



OPEN

Breakfast 7 days

Lunch Fridays

Dinner 7 days

EXECUTIVE CHEF

Vanessa Larsen

MENUS & SPECIAL EVENT INFORMATION

www.hillslodge.com.au

B R E A D S

TOASTED SOURDOUGH WITH A TRIO OF DIPS \$10

TOMATO BRUSCHETTA \$10

GARLIC BREAD \$6

E N T R É E S

SOUP OF THE DAY
served with a Crusty Bread Roll \$15

BRAISED DUCK PIE
with a warm Mushroom Salad & Red Wine Jus \$22

TEMPURA ATLANTIC SALMON
wrapped in Nori with Wasabi Mayonnaise \$22

BABY BEETROOT, GOATS CHEESE & CARAMELISED ONION TART
with Baby Cress \$18

SALT & PEPPER SQUID
with Asian Slaw & a Chilli Honey Dressing \$19

HOMEMADE POTATO GNOCCHI
with Smoked Chicken & Semi Dried Tomato Cream
small \$19 large \$29

or

with Roasted Pumpkin, Spinach & Gorgonzola Cream
small \$17 large \$27

OYSTERS

½ DOZEN \$23 1 DOZEN \$33

NATURAL OYSTERS
with Cucumber & Chive Dressing

KILPATRICK OYSTERS
with Pancetta & Worcestershire Sauce

OYSTERS TEMPURA
with Thai Dipping Sauce

SALADS

CAESAR SALAD
SMALL \$15 LARGE \$19
WITH
SMOKED SALMON OR SMOKED CHICKEN
SMALL \$18 LARGE \$24

ROAST PUMPKIN, ROCKET & WALNUT SALAD WITH PERSIAN FETTA
SIDE \$10 ENTREE \$16

GARDEN SALAD WITH TOMATO, CUCUMBER, SPANISH ONION & MESCLUN
SIDE \$8 ENTREE \$14

SIDES

SMALL \$8 LARGE \$14

CREAMY MASH POTATO

BEER BATTERED CHIPS WITH GARLIC AIOLI

STEAMED GARDEN VEGETABLES

MAIN FARE

CRISPY SKINNED PORK BELLY
with Puy Lentils, Apple Fennel & Braised Red Cabbage \$34

SLOW COOKED LAMB RUMP
with a Pea & Mint Risotto \$35

JOHN DORY FILLET
with Sweet Corn Puree, Oyster Mushrooms, Black Pudding & Seared Scallops \$34

CRUMBED BARRAMUNDI FILLET
with Beer Battered Chips, Rocket Salad and Lime & Dill Mayonnaise \$30

CHAR GRILLED BEEF
with Hand Cut Chips, Red Onion Jam & Béarnaise Sauce

Sirloin 220g \$36

T Bone 300g \$36

Fillet 220g \$46

SWEET POTATO & CHICKPEA CURRY
with Braised Rice
Vegetarian \$30 Chicken Supreme \$34

SIMPLY NOBLES

ROAST OF THE DAY
with Roasted Vegetables \$28

NOBLES BURGER
with 100% Prime Beef, Pineapple, Tasty Cheese, Bacon, Egg,
Beetroot, Tomato, Lettuce served with Beer Battered Chips
\$19

CRUMBED CHICKEN SCHNITZEL
with Beer Battered Chips & Side Salad \$26
as Parmigiana \$29

GOURMET SAUSAGES
with Mash, Onion Rings & Sweet Tomato Chutney \$29

MASAMAN LAMB SHANK
with Biryani Rice \$30

PASTA

MARINARA RISOTTO
with Prawns, Scallops, Mussels, Squid & Pippies
ENTREE \$19 MAIN \$29

LINGUINI PASTA
with Spicy Chorizo & Olive tossed in a Napolitana Sauce
ENTREE \$17 MAIN \$27

DESSERTS

\$15

NOBLES WHITE CHOCOLATE CHEESECAKE
with Bacio Gelato & Cherry Compote

COFFEE CRÈME BRULÉE
Espresso Bubbles, Tea Truffle & Sable Biscuit

DARK CHOCOLATE BROWNIE TRIFLE
with Double Cream, Ganache & Strawberries

CITRUS TART
with Passionfruit Coulis & Sorbet

CRISP MERINGUE
with Vanilla Poached Pear, Chocolate Sauce &
Blackberry Marshmallow

APPLE & RHUBARB CRUMBLE
with Rhubarb Compote & Vanilla Ice Cream

PLATTER OF AUSTRALIAN CHEESES
Premium Selection of Cheeses,
Quince Paste, Crackers & Crisp Bread

\$22

COFFEE BY PIAZZA D'ORO
CUP *\$4.50* MUG *\$5.00*

LOOSE LEAF TEAS BY T2
\$4.50

English Breakfast, Earl Grey, Green Sencha, Camomile,
Peppermint, Lemongrass & Ginger, Chai

LIQUEUR COFFEES

\$10

GRANDE - Baileys, Cointreau & Crème De Cacao

IRISH - Jamieson Irish Whiskey

HIGHLAND - Drambuie

FRENCH - Grand Marnier

ROMAN - Galliano Liqueur

JAMAICAN - Tia Maria

DESSERT WINES

Margan Botrytis Semillon - Hunter NSW (09)

375ml \$35

Glass \$8

Two Hands Brilliant Disguise Moscato - Barossa Valley SA (10)

500ml \$35

FORTIFIEDS, COGNACS & LIQUEURS

Galway Pipe Port	\$9	Cointreau	\$7.50
Penfolds Grandfather Port	\$14	Grand Marnier	\$7.50
Hennessy VSOP Cognac	\$12	Baileys	\$6.50
Courvoisier VSOP Cognac	\$15	Frangelico	\$7.00
Hennessy XO Cognac	\$19	Drambuie	\$7.50
Galliano Vanilla	\$6.50	Limoncello	\$6.50
Galliano Amaretto	\$6.50	Grappa	\$7.50
Galliano White Sambuca	\$6.50	Jagermeister	\$7.50
Galliano Black Sambuca	\$6.50	Wild Turkey Honey	\$7.00

WATER

San Pellegrino Sparkling Mineral Water 250ml	\$3.50
San Pellegrino Sparkling Mineral Water 750ml	\$7.50
Acqua Panna Still Mineral Water 250ml	\$3.50
Acqua Panna Still Mineral Water 750ml	\$7.50

SOFT DRINKS & JUICES

Pepsi, Pepsi Max, Dry Ginger Ale, Lemonade, Solo Coca-Cola, Diet Coke	\$3.50
Apple, Orange, Pineapple, Tomato	\$4.00

BEERS ON TAP (400ML)

Tooheys New	\$6.50
Hahn Super Dry	\$6.50
James Squire Golden Ale	\$7.00
Heineken	\$7.50

AUSTRALIAN BEERS

Hahn Premium Light	\$6.00
XXXX Gold (Mid strength)	\$6.50
XXXX Summer Bright Lager	\$7.00
Tooheys Extra Dry	\$7.00
James Squire Pale Ale	\$7.50
James Squire Amber Ale	\$7.50
Hahn Premium	\$7.50
James Boags Premium Lager	\$7.50

INTERNATIONAL BEERS

Kirin - Japan	\$7.50
Heineken - Holland	\$7.50
Budweiser - USA	\$7.50

CIDERS

5 Seeds Apple Cider	\$6.50
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COCKTAIL LIST ALL \$14

MIDORI SPLICE	Melon Liqueur, Malibu, Pineapple Juice, Cream
PINA COLADA	Bacardi, Malibu, Pineapple Juice, Coconut Cream
STRAWBERRY DAIQUIRI	Bacardi, Strawberry Liqueur, Pineapple Juice, Strawberries, Dash Lemon Juice
MANGO DAIQUIRI	Bacardi, Mango Liqueur, Pineapple Juice, Mango, Dash Lemon Juice
MAI TAI	White & Dark Rum, Cointreau, Grenadine, Orange & Pineapple Juice
LUXURY COSMOPOLITAN	Belvedere Citrus, Cointreau, Cranberry Juice, Lemon Juice
MOJITO	10 Cane Rum, Lime, Mint, Sugar & Soda
TEQUILA SUNRISE	Tequila, Grenadine, Orange Juice
BRANDY ALEXANDER	Brandy, Crème de cacao, Cream
LONG ISLAND ICE TEA	Bacardi, Vodka, Gin, Tequila, Triple sec, Pineapple & Lime Juice
CAPRIOSCA	Vodka & Ice with Muddled Lime or Strawberries
MOCKTAILS	Non Alcoholic Cocktails \$8

CHAMPAGNE & SPARKLING WINES

Yellowglen Yellow Piccalo N.V - SA	200ml bottle	\$10
DeBortoli Emeri Pink Moscato	200ml bottle	\$10
Moet & Chandon Brut Imperial Champagne Piccalo - France	200ml bottle	\$29
Bancroft Bridge Brut - Riverina N.S.W.		\$34
Yellowglen Yellow - Victoria		\$39
Yellowglen Pink - Victoria		\$39
Jansz Cuvee NV - Tasmania		\$49
Moet & Chandon Brut Imperial Champagne - France		\$110

WHITE WINES

SAUVIGNON BLANC

Stony Bank	Marlborough N.Z.	11	glass \$10	\$40
Mojo	Adelaide Hills S.A.	11	glass \$11	\$44
Fairhall Downs	Marlborough N.Z.	11		\$46
Palliser Estate Pencarrow	Martinborough N.Z.	10		\$49
Lethbridge	Geelong Vic	08		\$52
Shaw & Smith	Adelaide Hills S.A.	11		\$57

SAUVIGNON BLANC SEMILLON

Bancroft Bridge Semillon Sauvignon Blanc	Riverina N.S.W.	11	glass \$9	\$34
Chain of Fire Sauvignon Blanc Semillon	Mudgee N.S.W.	10		\$38
Chain of Ponds Novello Semillon Sauvignon Bl	Adelaide Hills S.A.	09	glass \$11	\$44
Forester Estate Semillon Sauvignon Blanc	Margaret River W.A.	10		\$46
Robert Oatley Sauvignon Blanc Semillon	Margaret & Pemberton W.A.	10		\$52

SEMILLON

Brokenwood	Hunter Valley N.S.W.	11		\$42
Allandale	Hunter Valley N.S.W.	04		\$49

CHARDONNAY

Bancroft Bridge	Riverina N.S.W.	10	glass \$9	\$34
Chain of Fire	Mudgee N.S.W.	10		\$38
Glandore Estate	Hunter Valley N.S.W.	08	glass \$11	\$44
Forest Hill Estate	Great Southern W.A.	09		\$49
Paxton Thomas Block	McLaren Vale S.A.	07		\$52
Giant Steps Sexton	Yarra Valley Vic	09		\$57

RIESLING

Pikes	Clare Valley S.A.	11	glass \$11	\$44
Howard Park	Great Southern W.A.	09		\$49
Bress O.D. (Off Dry) Biodynamic	Harcourt Valley Vic	09		\$52

BLENDS & OTHER VARIETALS

Palazzo Grimani Pinot Grigio Delle Venezie	Veneto, Italy	10	glass \$10	\$40
Forrest Pinot Gris	Marlborough N.Z.	10		\$45
Mollys Cradle Verdelho	Hunter N.S.W.	08	glass \$11	\$44
Sandalford Verdelho	Margaret River W.A.	10		\$49
Marc Bredif Vouvray Chenin Blanc	Loire Valley, France	09		\$59

BYO is permitted on FRIDAYS only — Corkage is \$10 per bottle

All Glasses of Wine are 185ml (approx. 1.5 standard drinks)

RED WINES

PINOT NOIR

Torea	Marlborough N.Z.	10	glass \$11	\$44
Tower Estate	Yarra Valley Vic	04		\$55
Moorooduc "McIntyre"	Mornington Peninsula Vic	08		\$62
Dog Point	Marlborough N.Z.	09		\$75

MERLOT

Chain of Fire	Mudgee N.S.W.	10		\$38
Smith & Hooper	Wrattobully & Limestone S.A.	09	glass \$11	\$44
Grumblebone Estate	Southern Highlands N.S.W.	06		\$48

CABERNET SAUVIGNON

Xabregas	Great Southern W.A.	08	glass \$11	\$44
Penley Phoenix	Coonawarra S.A.	09	glass \$12	\$47
Capel Vale Regional Series	Margaret River W.A.	10		\$47
Merricks Estate	Mornington Peninsula Vic	01		\$59
Tower Estate	Coonawarra S.A.	03		\$69
Mount Horrocks	Clare Valley S.A.	09		\$75

SHIRAZ

Cool Woods	Eden Valley S.A.	08	glass \$11	\$44
Plantagenet Omrah	Mt Barker W.A.	09	glass \$12	\$47
Kurtz Boundary Row	Barossa Valley S.A.	08		\$48
Robert Oatley	Frankland WA, Mudgee N.S.W.	09		\$49
Tar & Roses	Heathcote Vic	10		\$52
Glandore "Ward"	McLaren Vale S.A.	09		\$62
Brookfields Hillside	Hawkes Bay NZ	06		\$69
Penfolds Grange	Magill S.A.	01	Magnum 1500ml	\$1200

BLENDS & OTHER VARIETALS

Bancroft Bridge Shiraz, Cabernet	Riverina N.S.W.	10	glass \$9	\$34
Chain of Fire Shiraz Cabernet	Mudgee N.S.W.	09	glass \$10	\$38
Wynns "The Gables" Cabernet Shiraz	Coonawarra S.A.	10		\$48
Voyager "Girt by Sea" Cabernet Merlot	Margaret River W.A.	09		\$47
Deep Woods Cabernet Merlot	Margaret River W.A.	09		\$55
Montrose Pietra Sangiovese	Mudgee N.S.W.	06		\$48
Glandore Tempranillo	Hunter Valley N.S.W.	08		\$44

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