



Executive Chef

Vanessa Jackson

Restaurant Manager

Joel Glen-Holmes

Open

Breakfast 7 days

Lunch Fridays

High Tea Fri & Sat

Dinner 7 days

Menus & Special Event Information

www.hillslodge.com.au

Breads

Damper with Baked Camembert & Homemade Chutney	15
Slow Roasted Tomato, Basil & Spanish Onion Bruschetta	10
Ciabatta Bread topped with Garlic & Herb Butter	6
Gluten Free Bread	6

Entrées

Soup of the Day served with a Crusty Bread Roll	15
Sousvide Pork Cheek with Puy Lentils, Roast Garlic & Creamed Fennel (gf)	23
Pan Seared Scallops with Wakame Salad, Ginger & Lemongrass Dressing (gf)	23
Crisp Soft Shell Crab with Baby Beetroot, Cherry Tomato, Olive Salad & Balsamic Glaze (gf)	22
Vegetarian Rice Paper Rolls with Asian Vegetables, Tofu & Chilli Lime Dipping Sauce (v, gf)	17

Pasta	entrée	main
Fettuccini Pasta with Smoked Salmon, Dill, Spanish Onion & Lemon Cream	18	28
Porcini Mushroom & Broadbean Risotto (v, gf)	18	28
Pumpkin & Sage Ravioli with Wild Rocket, Walnuts, Sage Cream (v)	18	28
Salads	side	entrée
Poached Pear, French Bean & Walnut Salad with Blue Cheese Dressing (gf)	10	16
Roast Pumpkin, Baby English Spinach, Sunflower Seeds with French Vinaigrette (gf)	10	16
	entrée	main
Caesar Salad	15	19
with Smoked Salmon or Smoked Chicken	18	24
Sides	small	large
Creamy Mash Potato (gf, v)	8	14
Beer Battered Chips with Garlic Aioli (v)	8	14
Steamed Garden Vegetables (gf, v)	8	14
Sweet Potato Chips with Chilli Mayonnaise (v)	8	14

Main Fare

Pan Seared Chicken Supreme with Balsamic Tomato, Pickled Zucchini & Basil Infused Jus (gf)	34
Crispy Skinned Fish of the Day with Seafood Veloute, Shellfish & Saffron Potatoes (gf)	36
Crumbed Barramundi Fillet with Sweet Potato Chips, Rocket & Cherry Tomato Salad and Lime & Chilli Mayonnaise	30
Char Grilled Beef with Potato Gratin, Beetroot Puree & Charred Spring Onions (gf)	
Angus Grain Fed Sirloin	37
Riverina Beef Fillet	46
Slow Roasted Lamb Rump on Minted Pea Risotto & Red Wine Jus (gf)	38
Prosciutto Wrapped Pork with Seeded Mustard Mash, Caramelised Apple & Sauté Asparagus (gf)	37
Pumpkin, Chickpea & Blue Cheese Strudel with English Spinach & White Wine Cream	26

Simply Nobles

Roast of the Day with Roasted Vegetables (gf)	28
Nobles Burger with 100% Prime Beef, Pineapple, Tasty Cheese, Bacon, Beetroot, Tomato, Lettuce served with Beer Battered Chips Additional Extras: Fried Egg \$1 Pineapple \$1	18
Crumbed Chicken Schnitzel with Beer Battered Chips & Side Salad	26
Gourmet Sausages with Mash, Onion Rings & Sweet Tomato Chutney	29
Thai Red Curry with Fried Tofu & Asian Vegetables (gf, v)	24

Desserts

Trio of Sorbet (gf)	9
Homemade Pecan Tart with Mascapone Icecream	14
Vanilla Panna Co ^o a with Passionfruit Jelly & Black Sesame Sorbet (gf)	14
Nobles White Chocolate Cheesecake with Blueberry Compote	15
Blackforest Crunch-Trio of Custard with Caramelised Cocoa, Green Tea Biscuit & Cherry Sorbet	15
Pla ^o ter of Australian Cheeses - Premium Selec ^o on of Cheeses, Quince Paste, Crackers & Crisp Bread (for 2)	22

Coffee by Piazza D'oro cup 4.5 mug 5

Loose Leaf Teas 4.5

English Breakfast, Earl Grey, Green Sencha, Chamomile, Peppermint, Lemongrass & Mint, Chai

iKOU Herbal Infusions 5

BERRY BOOST - delicious fruity infusion with an^ooxidants

ZEN - Sublime Japanese Green Tea with Passionfruit, Rose & Marigold

ORGANIC AUSTRALIAN NATIVE - Fresh blend of organic Indigenous leaves

Dessert Wines

	glass	bo ^o tle
Punt Road Botry ^o s Semillon - Yenda, Riverina NSW (11) 375ml	8	35
Glandore Blush Moscato - Hunter Valley N.S.W. (00) 750ml	13	47
Seifried Sweet Agnes Riesling - Nelson NZ (10) 375ml		49
Two Hands Brilliant Disguise Moscato - Barossa Valley SA (11) 500ml		35

Water

Cape Grim Sparkling Mineral Water 375ml	4.8
Cape Grim Sparkling Mineral Water 750ml	8.8
Cape Grim Still Mineral Water 375ml	4.8
Cape Grim Still Mineral Water 750ml	8.8

Soft Drinks & Juice

Pepsi, Pepsi Max, Dry Ginger Ale, Lemonade, Solo Coca-Cola, Diet Coke	3.5
Apple, Orange, Pineapple, Tomato	4

Beers on Tap (400ml)

Tooheys New	6.5
Hahn Super Dry	6.5
James Squire "The Chancer" Golden Ale	7
Heineken	7.5

Australian Beers

Hahn Premium Light	6
XXXX Gold (Mid strength)	6.5
Tooheys Extra Dry	7
Tooheys Old	7
James Squire "Nine Tales" Amber Ale	7.5
James Squire "Four Wives" Pilsener	7.5
James Boags Premium Lager	7.5
Little Creatures Pale Ale	8.0

International Beers

Heineken	Holland	7.5
Corona	Mexico	7.5
Kirin	Japan	7.5

Ciders

5 Seeds Apple Cider	6.5
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Cocktail List

All 17

Strawberry Pash	Strawberries, basil, fresh lime and sugar muddled and shaken with lemon Belvedere vodka, strawberry liqueur and balsamic vinegar. Presented tall over ice with a dash of lemonade and cracked black pepper.
Tequila Smash	Fresh pineapple and lemon smashed and shaken with Don Julio Tequila, Midori, Mango Liqueur & lime juice. Poured over ice with a dash of lemonade.
Mysique	Fresh strawberries, mint, lime and sugar muddled and shaken with lemon Belvedere vodka, Cointreau and mango liqueur. Topped with soda and a captain Morgan's spiced rum float.
Honey Rabbit	Belvedere vodka, Crème de Cacao, cream, honey and fresh mango blended smoothly and poured into a chilled martini glass. Garnished with a wash of grated chocolate.
Newtons Apple	Apple Schnapps blended with fresh apple then served in a chilled martini glass as a frappe and smothered with raspberry Belvedere vodka and Cointreau.
Sour Passion	Makers Mark bourbon whiskey, Frangelico, passion fruit pulp and fresh lemon juice shaken over ice presented in a rock glass with an white an egg white foam.
Irish Choc Nut	Baileys Irish Cream, shaken with Frangelico, fresh mint and cream to create a sharp dessert cocktail garnished with shaved chocolate, its less creamy than you think!
Blue Blazer	Not for the faint hearted this blend of premium scotch, cognac and raw sugar is set alight before your eyes before being poured over star anise, cinnamon and citrus rind.

Mocktails A range of seasonal fruit blended non Alcoholic Cocktails All 8

Champagne & Sparkling Wines

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

White Wines

BYO is permitted on FRIDAYS only - Corkage per bottle 10
All Glasses of Wine are 150ml (approx. 1.5 standard drinks)

Sauvignon Blanc

		Vintage		
Stony Bank	Marlborough N.Z.	12	glass 11	40
Mojo	Adelaide Hills S.A.	12	glass 12	44
Forrest "The Doctors"	Marlborough N.Z.	11	glass 13	45
Palliser Estate Pencarrow	Marlborough N.Z.	11		49
Shaw & Smith	Adelaide Hills S.A.	12		57

Sauvignon Blanc Semillon

Bancroft Bridge Sauvignon Blanc	Riverina N.S.W.	12	glass 9	34
Chain of Fire Sauvignon Blanc Semillon	Mudgee N.S.W.	12		38
Chain of Ponds Novello Semillon Sauvignon Bl	Adelaide Hills S.A.	09	glass 11	42
Forester Estate Semillon Sauvignon Blanc	Margaret River W.A.	11		48

Semillon

Brokenwood	Hunter Valley N.S.W.	11		42
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Chardonnay

Bancroft Bridge	Riverina N.S.W.	12	glass 9	34
Chain of Fire	Mudgee N.S.W.	12		38
Glandore Estate	Hunter Valley N.S.W.	09	glass 13	47
Forester Estate	Margaret River W.A.	11		49
Giant Steps Sexton	Yarra Valley Vic	11		57
Phi	Yarra Valley Vic	10		87
Leeuwin Estate Art Series	Margaret River W.A.	10		120

Riesling

Forrest "The Doctors"	Marlborough N.Z.	11	glass 13	45
Bress O.D. (Off Dry) Biodynamic	Harcourt Valley Vic	09		49
Howard Park	Great Southern W.A.	09		55

Blends & Other Varietals

Forrest Pinot Gris	Marlborough N.Z.	11	glass 13	45
Mollys Cradle Verdelho	Hunter N.S.W.	11	glass 12	46
Sandalford Verdelho	Margaret River W.A.	10		49
Marc Bredif Vouvray Chenin Blanc	Loire Valley, France	09		59

Red Wines

BYO is permitted on FRIDAYS only - Corkage per bottle 10
All Glasses of Wine are 150ml (approx. 1.5 standard drinks)

Pinot Noir

Vintage

Bellarmino	Pemberton W.A.	12	glass 13	47
Stony Bank	Marlborough N.Z.	09		49
Maude	Central Otago N.Z.	09		65
Giant Steps Tarraford	Yarra Valley VIC	08		79

Merlot

Chain of Fire	Mudgee N.S.W.	11	glass 10	38
Hugh Hamilton "The Ratbag"	McLaren Vale S.A.	10		48

Cabernet Sauvignon

Chalk Hill	McLaren Vale S.A.	10	glass 12	44
Pyren Broken Quartz	Pyrenees Vic	08	glass 13	47
Penley Phoenix	Coonawarra S.A.	10		47
Mount Horrocks	Clare Valley S.A.	10		69
Johns Blend	Langhorne Creek S.A.	07		78

Shiraz

Cool Woods	Eden Valley S.A.	08	glass 12	44
Glandore	Hunter Valley N.S.W.	10	glass 13	47
Plantagenet Omrah	Mt Barker W.A.	10		48
Gipsie Jack	Langhorne Creek S.A.	10		49
Robert Oatley Signature Series	McLaren Vale S.A.	10		49
Tar & Roses	Heathcote Vic	12		52

Blends & Other Varietals

Bancroft Bridge Shiraz, Cabernet	Riverina N.S.W.	12	glass 9	34
Chain of Fire Shiraz Cabernet	Mudgee N.S.W.	11		38
Glandore Tempranillo	Hunter Valley N.S.W.	08	glass 13	47
Terra Felix Mourvedre	Central Victoria	08		47
A.Rodda Cabernet, Petit Verdot, Malbec, Merlot	Beechworth Vic	11		55
Deep Woods Cabernet Merlot	Margaret River W.A.	08		55
Murray St Black Label Grenache	Barossa Valley S.A.	10	glass 13	55
Murray St Black Label Mataro	Barossa Valley S.A.	10	glass 13	55
Murray St "Barossa" Shiraz Grenache Mataro	Barossa Valley S.A.	10	glass 13	55
Forester Alicante	Margaret River W.A.	09		59
Lerida Shiraz Viognier	Lake George, Canberra	10		69



Glandore Estate Wines - Pokolbin, Hunter Valley, NSW

Taster (75ml) \$6 Glass (150ml) \$13 Bottle (750ml) \$47

Established in 2005 from the original Brokenback Chardonnay vineyard, the aim of Glandore Estate wines has been to produce wines of great character, regionality and style from the traditional varieties known in the Hunter Valley.

Estate Chardonnay

A wonderfully complex nose that we expect from great chardonnays. Roundness and body. The wine is fresh both on the nose and on the palate. The time spent in oak has lifted the aroma with notes of toasted nuts and mixed spice.

Estate Shiraz

A selection of both young and old vine material, a vibrant crimson Shiraz with ruby red hues and a lifted berry nose and lively, fresh cherry backed by a smooth mid-palate and savoury tannins. Hints of oak derived spice, giving a well integrated style of medium bodied Shiraz.

Tempranillo

A fresh nose and a mouthful of rich fleshy cherries, deep garnet red at the core while it filters of on the edge to a blend of rose red and musky pink hues. A beautiful cherry aroma is the most dominant flavour with crème Brulee and floral character, a wine that has some of the most soft and silky tannins around.

Mataro Shiraz Vineyard - Barossa Valley, S.A

Taster (75ml) \$7 Glass (150ml) \$13 Bottle (750ml) \$55

Established in 2001 by Andrew & Vanessa Seppelt and Bill & Paule Jahnke, who shared a dream of creating unique artisan wines that honour the Barossa's rich winemaking heritage. Direct descendant of true pioneers of the Australian wine industry Andrew felt a strong drive to continue in the Seppelt tradition of making classic wines true to the region.

Mataro

Aromas of ripe stone fruits and a hint of Moroccan spice combine to fill the palate with flavours and textures to sip on for hours. A true Barossa varietal.



CELLAR DOOR DINING
— WINE TASTING ENJOYED WITH FOOD —

M?? ???? S????? V?? ???? ?? - Barossa Valley, S.A continued

Grenache

Fragrances of African spices, wild herbs, Persian delicacies and red berries. Velvet smooth tannins with long after taste of dark raspberry, liquorice and spice. The palate boasts good body weight and plenty of fleshy richness with flavours of ripe dark raspberries, plum a touch of liquorice and a spicy back palate.

Shiraz Grenache Mataro “SGM”

Delicately blending Grenache and Mataro with the full bodied Shiraz this wine can truly be broken down to its core elements. ‘The Barossa’ is an apt description for this traditional blend for this region. Aged 22 months in new & old French oak.

F?????? W?? ?? - Marlborough & Central Otago, New Zealand

Taster (75ml) \$6 Glass (150ml) \$13 Bottle (750ml) \$45

One of the first 10 wineries in the Marlborough region. With 25 years of winegrowing experience and a hands-on approach to growing, making and marketing wines, the Doctors’ are unique, owning vineyards in New Zealand’s premier terroir!

“The Doctors” Riesling

Now assuming cult status in the New Zealand wine scene with flavour intensity while still retaining all important acidity. A wine that is like biting into a crisp Granny Smith apple, licking lime sherbet and eating your first of the season Central Otago apricot, all at one time!

“The Doctors” Sauvignon Blanc

innovation and experimentation were tested in his attempts to produce this lower alcohol, yet full flavoured Marlborough Sauvignon Blanc. Full of blackcurrant, tropical fruit and herbaceous aromas with a racy, crisp, off-dry finish. At a modest 9.5% alcohol; enjoy drinking with lunch or anytime.

Pinot Gris

A delicate citrus, and apple flavour profile, crisp acidity and fine minerality balanced with orange blossom, peach, Asian pear and honeysuckle hints. Creating a wine of subtle summer fruits, off dry, full palate, gentle acid and the perfect match for “Fusion” foods.

Liqueur Coffee 12

Irish - Jamieson Irish Whiskey

Skye - Drambuie

French - Grand Marnier

Italian - Galliano Amareño

Jamaican - Tia Maria

American - Jim Beam Bourbon

Seville - Cointreau

Russian - Stolichnaya Vodka

Café Royale– Hennessy VSOP Cognac

Calypso - Kahlúa

Affogato - Frangelico or Amareño, with espresso coffee over Icecream \$15

Forwards , Cognacs & Liqueurs

Galway Pipe Port	9	Cointreau	7.5
Penfolds Grandfather Port	14	Grand Marnier	7.5
Hennessy VSOP Cognac	12	Baileys	6.5
Courvoisier VSOP Cognac	15	Frangelico	7
Hennessy XO Cognac	19	Drambuie	7.5
Galliano Vanilla	6.5	Galliano White Sambuca	6.5
Galliano Black Sambuca	6.5	Galliano Amareño	6.5