

BASIC FXN PACKAGE (\$45PP)
2 COURSE MEAL ALTERNATE DROP MENU

ENTREE

(choice of any two from the following options)

BRUCHETTITA

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

CHICKEN WINGS

With buffalo and ranch OR smokey glaze sauce

SALT AND PEPPER FRIED CALAMARI

Severed on rocket and parmesan salad with lime aioli

SWEET POTATO & CAULIFLOWER CROQUETTE

With lime aioli and parmesan

MAINS

(choice of any two from the following options)

CHICKEN AND MUSHROOM RISOTTO

Sauteed mixed mushrooms, spanish , spring onion, semidried tomato, parmesan, chicken and truffle oil.

CHICKEN PARMIGIANA

Crumbed chicken breast topped with ham, napoli sauce, mozzarella cheese served with simple salad and chips.

LINGUINE PESCATORE

Sauteed tiger prawns, calamari, scallops, cockales, mussels, chilli, olive oil, parsley, confit garlic and tomato, and white wine.

CRISPY SKINNED PORK BELLY

With sweet potato and carrot vegetable mash, red wine jus, apple and date chutney and herb salad.

**THE
HILL**

**FUNCTION PACKAGE
MENU**

**The hill would like to make our function menus the prefect
complement to your event, and we pride ourselves on our
flexibility and attention to detail.**

**If any alternations to this menu are required,
due to dietary reasons or otherwise,
we would be more than happy to accommodate your request.
Please see our friendly staff in store for more information.**

TERMS & CONDITIONS APPLY

SIGNATURE PACKAGE (\$85PP)

(Includes Welcome Entree’s and Sparkling Wine)

SOMETHING TO SHARE

GARLIC AND MARGARITA PIZZA

ENTREE (CHOICE OF..)

4 ENTREE’S FROM THE MENU

MAINS (CHOICE OF..)

**ANY 6 MAINS FROM OUR MENU WHICH INCLUDES
STEAK & RIBS OF YOUR CHOICE.**

DESSERT (ALTERNATE DROP)

CREME BRULEE

CLASSIC TIRAMISU

PLEASE NOTE: WE OFFER \$5PP DISCOUNT ON YOUR PRE-ORDER

HILL DELUXE PACKAGE (\$75PP)

ENTREE (CHOICE OF..)

BRUCHETTITA

Marinated bocconcini, tomato, spanish onion, fresh basil and chilli jam.

GRILLED TIGER PRAWNS

Portuguese spice marinated prawns with herb salad and lime aioli.

SWEET POTATO & CAULIFLOWER CROQUETTE

With lime aioli and parmesan.

CHICKEN WINGS

With buffalo and ranch OR smokey glaze sauce.

MAINS (CHOICE OF..)

PORTUGUESE CHICKEN

With grilled thigh fillet served with simple salad, chips, home-made pita bread and tzatziki.

CRISPY SKINNED PORK BELLY

With sweet potato and carrot vegetable mash, red wine jus, apple and date chutney and herb salad.

SLOW COOKED LAMB SHOULDER

Served with roasted dutch carrots, garlic mash, red wine jus and herb salad.

PAN FRIED ATLANTIC SALMON

With cauliflower puree, herbed potato and capers, grilled asparagus, herbs and salsa verde.

EYE FILLET 200G

Chef recommended cooking temperature medium rare served with chips, salad and mushroom sauce.

CHICKEN AND MUSHROOM RISOTTO

Sauteed mixed mushrooms, spanich , spring onion, semidried tomato, parmesan, chicken and truffle oil.

RICOTTA AND SPINACH RAVIOLI(V)

Rich creamy pesto sauce, spring onion, spinach, pine nuts and marinated feta.

Add Dessert To Your Deluxe Fxn Package- (\$5pp)

Creme Brulee And Classic Tiramisu(Alternative Drop)

Note: We Offer \$5pp Discount On Your Pre-Order

HOUSE FUNCTION PACKAGE (\$65pp)

ENTREE

A SHARED ENTREE’S BOARD BETWEEN 4-5 PEOPLE

HILL’S ENTREE TASTING PLATE

Buffalo wings, calamari, croquettes, pork and beef meatball,
grilled ciabatta bread
and lime aioli

MAINS (CHOICE OF..)

CRISPY SKINNED PORK BELLY

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

SLOW COOKED LAMB SHOULDER

Served with roasted dutch carrots, garlic mash, red wine jus
and herb salad

CHICKEN AND MUSHROOM RISOTTO

Sauteed mixed mushrooms, spanich , spring onion, semi dried tomato,
parmesan, chicken and truffle oil.

PORTERHOUSE 300G

Chef recommended cooking temperature medium rare to medium
served with chips, salad and mushroom sauce.

LINGUINE PESCATORE

Sauteed tiger prawns, calamari, scallops, cockales, mussels, chilli, olive oil,
parsley, confit garlic and tomato, and white wine.

ADD DESSERT TO YOUR FUNCTION (\$10PP)

CREME BRULEE AND CLASSIC TIRAMISU(ALTERNATIVE DROP)