

FROM THE BAKERY

GARLIC BREAD V	6
FAMOUS CHEESY GARLIC BREAD V	7
covered in melted mozzarella	
ADD DOUBLE SMOKED BACON	+2
ROASTED PUMPKIN & SPINACH CALZONE V	13.5
freshly rolled dough filled with mozzarella, Grana Padano parmesan, fresh spinach & roasted garlic (baked to order)	

HOMEMADE GOURMET PIZZAS

WE MAKE OUR OWN DOUGH & ENSURE NOTHING BUT THE FRESHEST & TASTIEST INGREDIENTS TOP OUR PIZZAS.

FULLY LOADED SUPREME	19.5	THE HERBIVORE PIZZA V	19.5
smoked ham, pineapple, red onion, mushrooms, olives, pepperoni & capsicum		thyme roasted pumpkin, red onion, spinach, pine nuts & hummus	
BBQ CARNIVORE	22	WAGYU TIGER PRAWN	25
sliced beef, double smoked ham, pepperoni, bacon & salami w/ BBQ sauce		sliced wagyu beef, tiger prawns, red onion, capsicum topped w/ napoli & hollandaise sauce	
THE HILLS	19.5	SEAFOOD PIZZA	24
cajun chicken, diced bacon, sliced mushroom, onion, sweet chilli & sour cream		prawn, smoked salmon & mussels, capers & dill mayonnaise	

GLUTEN FREE BASES + 4.5

BURGERS & BAGUETTES

AVAILABLE 11:30AM TO 3PM

NEW ORLEANS BAGUETTE	22
Louisiana inspired – crispy lettuce loaded w/ deep fried cajun prawns, covered in Mississippi sauce w/ thick-cut chips	
BBQ PULLED PORK BAGUETTE	18.5
smoked to perfection using cherry wood in our very own Radar Hill smoker w/ sweet potato fries	
WAGYU BEEF BURGER	18.5
succulent wagyu beef patty, crispy bacon, caramelised onion, fresh salad, sauce w/ beer battered fries	
CRISPY CHICKEN BURGER	18.5
crunchy lettuce, tomato, melted cheese w/ beer battered fries	
STEAK SANDWICH	19.5
fully loaded w/ rib fillet steak, lettuce, melted cheese, fresh tomato, beetroot & BBQ sauce w/ beer battered fries	
SHROOM BURGER VG	18.5
top and tailed w/ grilled portabella mushrooms, lettuce, tomato & Indian-inspired patty w/ sweet potato fries	

STRAIGHT UP

DUCK CIGARS	20
hand rolled filled with shredded duck, fresh Asian vegetables & rice noodles, served with Nam Jim dipping sauce	
HALOUMI CHIPS GF V	13
flash fried golden brown, dusted with dukkah, lime & a tabasco aioli	
SPICED CALAMARI	18
fresh calamari marinated in our secret spice mix w/ chunky tartare sauce	
CHARCUTERIE BOARD	29
selection of traditional cured & smoked meats, olives, an assortment of pickled vegetables, smoky cheese, terrine, served with chargrilled sourdough	
MOOLOOLABA PRAWN, LIME & AVOCADO TACOS	22
served in soft tortillas w/ crunchy iceberg lettuce, corn salsa, & dill mayonnaise	
CHICKEN SCHNITZEL	17.5
house crumbed chicken schnitzel, salad & beer battered chips w/ gravy	

SIDES

BEER BATTERED FRIES V	7
CHUNKY POTATO WEDGES V	7.5
SWEET POTATO WEDGES V	8.5