

LUNCH SPECIAL MENU

Available until 4pm

\$5 lunch beverage deal | A glass of house wine or a schooner of tap beer

BURGERS & ROLLS

WAGYU BURGER 200g pattie, cheese, fresh tomato, onion, pickle and english mustard	18
PORK BELLY BURGER Slow cooked pork belly, asian slaw and smokey BBQ sauce	16
SOUTHERN FRIED CHICKEN BURGER Lettuce, onion, aioli, pickled cucumber, chipotle pink sauce, double cheese	15
GRILLED CHICKEN BURGER B.L.A.T Bacon, lettuce, avocado, tomato,onion, marinated grilled chicken breast, swiss cheese and mayo	16
STEAK SANGA 150g scotch fillet, lettuce, fried onion, swiss cheese, aioli, bacon and tomato relish on grilled ciabatta roll	16
GRILLED VEG BURGER Grilled zucchini, roast mushroom, red peppers, onion, basil pesto, balsamic glaze and boccoccini cheese on grilled ciabatta roll	14
LAMB SOUVLAKI ROLL Slow roasted lamb, feta, lettuce, onion, cucumber, tomato and tazaki rolled in house made pita bread	16

SALADS

GRILLED CALAMARI SALAD (GF) Roquette, cherry tomato, poached pear, spanish onion, parmesan cheese, pomegranate, balsamic glaze	19
CHICKPEA SALAD (V/GF) Fresh green peas, avocado, cucumber, spanish onion, cherry tomato, feta cheese, sunflower seeds and fresh herbs, tossed in lemon dressing <i>ADD choice of grilled hallo🥑umi \$4 / with salmon \$8 / with grilled chicken breast \$6</i>	14
PUMPKIN & GRAIN SALAD (V) Quinoa, spinach, pearl barley, parsley, pepita seeds, pomegranate and feta tossed in honey lemon dressing	19

LUNCH MEALS

CHICKEN SCHNITZEL Served with thick cut chips and mushroom sauce	19
JAGER PORK SCHNITZEL Served with thick cut chips and mushroom sauce	20
FISH & CHIPS Served with house salad and tartare sauce	22
CHICKEN PARMA Served with thick cut chips and house salad	22
GNOCCHI PUMPKIN PESTO (V) Spinach, spring onion, cream, touch of napoli sauce and parmesan cheese	19
CHICKEN & MUSHROOM RISOTTO (GF) 🌱 Asparagus, spinach, spring onion and parmesan cheese	20
BEEF/CHICKEN HOKKIEN NOODLES Wok fried asian greens, sweet soy, oyster sauce, chilli, sesame seeds, spring onion and coriander	19
PORTERHOUSE 250G Served with chips and mushroom sauce	25

ADD YOUR SIDES
\$4 EACH

- Thick cut chips
- Apple cabbage slaw
- Roquette & Parmesan salad
- House salad
- Crispy onion rings



TO SHARE

SOMETHING TO SHARE

GARLIC BREAD (V) Toasted buttermilk buns, garlic butter and thyme	10
SOUP OF THE DAY *Changes daily - please ask your waiter	12
BRUCHETTA 🌿 Marinated bocconcini, tomato, spanish onion, fresh basil and chilli jam	14
GRILLED OCTOPUS Romesco sauce and herb salad	15
ARANCINI Herbs, green peas, sundried tomatoes served with aioli. aged parmesan and herbs	14
GRILLED TIGER PRAWNS XO butter, burnt garlic aioli and lime	16
CRISPY CHICKEN WINGS With Buffalo and Ranch sauce	14
HALLOUMI (V) Grilled halloumi, romesco, fresh rocket and lemon honey dressing	14
SZECHUAN FRIED CALAMARI With herbs and Nuoc Cham sauce <i>Main served with chips and house salad</i>	15 24
BAKED CHEESE DIP Served with freshly grilled bread	14
TASTING PLATE Szechuan fried calamari, baked cheese dip, chicken wings and arancini	45
THE HILL'S PLATTER Prosciutto, sopresa salami, semidried tomato, warm olives, marinated grilled zucchini and eggplant, garlic bread and hummus	29
OYSTERS OF YOUR CHOICE 1/2 DOZ OR FULL DOZ Natural - Lime gin granita Kilpatrick	20/38 23/42

MAIN MEAL

PAN SEARED ATLANTIC SALMON With cauliflower puree, asparagus, XO butter dressing and herbs	34
LAMB SHANK (GF) Slowed cooked in red wine sauce and roasted root vegetables with mash potato and sauteed green beans	36
CRISPY SKINNED PORK BELLY With celeriac mash, spiced apple compote, charred broccolini and red wine sauce	34
BRAISED BEEF CHEEK (GF) Served with cauliflower puree, roasted mushroom, grilled onion and brussels sprout & red wine sauce	32
PAN FRIED CHICKEN BREAST (GF) With charred broccolini, sauteed chickpea and pumpkin, romesco, herb and caper sauce	29
DUKAH CRUSTED KANGAROO LOIN Cooked medium-rare served with celeriac mash, sauteed green beans, beetroot marmalade, and mix berry jus	32
CHICKEN PARMIGIANA Served with house salad and thick cut chips	27
BEER BATTERED FISH AND CHIPS Served with our house salad	27
VEGETARIAN'S PLATE 🌿 Roasted wild mushrooms on asparagus and green pea risotto, grilled halloumi, romesco sauce, parmesan and seasonal greens	28
BEEF WAGYU BURGER Lettuce, tomato, cheese, BBQ sauce, onion ring and aioli & thick cut chips	25
OPEN LAMB SOUVLAKI Served with chips, greek salad, house made pitabread, tzatziki	28
BBQ SPICED GRILLED CHICKEN SOUVLAKI Served with chips, greek salad, house made pita bread and tzatziki	26
STEAK SANDWICH 150g Scotch roll, crispy bacon, fried egg, cheese, horseradish aioli, lettuce, tomato and fried onion & thick cut chips	24
SATAY CHICKEN Chicken fillet cooked in creamy satay sauce served with jasmine rice, green vegetables topped with fried shallots, bean sprout and coriander	28
NASI GORENG (GF) Indonesian style fried rice with pork, chicken, prawn, green vegetables with fried egg, coriander and fried shallots	28

CARNIVORES PLATTER

SERVES 2 PEOPLE | \$42 PER CUSTOMER

SLOW COOKED PORK RIBS, HERB ROASTED LAMB SHOULDER, SPICED GRILLED CHICKEN THIGH, 250G PORTERHOUSE (Served with thick cut chips, house salad and chimichurri)

FROM THE CHAR GRILL

(Served with choice of chips, mash or salad)	
WAGYU RUMP MS⁹⁺ 250G	34
PORTERHOUSE 300G 1000 Guineas topped with crispy onion rings	38
EYE FILLET 220G Topped with roasted mushrooms	42
RIB EYE 350G	39
WAGYU RUMP MS⁹⁺ 500G	59
SLOW COOKED RIBS Served with choice of chips, mash or salad	
PORK DINOSAUR RIBS HALF/FULL	45/65
BEEF SHORT RIBS	42

SAUCES

MUSHROOM	3
GREEN PEPPERCORN	3
RED WINE JUS	3
GARLIC BUTTER	2
AIOLI	2

DIETARY REQUIREMENTS

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

ALLERGENS

While The Hill Cafe 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 indredients.

VEGAN OPTION
VEGETARIAN
GLUTEN FREE

V
GF

SIDES

THICK CUT CHIPS	7
CRISPY FRIED ONION RING	7
HOUSE MASH	8
HOUSE SALAD Cucumber, tomato, lettuce, Spanish onion, herbs and honey mustard dressing	7
GREEK SALAD	7
APPLE AND CABBAGE SLAW	6
FRIED BRUSSEL SPROUTS With hummus, apple herb salad, and pomegranate	10
GRILLED PUMPKIN Chilli yoghurt and fresh herbs	10
BROCCOLINI Lemon and garlic butter	8

FOR LITTLE GUESTS

For kids under 12 years of age

FISH & CHIPS	12
CRUMBED CHICKEN TENDER & CHIPS	12
CALAMARI & CHIPS	12
SPAGHETTI With bolognese/napoli/butter	12
HAWAIIAN	12
MARGHERITA	12
PORK RIBS AND CHIPS	12

SALADS

CLASSIC CAESAR Cos lettuce, bacon, anchovies, parmesan cheese and garlic crouton, poached egg and creamy Caesar dressing	20
Grilled Chicken	4
THAI BEEF SALAD Asian marinated beef, cucumber, lettuce, roasted peanuts, chilli, capsicum, asian herbs, bean shoots, cherry tomato, onion and thai dressing	21
GREEK LAMB SALAD (GF) Cos Lettuce, cherry tomato, cucumber, onion, fetta, parsley, olives with lemon dressing	26

CHICKPEA SALAD (V/GF) Fresh green peas, avocado, cucumber, spanish onion, cherry tomato, feta cheese, sunflower seeds and fresh herbs, tossed in lemon dressing	
<i>with grilled halloumi</i>	22
<i>with salmon</i>	25
<i>with grilled chicken breast</i>	23

WOODFIRED PIZZA

Available everyday except Mon - Thurs from 5pm only.

GARLIC AND CHEESE 🌿 Crushed garlic, fior di latte, mozzarella cheese, oregano, EVOO and sea salt	15
MARGHERITA 🌿 San Marzona tomato, fior di latte, mozzarella cheese and fresh basil	20
CAPRICCIOSA San Marzona tomato, fior di latte, mozzarella cheese, ham, mushroom and olives	24
SALAMI San Marzona tomato, fior di latte, mozzarella cheese, sopressa salami, olives and roasted capsicum	25
HAWAIIAN San Marzona tomato, fior di latte, mozzarella cheese, ham and pineapple	23
TANDOORI CHICKEN San Marzona tomato, fior di latte, mozzarella cheese, tandoori chicken, red onion, spinach and spiced yoghurt	26
GOURMET LAMB San Marzona tomato, fior di latte, mozzarella cheese, lamb fillets, spinach, capsicum, spanish onion and tzatziki	28
PROSCIUTTO San Marzona tomato, fior di latte, mozzarella cheese, fresh san danielle prosciutto, rocket and aged parmesan	25
GOURMET VEGETARIAN 🌿 San Marzona tomato, feta cheese, mozzarella cheese, pine nuts, roasted pumpkin, baby spinach and balsamic glaze	24
GRILLED VEG PIZZA (V) 🌿 Basil pesto, garlic, Fior di Latte, grilled zucchini, eggplant, mushroom, capsicum, roquette and parmesan	24
GAMBERI San Marzona tomato, Fior di latte, mozzarella cheese and prawns, chorizo, onion and chilli	28
SUPREME San Marzona tomato, fior di latte, mozzarella cheese, ham, salami, chicken, mushroom, olives, onion and roasted capsicum	27
BBQ MEAT LOVER San Marzona tomato, fior di latte, mozzarella cheese, bacon, salami, bbq chicken, chorizo, onion and capsicum	28
POLLO PIZZA San Marzona tomato, fior di latte, mozzarella cheese, chicken, avocado, spinach, sundried tomatoes and capsicum	26
<i>Vegan cheese</i>	3

PASTA AND RISOTTO

THE HILL GNOCCHI Pan fried house made gnocchi with chorizo, cream, basil, sundried tomatoes and aged parmesan cheese	27
LINGUINE PESCATORE Sautéed tiger prawns, mussels, calamari, fish, garlic, chilli, EVOO, parsley and white wine	29
SPAGHETTI BOLOGNESE Traditional meat sauce and aged parmesan cheese	26
SPAGHETTI AMATRICIANA Pancetta, chorizo, spring onion, garlic, chilli, black olives, napoli sauce and aged parmesan cheese	28
FETTUCCINE CABONARA Bacon, spring onion and parmesan cheese with white wine cream sauce	26
CHICKEN RISOTTO (GF) Mushrooms, spinach, spring onion and asparagus with parmesan cheese	28
PUMPKIN RISOTTO (GF/V) 🌿 Sautéed pumpkin, green peas, spinach, semi dried tomatoes, feta and parmesan cheese	26
KING PRAWN AND CALAMARI RISOTTO (GF) Prawns, calamari, sundried tomatoes, spinach and lime	29
FETTUCCINE LAMB RAGOUT Tender pulled lamb, picante, olives, basil and olive oil	28
<i>Gluten free pasta</i>	3

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

CHOCOLATE PUDDING Served with orange caramel, toasted pasticcio and vanilla ice cream	14
CLASSIC TIRAMISÙ <i>Flavour note: creamy patron XO cafe and frangelico liqueur</i>	12
APPLE AND FRANGIPANE TART With sea salt caramel ice cream and orange caramel	14
NUTELLA CALZONE Nutella and strawberry served with vanilla ice-cream and chocolate sauce	15