



# THE HILL

CAFE RESTAURANT BAR



SOMETHING TO START

<b>BRUCHETTA (VGO)</b> Marinated bocconcini, tomato, spanish onion, fresh basil and chilli jam	16
<b>THREE CHEESE DIP (V)</b> Gouda, gruyere, edam, baked & served with grilled ciabatta bread	18
<b>GRILLED OCTOPUS</b> Romesco, herb salad and lime	22
<b>GRILLED TIGER PRAWNS</b> Portuguese spice marinated prawns with herb salad and lime aioli	23
<b>CHICKEN WINGS</b> With buffalo and ranch OR smokey glaze sauce, dukkah	16
<b>SZECHUAN FRIED CALAMARI</b> Served with asian herbs and spanish onion, lemon and nouch cham sauce	17
<b>SWEET POTATO &amp; CAULIFLOWER CROQUETTE (V)</b> With lime aioli and parmesan	17
<b>ITALIAN PORK AND BEEF MEATBALL</b> Slow cooked meatball, napoli, parmesan, chimi churri, grilled crusty bread	17
<b>GRILLED LAMB CUTLET</b> Herb marinated lamb cutlets (2pcs), romesco sauce, chimi churri, herb and feta salad	22
<b>OYSTERS OF YOUR CHOICE   1/2 DOZ OR FULL DOZ</b> Natural - With red wine vinegar and shallots Kilpatrick	24/44 27/48
<b>HILL’S ENTRÉE TASTING PLATE</b> (for 3-4 persons) buffalo wings, szechuan calamari, three cheese dip, croquettes, grilled ciabatta bread & lime aioli	52

OUR FAVOURITES

<b>PAN FRIED ATLANTIC SALMON (GF)</b> With sweet potato & carrot vegetable mash, asparagus, herb salad and chimichurri	40
<b>CRISPY SKINNED PORK BELLY (GF)</b> With sweet potato & carrot vegetable mash, red wine jus, apple and date chutney, and herb salad	38
<b>BEEF CHEEK (GF)</b> Slow cooked beef cheek served with mash, seasonal wild mushrooms, broccolini, red wine jus, fried garlic and sage	40
<b>GRILLED PUMPKIN AND GRAINS (V) (VGO)</b> Braised lentil, black rice, quinoa, goji berries, pepitas seeds, feta, pomegranate, house lemon dressing and herb salad drizzled with chilli dressing <b>Add chicken tenders OR halloumi 6</b>	28
<b>LAMB SHOULDER (GF)</b> Slow cooked lamb served with roasted dutch carrots, mash, red wine jus, chimichurri and herb salad	39
<b>MAIN CALAMARI</b> Served with chips and salad, lemon wedge and lime aioli <b>Choose Option: Salt &amp; Peppar Calamari 30, Chilli Calamari 32</b>	
<b>BEER BATTERED FISH AND CHIPS</b> Served with simple salad and tartare sauce	32
<b>CHICKEN PARMIGIANA</b> Crumbed chicken breast topped with ham, napoli sauce, mozzarella cheese served with simple salad and chips	31
<b>NASI GORENG</b> Indonesian style fried rice with pork, chicken, prawn, green vegetables, chilli, topped with fried egg, coriander, bean sprout and fried shallots. <b>Gluten free option available</b>	32
<b>CHICKEN MARSALA</b> Grilled chicken tenderlions cooked in creamy marsala sauce, served with mash, maple roasted pumpkin and broccolini	37
<b>SATAY CHICKEN</b> Chicken breast cooked in mildly spiced creamy satay sauce served with jasmine rice, green vegetables topped with fried shallots, bean sprout and coriander	32
<b>BEEF BURGER</b> Char grilled angus beef patties, basted with Hill BBQ sauce, lettuce, tomato, cheese, aioli, onion rings and chips <b>Add bacon 3</b>	29
<b>STEAK SANDWICH</b> 150g Scotch roll, crispy bacon, fried egg, cheese, lettuce, tomato, aioli and BBQ sauce and chips	34

<b>DIETARY REQUIREMENTS</b> For dietary requests, please notify our service staff to assist you with menu choices.
<b>ALLERGENS</b> 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 indredients.
<b>15% SURCHARGE ON PUBLIC HOLIDAYS</b>

FROM THE FLAME CHAR GRILL

<b>STEAKS</b> <i>Served with two sides. Chips and your choice of mash or salad.</i>	
<b>PORTERHOUSE 300G</b> 1000 guineas, grass feed Chef recommended cooking temperature medium rare to medium	52
<b>EYE FILLET 200G</b> Shorthorn, grain fed 150 days Chef recommended cooking temperature medium rare	54
<b>RIB EYE 400G</b> Shorthorn, grain fed 150 days Chef recommended cooking temperature medium	62
<b>WAGYU RUMP 500G</b> Grain fed 450D, MS 6+ Chef recommended cooking temperature medium rare	88
<b>SKEWERS</b> <i>Fire grilled and lightly basted with our signature sauce. Served with chips, salad and pita bread</i>	
<b>PORTUGUESE CHICKEN</b> Spiced thigh fillets, onion, capsicum, tzatziki and lemon	42
<b>MIX GRILLED</b> 180gm striplion, lamb, cheese Kransky sausage, bacon and onion	62
<b>SLOW COOKED RIBS</b> <i>Grilled and generously basted with Hill’s BBQ basting. Served with a choice of chips or mash or salad</i>	
<b>PORK DINOSAUR RIBS HALF/FULL</b> <b>BEEF RIBS</b>	49/70 47/68

FOR LITTLE GUESTS (UNDER 12 YEARS OF AGE)  
Get complementary ice cream with meal

<b>FISH &amp; CHIPS</b>	15
<b>CRUMBED CHICKEN TENDER &amp; CHIPS</b>	15
<b>CHICKEN PARMA AND CHIPS</b>	15
<b>HAWAIIAN</b>	15
<b>MARGHERITA</b>	15
<b>BEEF CHEESE BURGER</b> Tomato sauce and chips	15
<b>LINGUINE NAPOLI OR MEAT BALLS</b>	15

SALADS

<b>CLASSIC CAESAR</b> Cos lettuce, bacon, anchovies, parmesan cheese and garlic crouton, poached egg and creamy caesar dressing <b>Add chicken tenders OR halloumi 6</b>	26
<b>MAIN GREEK SALAD</b> Cos lettuce, cherry tomato, cucumber, kalamata olives, danish feta, red onion, parsley and herb lemon vinaigrette with pita bread and tzaziki <b>Add chicken tenders OR halloumi 6 Add lamb fillet 12</b>	26

TO SHARE

**CARNIVORES PLATTER**  
**SERVES 2 PEOPLE | \$60 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 FEAST**

<b>SIDES</b>	
<b>SAUTEED BROCCOLINI</b> Lemon and garlic butter with toasted almonds	12
<b>MAPLE GLAZED PUMKIN</b> Drizzled with chilli dressing and served with apple and herbs salad	12
<b>SEASONED CHIPS</b>	10
<b>HOUSE SALAD</b> Cos lettuce, radish, cucumber, tomato, spanish onion, herbs, fetta and house lemon dressing	10
<b>ONION RINGS</b>	12
<b>MASH</b>	9

<b>SAUCES</b>	
<b>GARLIC BUTTER</b>	4
<b>PEPPER</b>	4
<b>MUSHROOM</b>	4
<b>RED WINE JUS</b>	6

<b>DESSERTS</b>	
<b>CHOCOLATE PUDDING</b> Hazelnut praline and vanilla bean ice cream	15
<b>HILL’S CREME BRULEE</b> Almond biscoti, mascarpone and seasonal berries	15
<b>COCONUT LYCHEE PANNACOTTA</b> With summer berries compote	15
<b>NUTELLA AND STRAWBERRY CREPES</b> With vanilla ice cream	15
<b>TRIO OF SORBET</b>	15

<b>DESSERTS TO SHARE</b>	
<b>CHEESE BOARD</b> Selection of cheeses with lavosh, dried fruits, crackers and fig jam	26
<b>NUTELLA CALZONE</b> Nutella and strawberry served with vanilla ice-cream and chocolate sauce	18

<b>LIQUID DESSERTS</b>	
<b>AFFOGATO</b> Espresso, vanilla bean ice cream and choice of liqueur: Baileys, Kahlua, Frangelico	15
<b>MUD SLIDE</b> Vanilla bean ice cream blended with vodka, khalua and baileys	18
<b>ESPRESSO &amp; COGNAC MARTINI</b> Henessy, baileys, creme de cacao & fresh espresso	20

<b>VEGAN OPTION</b>	<b>VGO</b>
<b>VEGETARIAN</b>	<b>V</b>
<b>GLUTEN FREE</b>	<b>GF</b>

OUR WOODFIRED PIZZAS

<i>Mon - Thurs, only available from 5pm</i>	
<b>GARLIC AND CHEESE (V) (VGO)</b> Crushed garlic, fior di latte, mozzarella cheese, oregano, EVOO and sea salt	22
<b>TARTUFATA &amp; ASPARGUS (V)</b> Foir di latte, cream of mushroom, sautéed wild mushrooms, truffle oil and parmeasan	26
<b>ROSEMARY POTATO AND SAUSAGE</b> Mascaponi and gorgonzola cheese sauce, fior di latte and bacon	28

**ADDITIONS**  
Vegan cheese 3, Prosciutto San Daniele 5, Anchovies 3, olives 2, Hot Salami 3, Roasted Peppers 3, Chorizo 3, Rocket & Parmesan 5

**TOMATO BASED PIZZAS**  
We use San Marzano as tomato salsa base

<b>MARGHERITA (VGO)</b> Tomato salsa, fior di latte, mozzarella cheese, oregano, EVOO and basil <b>Add Prosciutto San Daniele 5</b>	24
<b>CAPRICCIOSA</b> Tomato salsa, fior di latte, mozzarella cheese, leg ham, mushrooms and olives	26
<b>SALAMI</b> Tomato salsa, fior di latte, mozzarella cheese, sopressa hot salami and kalamata olives	27
<b>HAWAIIAN</b> Tomato salsa, fior di latte, mozzarella cheese, leg ham and pineapple	25
<b>GOURMET LAMB</b> Tomato salsa, roasted capsicum, red onion, basil, fior di latte, feta and tzatziki	30
<b>GOURMET PUMPKIN (V) (VGO)</b> Tomato salsa, feta cheese, fior di latte, pine nuts, grilled glazed pumpkin, spinach & balsamic glaze	26
<b>VERY VEGAN</b> Tomato salsa, grilled zucchini, eggplant, capsicum and basil <b>Add fior di latte/vegan cheese 3</b>	26
<b>BBQ MEAT LOVER</b> Tomato salsa, fior di latte, mozzarella cheese, bacon, salami, ham, chorizo, red onion and capsicum	30
<b>SEAFOOD MARINARA</b> Tomato salsa, fior di latte, garlic, chilli, prawns, scallops, mussels, calamari, parsley and basil	35

PASTA AND RISOTTO

<b>THE HILL GNOCCHI</b> Pan fried house made gnocchi with chorizo, cream, sage, spinach, semidried tomato and parmesan cheese	31
<b>LINGUINE PESCATORE</b> Sautéed tiger prawns, scallops, clams, mussels , calamari, chlli, garlic, olive oil, parsley and white wine	36
<b>LINGUINE LAMB</b> Slow cooked lamb shoulder, mushroom, confit tomato, spinach and a hint of chilli	31
<b>FETTUCCINE CARBONARA</b> Bacon, spring onion, egg yolk, white wine and cream sauce with parmesan cheese <b>Add chicken 4</b>	29
<b>WILD MUSHROOMS RISOTTO (V) (VGO) (GF)</b> Sauteéd mixed mushrooms, spinach, spring onion, semidried tomato, parmesan and truffle oil <b>Add chicken 4</b>	30
<b>PUMPKIN RISOTTO (GF) (V)</b> Sautéed pumpkin, spinach, sun dried tomato, feta and parmesan cheese <b>Add chicken 4</b>	28
<b>SEAFOOD RISOTTO (GF)</b> Sautéed tiger prawns, scallops, calamari, spring onion, confit tomato, lobster bisque, spinach, white wine and lime	36
<b>SPANISH PAELLA POT</b> Sautéed prawns, scallops, calamari, mussels, clams, chorizo, saffron, lobster bisque, tomoato & green peas	42
<i>Gluten free pasta</i>	4