

Serving Everyday Until 3pm

BREAKFAST

AVO AND FETA \$23

Chargrilled toast, medley tomatoes, lime, beetroot purée, sesame and pepitas seeds

Add egg \$2

ZUCCHINI AND CORN FRITTERS \$23

Fried crispy fritters, lime and avo purée, smoked tomato mint salsa, chorizo, a poached egg, pickled zucchini and herbs

CRISPY HILL BENNY \$23

Grilled flaky flat bread, crumbed eggs, thick cut bacon, nauch jam hollandaise, garnished with crispy rice noodles, asian herbs, fresh chilli and sesame seeds

RICOTTA AND ORANGE ZEST PANCAKES \$22

Double stack pancakes with summer berries compote, vanilla ice cream and almond crumb

CHILLI SCRAMBLE \$22

Candid thick belly bacon, mix herbs, housemade chilli jam, pickled onion and sourdough

THE HILL BIG BREAKY \$28

Chorizo, thick cut bacon, hash brown, onion, truffle oil, mushroom, poached eggs on sourdough

CROQUE MADAME \$20

Grilled sandwich, gruyere cheese, ham, mustard, fried egg with pomegranate, apple and tomato house salad

EGG BENIDICT \$22

Poached eggs, ham, hollandaise on sourdough

SIDES

BACON \$5 THICK BELLY BACON \$6 HASH BROWN \$4 CHORIZO \$4

TRUFFLE OIL MUSHROOMS \$5 HALLOUMI \$6

DRINKS

FRESHLY SQUEEZED JUICES

ORANGE, APPLE \$8

GREEN JUICE (APPLE, CUCUMBER, CELERY, GINGER) \$9

SUMMER WATERMELON (WATERMELON, CUCUMBER AND MINT) \$9.5

MILKSHAKES

CHOCOLATE, STRAWBERRY, VANILLA, SALTED CARAMEL, BANANA \$7

SMOOTHIES

BANANA, HONEY AND ALMOND \$10 MANGO AND PASSIONFRUIT \$10

We use locally sourced 800gm free range eggs.

\$5 TAP BEER OR HOUSE WINE

A schooner of tap's beer, light or non alcoholic.
Grower's Gate wine range - sauvignon blanc,
moscato, chardonnay, sparkling cuvee, shiraz and
cabernet sauvignon.

\$7 JUG OF SOFT DRINKS

Lemon lime bitters, rasberry, lift , sprite,
fanta, coke and coke no sugar

LUNCH

CLUB SANDWICH \$24

Pulled chicken, bacon, egg, lettuce, tomato, mayo, butter grilled bread with chips

Add avocado \$4

LAMB/CHICKEN SOUVLAKI \$23

Choice of lamb or grilled chicken, wrapped with lettuce, tomato, cucumber, onion, tzatziki and feta served with chips

CHICKEN MARSALA \$26

Chicken tenders, prosciutto, sage, creamy marsala sauce served with mash and veggies

SOUTHERN FRIED CHICKEN BURGER \$24

Lettuce, tomato, onion, cheese with spicy aioli and chips

FISH AND CHIPS \$23

Beer battered fish, chips, lemon and tartare

STICKY PORK BELLY Roll \$22

Pork belly, sticky spiced glaze, chilli, fried shallots, coriander and cucumber ribbons

CHICKEN HOKKIEN NOODLES \$22

Wok fried asian greens, sweet soy, oyster sauce, chilli, sesame seeds, spring onion and coriander

GRILLED CALAMARI SALAD (GF) \$22

Roquette, cherry tomato, apple and fennel, spanish onion, parmesan cheese, pomegranate, balsamic glaze and lemon vinaigrette

GRILLED VEG FOCACCIA \$22

Grilled zucchini, eggplant, pumkin, roast mushroom, red peppers, onion, basil pesto, balsamic glaze and boccoccini cheese on grilled ciabatta roll served with chips

STEAK AND EGG \$34

180gm porterhouse, grilled onion, fried eggs, thick bacon and chips

PUMPKIN AND SUPERFOOD GRAIN \$23

Honey glazed spiced pumpkin, beet root puree, black rice, lentils, quinoa, goji berries, pomegranate, broccolini, herbs, cherry tomato
Add grilled chicken OR Halloumi \$6