## STARTERS:

Soup of the day (veo)
ask our waiters

Chicken Karaage (gf)
served with aioli
Salt \& Pepper Hawkesbury River Squid (gf) served with citrus aioli

Mac \& Cheese Croquettes (v)
served with napoli sauce

Battered Tiger Prawns
served with asian dipping sauce

## STEAKS:

all steaks are served with seasonal salad
or seasonal vegetables and chips

200g Eye Fillet ( $g f$ )

300g Porterhouse (gf)
250g MB3 Scotch Fillet (gf)
your choice of sauce: peppercorn, mushroom, red wine sauce, café de Paris butter (all gf)

## SIDES:

Bowl of Chips (gf, v)
served with aioli

Potato Wedges (v)
sweet chili, sour cream

Winter Vegetables (v)
french beans, roasted agave carrots
Seasonal Green Garden Salad (gf, v)

## MAINS:

Atlantic Salmon
french beans, roasted agave carrots, chips, salsa verde
Club Sandwich
grilled chicken, bacon, avocado, aioli,
lettuce, tomato, chips
Hillview Cheeseburger (gfo)
angus beef patty, bacon, aioli, lettuce,
cheddar cheese, chips
Chicken Parmigiana
Napoli sauce, smoked Virginia ham, basil, mozzarella, seasonal salad, chips
Beer Battered Barramundi
seasonal salad, tartare sauce, chips
Nasi Goreng (v, gfo)
Indonesian fried rice, chicken, prawns,
fried egg, crispy shallots
Sri Lankan Butter Chicken (gfo)
turmeric rice, roti, raita
Caesar Salad (gfo)
cos lettuce, bacon, shaved parmesan, herbed croutons add chicken

## DESSERTS:

Chocolate \& Kahlua Mousse (gf)
served with a berry compote
New York Baked Cheesecake (v)
port infused muscatels

Affogato (gf)
ice cream, espresso, your choice of liqueur

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[^0]:    We are not a gluten-free restaurant \& cannot ensure cross contamination will not occur. Please inform staff of any dietary requirements before ordering. $v$ - vegetarian $\mid g f$-gluten friendly | gfo - gluten friendly option | ve - vegan | veo - vegan option

