# **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

16

18

14

15

15

13

22/42

24/45

26

28

32

(Served with choice of chips, mash or salad)

#### **PORTERHOUSE 300G** 38 1000 Guineas, Grass feed Chef recommended cooking temperature - Cooking temperature - medium rare to medium 42 **EYE FILLET 200G**

Chef recommended cooking temperature - medium rare

**RIB EYE 400G** 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 39/59 **BEEF RIBS**

4
4
6
3
2

#### DIFTARY REQUIREMENTS

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

# **SIDES**

SEASONED CHIPS
CRISPY FRIED ONION RING
HOUSE MASH
<b>HOUSE SALAD</b> Cucumber, tomato, lettuce, Spanish onion, herbs and honey mustard dressing
GREEK SALAD
<b>SAUTEED BROCCOLINI</b> Lemon and garlic butter with toasted almond
HARISSA ROASTED CAULIFLOWER With chilli yoghurt, crushed almond chilli dressing, herbs and dukkha
<b>ROASTED PUMPKIN</b> With chilli yoghurt dressing, herbs and apple salad

VEGAN OPTION VEGETARIAN

GLUTEN FREE GF

#### SALADS

CLASSIC CAESAR Cos lettuce, bacon, anchovies, 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** For kids under 12 years of age

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 except Mon - Thurs from 5pm only

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

24

12

13

### **PASTA AND RISOTTO**

THE HILL GNOCCHI Pan fried house made gnocchi with chorizo, cream, sage, spinach, semidried tomato and parmesan cheese	
<b>LINGUINE PESCATORE</b> Sautéed tiger prawns, scallops, 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	
<b>PUMPKIN RISOTTO (GF/V)</b>	
SEAFOOD RISOTTO (GF) Sautéed tiger prawns, scallops, calamari, spring onion, semidried tomato, spinach and lime	
Gluten free pasta	

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

CLASSIC TIRAMISU Flavour note: creamy patron XO cafe and frangelico liqueur
HONEY AND PISTACHIO SEMIFREDDO With fresh berries and lemon crumb
CHOCOLATE PUDDING With hazelnut praline foir de late ice cream
NUTELLA CALZONE Nutella and strawberry served with vanilla ice-cream and hocolate sauce This calzone is not part of the any 2 for \$20 Deal

## PAN FRIED ATLANTIC SALMON With roasted cauliflower puree, grilled asparagus, XO sauteed mussels and charred lemon CRISPY SKINNED PORK BELLY With sweet potato and carrot mash, brocollini, apple and date chutney, asian herb salad and red wine jus BRAISED BEEF CHEEK (GF) Slow cooked beef cheek served with garlic mash, creamed spinach, herb gremolata and red wine jus CHICKEN PARMIGIANA Crumbed chicken breast, topped with ham, napoli sauce, mozzarella cheese and served with chips and salad BEER BATTERED FISH AND CHIPS Served with our house salad MAIN SZECHUAN FRIED CALAMARI Served with chips and salad, lemon wedge and 25 nouc cham sauce GRILLED PUMPKIN AND GRAINS Roasted pumpkin, whipped fetta, braised lentil, mixed grains, herbs and pomegranate - Add grilled chicken \$4 BEEF WAGYU BURGER Lettuce, tomato, cheese, BBQ sauce, onion ring and aioli 25

**SLOW COOKED LAMB SHOULDER** Served with roasted heritage carrots, garlic mash 32

**STEAK SANDWICH** 150g Scotch roll, crispy bacon, fried egg, cheese, lettuce, tomato, 26

**SATAY CHICKEN** Chicken fillet cooked in creamy satay sauce served with jasmine rice, 27

BRUCHETTA 🌢 Marinated bocconcini, tomato, spanish onion, fresh basil and chilli jam

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

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

### **ALLERGENS**

and red wine jus

aioli and BBQ sauce and chips

**SOMETHING TO SHARE** 

lemon and nouc cham sauce

Kilpatrick

**OUR FAVOURITES** 

**GRILLED OCTOPUS** Romesco sauce, lime and herbs

CHICKEN WINGS With Buffalo and Ranch or Smokey glaze sauce

**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.

green vegetables topped with fried shallots, bean sprout and coriander

vegetables with fried egg, coriander and fried shallots

NASI GORENG (GF) Indonesian style fried rice with pork, chicken, prawn, green

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