



THE HILL

CAFE RESTAURANT BAR

		VEGAN OPTION	VEGETARIAN	GLUTEN FREE	V	GF
SOMETHING TO START						
BRUCHETTA	Marinated bocconcini, tomato, spanish onion, fresh basil and chilli jam					15
CHICKEN WINGS	With buffalo and ranch OR smokey glaze sauce					16
GRILLED OCTOPUS	Romesco sauce, lime and herbs					20
SALT & PEPPER FRIED CALAMARI	Served on rocket and parmesan salad with lime aioli					16
SWEET POTATO & CAULIFLOWER CROQUETTE (V)	With lime aioli and parmesan					16
ITALIAN PORK AND BEEF MEATBALL	Slow cooked meatball, napoli, parmesan, gremolata, grilled crusty bread					16
THREE CHEESE DIP	Gouda, gruyere, edam, baked & served with grilled ciabatta bread					16
GRILLED TIGER PRAWNS	Portuguese spice marinated prawns with herb salad and lime aioli					22
OYSTERS OF YOUR CHOICE 1/2 DOZ OR FULL DOZ	Natural - With red wine vinegar and shallots Kilpatrick					24/44 27/48
HILL'S ENTRÉE TASTING PLATE	(for 3-4 persons) buffalo wings, calamari, croquettes, pork and beef meatball, grilled ciabatta bread & lime aioli					52
OUR FAVOURITES						
PAN FRIED ATLANTIC SALMON	With cauliflower puree, herbed potato and capers, grilled asparagus, herbs and salsa verde					38
CRISPY SKINNED PORK BELLY	With sweet potato & carrot vegetable mash, red wine jus, apple and date chutney, and herb salad					36
BRAISED BEEF CHEEK (GF)	Slow cooked beef cheek served with garlic mash, seasonal wild mushrooms, garlic beans, red wine jus and herb gremolata					38
GRILLED PUMPKIN AND GRAINS (V)	Braised lentil, black rice, quinoa, goji berries, fetta, house lemon dressing & herb salad, pomegranate drizzled with chilli dressing and salsa verde Add chicken tenders \$6 add haloumi \$6					27
SLOW COOKED LAMB SHOULDER	Served with roasted dutch carrots, garlic mash, red wine jus and herb salad					38
MAIN SZECHUAN FRIED CALAMARI	Served with chips and salad, lemon wedge and nouc cham sauce					29
PORTUGUESE CHICKEN	With grilled thigh fillet served with simple salad, chips, home-made pita bread and tzatziki					35
BEER BATTERED FISH AND CHIPS	Served with simple salad and tartare sauce					29
CHICKEN PARMIGIANA	Crumbed chicken breast topped with ham, napoli sauce, mozzarella cheese served with simple salad and chips					29
NASI GORENG (GF)	Indonesian style fried rice with pork, chicken, prawn, green vegetables, chilli, topped with fried egg, coriander, bean sprout and fried shallots					30
SATAY CHICKEN	Chicken breast cooked in mildly spiced creamy satay sauce served with jasmine rice, green vegetables topped with fried shallots, bean sprout and coriander					30
BEEF BURGER	Char grilled angus beef patty, basted with Hill BBQ sauce, lettuce, tomato, cheese, aioli, onion rings and chips					28
STEAK SANDWICH	150g Scotch roll, crispy bacon, fried egg, cheese, lettuce, tomato, aioli and BBQ sauce and chips					32
ALLERGENS						
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.						
TO SHARE						
CARNIVORES PLATTER						
SERVES 2 PEOPLE \$58 PER CUSTOMER						
1/2 RACK OF PORK OR BEEF RIBS, CRISPY PORK BELLY, WAGYU RUMP 250G, GRILLED PORTUGESE THIGH CHICKEN AND FLAT BREAD						
ADD YOUR FAVOURITE SIDES TO YOUR PROTEINS						
FROM THE CHAR GRILL						
(Served with a choice of chips or mash & salad)						
PORTERHOUSE 300G	1000 guineas, grass feed Chef recommended cooking temperature medium rare to medium					49
EYE FILLET 200G	Shorthorn, grain fed 150 days Chef recommended cooking temperature medium rare					50
RIB EYE 400G	Shorthorn, grain fed 150 days Chef recommended cooking temperature medium					60
WAGYU RUMP 250G	Grain fed 450D, MS 6+ Chef recommended cooking temperature medium rare					47
SLOW COOKED RIBS						
Grilled and generously basted with Hill's BBQ basting. Served with a choice of chips or mash or salad						
PORK DINOSAUR RIBS HALF/FULL						49/68
BEEF RIBS						47/65
SAUCES						
GARLIC BUTTER						
PEPPER						
MUSHROOM						
RED WINE JUS						
AIOLI						
DIETARY REQUIREMENTS						
For dietary requests, please notify our service staff to assist you with menu choices						
SIDES						
SAUTEED BROCCOLINI	Lemon and garlic butter with toasted almonds					12
ROASTED PUMPKIN WEDGE	Drizzled with chilli dressing and with apple and herbs salad					12
SEASONED CHIPS						9
HOUSE SALAD	Cos lettuce, radish, cucumber, tomato, spanish onion, herbs, fetta and house lemon dressing					9
ONION RINGS						10
MASH						8
MAC & CHEESE						12
SALADS						
CLASSIC CAESAR	Cos lettuce, bacon, anchovies, parmesan cheese and garlic crouton, poached egg and creamy caesar dressing Add chicken tenders \$6 add haloumi \$6					26
MAIN GREEK SALAD	Cos lettuce, cherry tomato, cucumber, kalamata olives, danish feta, red onion, parsley and herb lemon vinaigrette with pita bread and tzaziki Add chicken tenders \$6 add haloumi \$6 With lamb fillet \$9					26
FOR LITTLE GUESTS (UNDER 12 YEARS OF AGE)						
Get complementary ice cream with meal						
FISH & CHIPS						15
CRUMBED CHICKEN TENDER & CHIPS						15
CHICKEN PARMA AND CHIPS						15
MAC & CHEESE						12
HAWAIIAN						15
MARGHERITA						15
BEEF CHEESE BURGER	Tomato sauce and chips					15
THERE IS ALWAYS ROOM FOR SWEETS						
CLASSIC TIRAMISÙ	Classic Italian biscuit layer espresso and hazelnut liquer cream					15
CREME BRÛLÉE						15
CHOCOLATE PUDDING	With hazelnut crumb and vanilla ice cream					15
NUTELLA CALZONE	Nutella and strawberry served with vanilla ice-cream and chocolate sauce Perfect to share (2 persons)					18
CHEESE BOARD	Brie, blue & gouda with lavosh, dried fruits, crackers and fig jam					26
OUR WOODFIRED PIZZAS						
Mon - Thurs, only available from 5pm						
GARLIC AND CHEESE	Garlic, fior di latte, mozzarella cheese, oregano, EVOO and sea salt					20
MARGHERITA	San Marzona tomato, fior di latte, mozzarella cheese, oregano, EVOO and basil					23
PICCANTE	San Marzona tomato, fior di latte, cheese, hot salami, anchovie,olives, chorizo, jalapeno and chilli					28
CAPRICCIOSA	San Marzona tomato, fior di latte, mozzarella cheese, ham, mushroom and olives					25
SALAMI	San Marzona tomato, fior di latte, mozzarella cheese, sopressa salami, kalamata olives and roasted peppers					27
HAWAIIAN	San Marzona tomato, fior di latte, mozzarella cheese, ham and pineapple					25
GOURMET LAMB	San Marzona tomato, fior di latte, feta cheese, herb mariated lamb fillets, olives, basil and garlic oil, capsicum, onion and tzatziki					30
4 CHEESE PROSCIUTTO	San Marzona tomato, fior di latte, mozzarella cheese, blue cheese and fresh san daniele prosciutto topped with rocket, pears and aged parmesan					28
GOURMET VEGETARIAN	San Marzona tomato, feta cheese, fior di latte, pine nuts, roasted pumpkin, roasted tomato, baby spinach, rocket and balsamic glaze					26
GRILLED VEG PIZZA (V)	San Marzano tomato, garlic and basil oil, fior di latte, mozzarella cheese, grilled zucchini and eggplant, roasted capsicum, mushroom, onion, roasted tomato and olive oil					26
BBQ MEAT LOVER	San Marzona tomato, fior di latte, mozzarella cheese, bacon, salami, ham, onion, capsicum, chorizo and smokey BBQ sauce					30
SEAFOOD MARINARA	San Marzano tomato, fior di latte, prawns, scallops, calamari, mussels, chilli, basil and olive oil					33
SUPREME	San Marzano tomato, fior di Latte, mozzarella cheese, ham, salami, mushroom, olives, onion and roasted capsicum					29
Vegan cheese						3
PASTA AND RISOTTO						
THE HILL GNOCCHI	Pan fried gnocchi with chorizo, cream, sage, spinach, semidried tomato and parmesan cheese					29
LINGUINE PESCATORE	Sautéed tiger prawns, calamari, scallops, cockales, mussels, chilli, olive oil, parsley, confit garlic and tomato, and white wine					34
LINGUINE LAMB	Slow cooked lamb shoulder, mushroom, confit tomato, spinach and a hint of chilli					31
RICOTTA & SPINACH RAVIOLI (V)	Rich creamy pesto sauce, spring onion, spinach, pine nuts and marinated feta					29
FETTUCINE CARBONARA	Bacon, spring onion, white wine and cream sauce with parmesan cheese (add chicken \$3)					27
WILD MUSHROOMS RISOTTO (V)	Sauteéd mixed mushrooms, spinach, spring onion, semidried tomato, parmesan and truffle oil Add chicken \$3					28
PUMPKIN RISOTTO (GF/V)	Sauteéd pumpkin, spinach, sun dried tomato, feta and parmesan cheese Add chicken \$3					28
SEAFOOD RISOTTO (GF)	Sautéed tiger prawns, scallops, calamari, spring onion, confit garlic and tomato, lobster stock, spinach and lime					34
Gluten free pasta						3