



THE HILL

CAFE RESTAURANT BAR

SOMETHING TO START

BRUCHETTA (VGO) Marinated bocconcini, tomato, spanish onion, fresh basil and chilli jam	16
THREE CHEESE DIP (V) Gouda, gruyere, edam, baked & served with grilled ciabatta bread	18
GRILLED OCTOPUS Romesco, herb salad and lime	22
GRILLED TIGER PRAWNS Portuguese spice marinated prawns with herb salad and lime aioli	23
CHICKEN WINGS With buffalo and ranch OR smokey glaze sauce, dukkah	16
SZECHUAN FRIED CALAMARI Served with asian herbs and spanish onion, lemon and nouch cham sauce	17
SWEET POTATO & CAULIFLOWER CROQUETTE (V) With lime aioli and parmesan	17
ITALIAN PORK AND BEEF MEATBALL Slow cooked meatball, napoli, parmesan, chimi churri, grilled crusty bread	17
GRILLED LAMB CUTLET Herb marinated lamb cutlets (2pcs), romesco sauce, chimi churri, herb and feta salad	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, szechuan calamari, three cheese dip, croquettes, grilled ciabatta bread & lime aioli	52

OUR FAVOURITES

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

DIETARY REQUIREMENTS

For dietary requests, please notify our service staff to assist you with menu choices.

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 ingredients.

15% SURCHARGE ON PUBLIC HOLIDAYS

FROM THE FLAME CHAR GRILL



STEAKS

Served with two sides. Chips and your choice of mash or salad.

PORTERHOUSE 300G 1000 guineas, grass feed
Chef recommended cooking temperature medium rare to medium 52

EYE FILLET 200G Shorthorn, grain fed 150 days
Chef recommended cooking temperature medium rare 54

RIB EYE 400G Shorthorn, grain fed 150 days
Chef recommended cooking temperature medium 62

WAGYU RUMP 500G Grain fed 450D, MS 6+
Chef recommended cooking temperature medium rare 88

SKEWERS

Fire grilled and lightly basted with our signature sauce. Served with chips, salad and pita bread

PORTUGUESE CHICKEN Spiced thigh fillets, onion, capsicum, tzatziki and lemon 42

MIX GRILLED 180gm striplion, lamb, cheese Kransky sausage, bacon and onion 62

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 49/70
BEEF RIBS 47/68

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
HAWAIIAN	15
MARGHERITA	15
BEEF CHEESE BURGER Tomato sauce and chips	15
LINGUINE NAPOLI OR MEAT BALLS	15

SALADS

CLASSIC CAESAR Cos lettuce, bacon, anchovies, parmesan cheese and garlic crouton, poached egg and creamy caesar dressing **Add chicken tenders OR halloumi 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 OR halloumi 6 Add lamb fillet 12** 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

SIDES

SAUTEED BROCCOLINI Lemon and garlic butter with toasted almonds 12

MAPLE GLAZED PUMKIN Drizzled with chilli dressing and served with apple and herbs salad 12

SEASONED CHIPS 10

HOUSE SALAD Cos lettuce, radish, cucumber, tomato, spanish onion, herbs, fetta and house lemon dressing 10

ONION RINGS 12

MASH 9

SAUCES

GARLIC BUTTER	4
PEPPER	4
MUSHROOM	4
RED WINE JUS	6

DESSERTS

CHOCOLATE PUDDING Hazelnut praline and vanilla bean ice cream 15

HILL'S CREME BRULEE Almond biscoti, mascarpone and seasonal berries 15

COCONUT LYCHEE PANNACOTTA With summer berries compote 15

NUTELLA AND STRAWBERRY CREPES With vanilla ice cream 15

TRIO OF SORBET 15

DESSERTS TO SHARE

CHEESE BOARD Selection of cheeses with lavosh, dried fruits, crackers and fig jam 26

NUTELLA CALZONE Nutella and strawberry served with vanilla ice-cream and chocolate sauce 18

LIQUID DESSERTS

AFFOGATO Espresso, vanilla bean ice cream and choice of liqueur: Baileys, Kahlua, Frangelico 15

MUD SLIDE Vanilla bean ice cream blended with vodka, khalua and baileys 18

ESPRESSO & COGNAC MARTINI Hennessy, baileys, creme de cacao & fresh espresso 20

VEGAN OPTION
VEGETARIAN
GLUTEN FREE
VGO
V
GF

OUR WOODFIRED PIZZAS

Mon - Thurs, only available from 5pm

GARLIC AND CHEESE (V) (VGO) Crushed garlic, fior di latte, mozzarella cheese, oregano, EVOO and sea salt 22

TARTUFATA & ASPARGUS (V) Foir di latte, cream of mushroom, sautéed wild mushrooms, truffle oil and parmesan 26

ROSEMARY POTATO AND SAUSAGE Mascapone 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

MARGHERITA (VGO) Tomato salsa, fior di latte, mozzarella cheese, oregano, EVOO and basil **Add Prosciutto San Daniele 5** 24

CAPRICCIOSA Tomato salsa, fior di latte, mozzarella cheese, leg ham, mushrooms and olives 26

SALAMI Tomato salsa, fior di latte, mozzarella cheese, sopressa hot salami and kalamata olives 27

HAWAIIAN Tomato salsa, fior di latte, mozzarella cheese, leg ham and pineapple 25

GOURMET LAMB Tomato salsa, roasted capsicum, red onion, basil, fior di latte, feta and tzatziki 30

GOURMET PUMPKIN (V) (VGO) Tomato salsa, feta cheese, fior di latte, pine nuts, grilled glazed pumpkin, spinach & balsamic glaze 26

VERY VEGAN Tomato salsa, grilled zucchini, eggplant, capsicum and basil **Add fior di latte/vegan cheese 3** 26

BBQ MEAT LOVER Tomato salsa, fior di latte, mozzarella cheese, bacon, salami, ham, chorizo, red onion and capsicum 30

SEAFOOD MARINARA Tomato salsa, fior di latte, garlic, chilli, prawns, scallops, mussels, calamari, parsley and basil 35

PASTA AND RISOTTO

THE HILL GNOCCHI Pan fried house made gnocchi with chorizo, cream, sage, spinach, semidried tomato and parmesan cheese 31

LINGUINE PESCATORE Sautéed tiger prawns, scallops, clams, mussels, calamari, chlli, garlic, olive oil, parsley and white wine 36

LINGUINE LAMB Slow cooked lamb shoulder, mushroom, confit tomato, spinach and a hint of chilli 31

FETTUCCINE CARBONARA Bacon, spring onion, egg yolk, white wine and cream sauce with parmesan cheese **Add chicken 4** 29

WILD MUSHROOMS RISOTTO (V) (VGO) (GF) Sautéed mixed mushrooms, spinach, spring onion, semidried tomato, parmesan and truffle oil **Add chicken 4** 30

PUMPKIN RISOTTO (GF) (V) Sautéed pumpkin, spinach, sun dried tomato, feta and parmesan cheese **Add chicken 4** 28

SEAFOOD RISOTTO (GF) Sautéed tiger prawns, scallops, calamari, spring onion, confit tomato, lobster bisque, spinach, white wine and lime 36

SPANISH PAELLA POT Sautéed prawns, scallops, calamari, mussels, clams, chorizo, saffron, lobster bisque, tomoato & green peas 42

Gluten free pasta 4