



SET MENU 2

\$58 pp

STARTERS

(TO SHARE)

GARLIC AND CHEESE

Crushed garlic, fior di latte, mozzarella cheese, oregano, EVOO and sea salt

ENTREES

(TO SHARE)

SWEET POTATO & CAULIFLOWER CROQUETTES (V)

With lime aioli, herb and parmesan

SZECHUAN FRIED CALAMARI

Lightly fried calamari, asian herbs, spanish onion, lemon and nouc cham sauce

CHICKEN WINGS

Buffalo wings with ranch yoghurt

MAINS

(CHOICE OF)

THE HILL GNOCCHI (VO)

Pan fried house made gnocchi with chorizo, cream, sage, spinach, semidried tomato and parmesan cheese

PUMPKIN RISOTTO (GF/V/VEGO)

Sautéed pumpkin, spinach, sun dried tomato, feta and parmesan cheese

CRISPY SKINNED PORK BELLY

With sweet potato and carrot mash, broccolini, apple and date chutney, asian herb salad and red wine jus

300G PORTERHOUSE

With chips, salad and your choice of mushroom or peppercorn sauce

PAN FRIED ATLANTIC SALMON

With roasted cauliflower puree, grilled asparagus, XO sauteed mussels and charred lemon

GRILLED CHICKEN BREAST

With broccolini, roast potatoes, romesco sauce and chimi churri