETHING TO START

ROSEMARY AND OLIVES PIZZA 🌿 Served with crushed garlic, naturally fermented olives and olive oil	14
GARLIC PIZZA (V) 🌿 Crushed garlic and EVOO topped with mozzarella and oregano	14
BUFFALO MARGHERITA (V) 🌿 Classic Margherita pizza with buffalo Mozzarella and fresh basil	15
BRUCHETTA (V) 🌿 Grilled ciabatta served with bocconcini, fresh tomato, spanish onion, fresh basil, chilli jam and balsamic reduction	14
SOUP OF THE DAY (please refer to our daily specials serve with grilled bread)	14
CHICKEN WINGS Served with choice of Buffalo and Ranch or Smokey glaze	13
FRIED SQUID Served with herbs and nouc cham sauce <i>Main served with chips and simple salad</i>	16/26
SALT & PEPPER PRAWNS 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
HERBS AND SEMI DRIED TOMATO ARANCINI (V) Served with truffle aioli and aged parmesan	13
BAKED CHEESE DIP (V) Served with freshly cooked bread and herbs	14
LET’S SHARE IT Fried squid, baked cheese and bread, chicken wings with choice of sauce and herb arancini	45
THE HILL’S PLATTER Sopressa salami, Prosciutto, semi dried tomato, warm olives, garlic bread and spiced yoghurt dip	29
OYSTERS OF YOUR CHOICE 1/2 DOZ OR FULL DOZ 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
MAIN MEAL	
CHICKEN PARMIGIANA Served with a simple salad and thick cut chips	27
BEER BATTERED FISH & CHIPS Served with a simple salad	28
BEEF WAGYU BURGER Wagyu beef patty with lettuce, truffle aioli, tomato, red onion, pickle cucumber and bbq sauce served with thick cut chips	27
FREE RANGE CHICKEN BREAST Pan roasted and served with smoked eggplant, summer pearl barley and chimichurri	31
OPEN CHICKEN / LAMB SOUVLAKI PLATE Grilled chicken thigh or herb roasted lamb shoulder with our house made pita bread, simple salad and tzatziki served with thick cut chips	28
CRISPY PORK BELLY (GF) Served with artichoke puree, herb and apple slaw and plum relish	34
FISH OF THE DAY *Changes daily- please ask your waiter	36
SATAY CHICKEN Chicken thigh fillets cooked in spicy peanut sauce, cream and vegetables served with jasmine rice, fried shallots and coriander	28
NASI GORENG (GF) Indonesian style fried rice with pork, chicken, prawns, green vegetables, soy and chilli sauce topped with fried egg, coriander and fried shallots	28
ROASTED LAMB SHOULDER (GF) Served with almond cream, spiced dutch carrot & kale and herb salsa	34

TO SHARE
SERVES 2 PEOPLE

CARNIVORES PLATTER 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)	PACIFIC’O PLATTER 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)	
WAGYU RUMP MS⁹⁺ 250G	35
PORTERHOUSE 300G 1000 Guineas eight to ten weeks aged	41
EYE FILLET 200G Eight to ten-weeks aged	42
RIB EYE ON THE BONE 400G Eight to ten-weeks aged	47
WAGYU RUMP MS⁹⁺ 500G	58
SLOW COOKED PORK DINOSAUR RIBS Served with choice of chips or simple salad	half 45 full 68
SAUCES	
CREAMY MUSHROOM	3
GREEN PEPPERCORN	3
RED WINE JUS	3
GARLIC BUTTER	2
AIOLI	2
TRUFFLE AIOLI	3

SIDES

HOUSE GREENS SALAD	7
THICK CUT CHIPS	7
SEASONAL GREENS	8
HOUSE MASH	8
GRILLED PUMKIN Chilli yoghurt with fresh herbs	10

FOR LITTLE GUESTS

Under 12 years	
CRUMBED CHICKEN TENDER & CHIPS	12
FISH & CHIPS	12
SPAGHETTI BOLOGNESE	12
CALAMARI & CHIPS	12
MARGHERITA	12
HAWAIIAN	12

SALADS

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

WOODFIRED PIZZA

MARGHERITA 🌿 San Marzona tomato, fior di latte, mozzarella cheese and fresh basil	22
CAPRICCIOSA 🌿 San Marzona tomato, fior di latte, mozzarella cheese, ham, mushroom and olives	23
SALAMI San Marzona tomato, fior di latte, mozzarella cheese, hot sopressa salami, olives and roasted capsicum	25
HAWAIIAN PIZZA San Marzona tomato, fior di latte, mozzarella cheese, ham and pineapple	25
TANDOORI CHICKEN San Marzona tomato, fior di latte, mozzarella cheese, spinach, tandoori chicken, red onion and spiced yoghurt	26
GOURMET LAMB San Marzona tomato, fior di latte, mozzarella cheese, lamb, roasted capsicum, spanish onion and yoghurt dressing	27
PROSCIUTTO San Marzona tomato, fior di latte, mozzarella cheese, san danielle prosciutto, roquette and parmesan	26
GOURMET VEGETARIAN 🌿 San Marzona tomato, roasted pumpkin, sundried tomato, baby spinach, pine nuts, feta cheese and balsamic glaze	24
SEAFOOD PIZZA San Marzona tomato, fior di latte, mozzarella cheese, fish, calamari, prawns, scallops, spring onion, chilli and pesto	29
SUPREME San Marzona tomato, fior di latte, mozzarella cheese, ham, salami, tandoori chicken, mushroom, olives and roasted capsicum	29
<i>Vegan cheese</i>	3

PASTA AND RISOTTO

THE HILL GNOCCHI Pan fried house made gnocchi with semi dried tomato, chorizo, cream, basil, spinach and parmesan	28
LINGUINE PESCATORE Sautéed prawns, scallops, mussels, calamari, fish, garlic, chilli, extra virgin olive oil, parsley, tomato and white wine	30
SPAGHETTI BOLOGNESE Traditional meat sauce with parmesan cheese	26
PENNE AMATRICIANA 🌿 With bacon, spring onion, garlic, chilli, black olives, salami, napoli sauce and parmesan cheese	27
FETTUCCINE CABONARA Bacon, spring onion and parmesan cheese with white wine cream sauce <i>Add grilled chicken 3</i>	27
DUCK AND PORCINI RAVIOLI Sautéed wild mushrooms, thyme and white wine cream sauce	28
CHICKEN RISOTTO (GF) Chicken, mushrooms, spinach, spring onion and semi dried tomato with parmesan cheese	27
PUMPKIN RISOTTO (GF/V) 🌿 Sautéed pumpkin, spinach, semi dried tomatoes and feta cheese <i>Add grilled chicken 3</i>	25
SEAFOOD RISOTTO (GF) Sautéed prawn, calamari, fish, semi dried tomatoes and spinach with white wine sauce	30
<i>Gluten free pasta</i>	3
THERE IS ALWAYS ROOM FOR IT	
COCONUT AND ELDERFLOWER PANACOTTA Served with lime granita and mint	12
CHOCOLATE PUDDING Served with toasted pistachio, vanilla bean ice cream and orange caramel	13
NUTELLA CALZONE Nutella and strawberry served with vanilla ice-cream	15