TO SHARE

CARNIVORES	PLATTER

SERVES 2 PEOPLE | \$45 PER CUSTOMER

CRISPY PORK BELLY, BEEF RIBS,
PORTERHOUSE,
GRILLED PORTUGUESE THIGH CHICKEN

ADD YOUR FAVOURITE SIDES TO YOUR PROTEINS

FROM THE CHAR GRILL

12

16

18

15

15

15

11

22/42 24/45 (Served with choice of chips, mash or salad)

PORTERHOUSE 300G 1000 Guineas, Grass feed Chef recommended cooking temperature - med -rare to medium

EYE FILLET 200GChef recommended cooking temperature - medium rare

RIB EYE 400G

 ${\bf Chef\ recommended\ cooking\ temperature\ -\ medium}$

SLOW COOKED RIBS

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

PORK DINOSAUR RIBS HALF/FULL	45/65
BEEF RIBS	39/59

SAUCES	
MUSHROOM	4
GREEN PEPPERCORN	4
RED WINE JUS	6
GARLIC BUTTER	3
AIOLI	2

DIETARY REQUIREMENTS

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

SIDES

SEASONED CHIPS	7
CRISPY FRIED ONION RING	6
HOUSE MASH	7
HOUSE SALAD Cucumber, tomato, lettuce, Spanish onion, herbs and honey and balsamic dressing	6
GREEK SALAD	7
SAUTEED BROCCOLINI Lemon and garlic butter with toasted almond	9
HARISSA ROASTED CAULIFLOWER With smoked yoghurt, crushed almond chilli dressing, herbs and dukkha	8
HONEY ROASTED PUMPKIN With chilli yoghurt dressing, herbs and apple salad	8

VEGAN OPTION § VEGETARIAN V

GLUTEN FREE GF

SALADS

42

parmesan cheese and garlic crouton, poached egg and creamy Caesar dressing	20
Grilled Chicken	4
GREEK LAMB SALAD (GF) Cos Lettuce, cherry tomato, cucumber, onion, fetta, parsley, olives with lemon dressing	26

FOR LITTLE GUESTS

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FISH & CHIPS	12
CRUMBED CHICKEN TENDER & CHIPS	12
SPAGHETTI With bolognese/napoli/butter	12
HAWAIIAN	12
MARGHERITA	12
PORK RIBS AND CHIPS	15

OUR WOODFIRED PIZZAS

Available everyday

and sea salt
MARGHERITA
CAPRICCIOSA San Marzona tomato, fior di latte, mozzarella cheese, ham, mushroom, olives, organo and EVOO
SALAMI San Marzona tomato, fior di latte, mozzarella cheese, sopressa salami, kalamata olives and roasted peppers
HAWAIIAN San Marzona tomato, fior di latte, mozzarella cheese, ham and pineapple
CAJUN SPICED CHICKEN San Marzona tomato, fior di latte, mozzarella cheese, cajun spiced chicken, capsicum, onion and peri peri aoili
GOURMET LAMB San Marzona tomato, basil pesto, roasted capsicum, red onion, spinach, fior di latte, mozarella and tzatiki
PROSCIUTTO San Marzona tomato, fior di latte, mozzarella cheese, fresh san danielle prosciutto, rocket and aged parmesan
GOURMET VEGETARIAN ♦ San Marzona tomato, feta cheese, fior di latte, pine nuts, roasted pumpkin, cherry tomato, baby spinach, rocket and balsamic glaze
GRILLED VEG PIZZA (V)
GAMBERI San Marzona tomato, garlic, fior di latte, mozarella cheese, spiced prawns, zucchini, cherry tomato, red onion & oregano
SUPREME San Marzona tomato, fior di latte, mozzarella cheese, ham, salami, chicken, mushroom, olives, onion and roasted capsicum
BBQ MEAT LOVER San Marzona tomato, fior di latte, mozzarella cheese, bacon, salami, chicken, chorizo, onion and capsicum
Vegan cheese

GARLIC AND CHEESE & Crushed garlic, fior di latte, mozzarella cheese, oregano, EVOO

PASTA AND RISOTTO

THE HILL GNOCCHI Pan fried house made gnocchi with chorizo, cream, sage, spinach, semidried tomato and parmesan cheese	
LINGUINE PESCATORE Sautéed tiger prawns, scallops, clams, mussels, chilli, garlic, olive oil, parsley and white wine	
SPAGHETTI BOLOGNESE Traditional meat sauce and aged parmesan cheese	
FETTUCCINE AMATRICIANA Chorizo, bacon, chilli, spring onion, black olives, parsley, napoli and parmesan cheese	
FETTUCCINE CARBONARA Bacon, spring onion, egg yolk, white wine and cream sauce with parmesan cheese (add chicken \$3)	
CHICKEN RISOTTO (GF) Mushrooms, spinach, spring onion, semidried tomato with parmesan cheese	
PUMPKIN RISOTTO (GF/V)	
SEAFOOD RISOTTO (GF) Sautéed tiger prawns, scallops, calamari, spring onion, semidried tomato, spinach and lime	
LOBSTER RAVIOLI White clams, shallots, garlic butter, tomato, herbs olive oil and parmesan cheese	
Gluten free pasta	

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

ASSIC TIRAMISÙ avour note: creamy patron XO cafe and frangelico liqueur	1
ONEY AND PISTACHIO SEMIFREDDO With fresh berries and lemon crumb	1
HOCOLATE PUDDING With hazelnut praline foir de late ice cream	1
UTELLA CALZONE Nutella and strawberry served with vanilla ice-cream and ocolate sauce vis calzone is not part of the any 2 for \$20 Deal	1

OUR FAVOURITES	
PAN FRIED ATLANTIC SALMON With roasted cauliflower puree, grilled asparagus, XO sauteed mussels and charred lemon	3
CRISPY SKINNED PORK BELLY With sweet potato puree, smoked eggplant, asian herb salad, date chutney and red wine jus	3
BRAISED BEEF CHEEK (GF) Slow cooked beef cheek served with garlic mash, creamed spinach, herb gremolata and red wine jus	3
CHICKEN PARMIGIANA Served with house salad and chips	2
BEER BATTERED FISH AND CHIPS Served with our house salad	2
GRILLED PUMPKIN AND GRAINS	2
BEEF WAGYU BURGER Lettuce, tomato, cheese, BBQ sauce, onion ring and aioli and chips	2
SLOW COOKED LAMB SHOULDER Served with roasted heritage carrots, garlic mash and red wine jus	3
STEAK SANDWICH 150g Scotch roll, crispy bacon, fried egg, cheese, horseradish aioli, lettuce, tomato and fried onion and chips	2
SATAY CHICKEN Chicken fillet cooked in creamy satay sauce served with jasmine rice, green vegetables topped with fried shallots, bean sprout and coriander	2
NASI GORENG (GF) Indonesian style fried rice with pork, chicken, prawn, green vegetables with fried egg, coriander and fried shallots	2

BRUCHETTA ♦ Roma tomato, avocado, red onion, garlic oil, basil and parmesan

SZECHUAN FRIED CALAMARI Lightly fried calamari, asian herbs and spanish onion,

CAULIFLOWER CROQUETTE (V) Sweet potato and cauliflower croquette, lime aioli

ALLERGENS

and chips

SOMETHING TO SHARE

lemon and nouc cham sauce

Kilpatrick

GRILLED OCTOPUS Romesco sauce, lime and herbs

CRISPY CHICKEN WINGS BBQ hot wings with yoghurt ranch

GRILLED KING PRAWNS Served with lime aioli

BAKED CHEESE DIP § Served with grilled bread

OYSTERS OF YOUR CHOICE | 1/2 DOZ OR FULL DOZ

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 indgredients.

PORTUGUESE SPICED GRILLED CHICKEN With simple salad, pita bread, tzatziki