

STARTERS & ENTREES

GARLIC BREAD V NF	6.9
CHEESEY GARLIC BREAD V NF	7.9
Covered in melted mozzarella ADD DOUBLE SMOKED BACON	+2
ROASTED PUMPKIN, CONFIT GARLIC, KALE & FETTA CALZONE V NF VG AVAILABLE	14
Freshly rolled pizza dough pocketed with fresh spinach, pumpkin & fetta ADD PEPPERONI, HAM OR DOUBLE SMOKED BACON	+2
CHARGRILLED ZUCCHINI, RED ONION & FIRE ROASTED PEPPER BRUSCHETTA V NF VG AVAILABLE	14
Grilled Mediterranean vegetables, shaved parmesan, drizzled with balsamic glaze on grilled sourdough	
GRILLED SOURDOUGH BREAD & DIPS VG	12
Basil pesto, black olive tapenade, semidried tomato-capsicum dip	
DUCK SPRING ROLLS DF	20
Hand rolled spring rolls, roast duck, fresh Asian vegetables & rice noodles, tamarind & coconut dipping sauce	
HERB CRUMBED HALOUMI CHIPS V	14
Flash fried golden brown, dusted with dukkah, chipotle mayonnaise	
GOLDEN FRIED SPICED CALAMARI NF DF	18
Fresh calamari marinated in our secret spice mix with garden salad & chunky tartare sauce	
GARLIC & PARMESAN CHICKEN WINGS (6) NF	15
Crisp fried chicken wings drizzled with hot sauce & buttermilk ranch dipping sauce	
LOADED NACHOS, GUACAMOLE, SOUR CREAM & JALAPENOS GF NF	22
Crunchy corn chips topped with chill con carne, kidney beans, melted cheese, guacamole, sour cream & jalapenos	
FRESH FISH, CORN & AVOCADO TACOS NF DF	22
Battered fried fish, chargrilled corn, avocado in soft corn tortillas drizzled with chipotle mayonnaise	

OYSTERS NATURAL OYSTERS GF NF	1/2 DOZ 23 DOZ 36
w/ fresh bread, rocket, cocktail sauce & lemon	
KILPATRICK OYSTERS GF NF	1/2 DOZ 25 DOZ 38
w/ fresh bread, rocket & lemon	

SALADS

AVOCADO & ROASTED PUMPKIN SALAD GF V VG	18
With heirloom tomatoes, spinach & pine nuts	
GRILLED 1/2 SHELL HERVEY BAY SCALLOPS WITH LIME, VODKA & POMEGRANATE GF NF	22
Pickled fennel & orange salad	
CAESAR SALAD & GRILLED CHICKEN NF	23
Fresh cos lettuce, crispy croutons, bacon lardons, shaved parmesan, prosciutto crisp & warm poached egg	
GRILLED KOREAN GOCHUJANG CHICKEN & NOODLE SALAD DF	22
Lightly spiced kimchi, beansprouts, fried noodle & roasted cashew nuts	
THAI BEEF SALAD GF DF	22
Marinated pan-seared beef, bed of Asian vegetables, vermicelli noodles, Thai basil, tamarind dressing, fried shallots & crushed peanuts	
KALE, QUINOA & EDAMAME POKE BOWL GF NF DF VG	19
Hawaiian street food- Poke bowl with quinoa, kale, edamame, pickled ginger & seaweed in soy-ginger dressing ADD SMOKED SALMON OR CRUMB FRIED CALAMARI OR GRILLED CHICKEN	+4

MAINS

CARBONARA NF	22.5
Al dente fettucini, creamy bacon, mushroom & fried basil	
SEAFOOD RISOTTO NF GF	31
Creamy arborio rice, prawns, calamari, scallops, cherry tomatoes, baby spinach & parmesan cheese	
PARMIGIANA NF	27
Double smoked ham, Napoli sauce, melted mozzarella, market fresh side salad & chips	
ITALIAN w/ PEPPERONI	+2
HAWAIIAN w/ PINEAPPLE	+2
OSCAR w/ SLICED AVOCADO & HOLLANDAISE	+3
ORECCHIETTE ARRABIATA NF VG AVAILABLE	23
Kalamata olives, capsicum, chilli, baby spinach, fresh basil & Napolitana sauce	
BLACK ANGUS BEEF CHEEKS NF GF	32
Cooked in rich braising jus, fresh market greens, creamy garlic & parmesan mash	
APPLE TREE PORK BELLY GF NF DF	31
Braised in aromatic Chinese masterstock with soba noodles & sauté greens	
CURRY BOWL	23
Prepared using authentic methods, basmati rice, naan bread & pappadam- ask about today's bowl	
CRISPY SKIN HUMPTY DOO BARRAMUNDI GF NF	32
Sauté new potatoes, steamed broccolini, cauliflower puree & balsamic glaze	
BEER BATTERED FISH & CHIPS NF DF	30
Today's fresh catch, battered to order served with garden salad, chips, housemade tartare sauce & lemon	
TASMANIAN HUON SALMON FILLET GF NF DF	32
Steamed Asian greens, kewpie mayonnaise & sweet n' sour tonkatsu sauce	

HOMEMADE GOURMET PIZZAS

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

4 CHEESE V	20
Mozzarella, fetta, haloumi & parmesan pizza with Napoli sauce, rocket & balsamic glaze	
FULLY LOADED SUPREME	21
Smoked ham, pineapple, red onion, mushrooms, olives, pepperoni & capsicum	
FIERY CARNIVORE	24
Wagyu beef, smoked ham, pepperoni, bacon & jalapeno with aioli	
THE HILLS	21
Cajun chicken, smoked bacon, pineapple & red onion, drizzled with chipotle mayonnaise	
PUTTANESCA V VG AVAILABLE	20
Sliced zucchini, capsicum, red onion kalamata olives, capers, Napoli sauce	
WAGYU TIGER PRAWN PIZZA	26
Sliced wagyu beef, tiger prawns, red onion, capsicum, topped with Napoli sauce & hollandaise sauce	
GLUTEN FREE BASES	+5

A \$4 TRAY CHARGE APPLIES TO LUNCH & DINNER

*Does not apply to beverage orders

FROM THE GRILL

ALL STEAKS ARE COOKED TO YOUR LIKING, SERVED WITH A FRESH BREAD ROLL & YOUR CHOICE OF:

- FRESH GARDEN SALAD & CHIPS
- BBQ CORN ON COB, CRUNCHY MARKET GREENS & CHIPS
- JACKET POTATO TOPPED WITH BACON SAUCE, BROCCOLINI & DUTCH CARROTS

SIGNATURE BLACK ANGUS RIB FILLET MB3 + 300GM	39.5
120 day grain fed from Darling Downs, QLD, by Stanbroke Beef	
EYE FILLET 230 gm	41
Jack's Creek, free range pasture fed, QLD	
SIGNATURE BLACK ANGUS RUMP MB3 + 400 gm	38
120 day grain fed from Darling Downs, QLD, by Stanbroke Beef	
SIGNATURE BLACK ANGUS SIRLOIN MB3 + 300gm	38
120 day grain fed from Darling Downs, QLD, by Stanbroke Beef	
TASMANIAN LAMB CUTLETS	39
Tasmanian lamb	
PORK RIBS	42.5
Dusted with Tennessee smokehouse rub & chargrilled with Jack Daniels BBQ sauce	
1/2 CHARGRILLED CHICKEN	33
Dusted in traditional Portuguese Barrero Spices	

SIDES

BEER BATTERED FRIES V	7
POTATO WEDGES V	8
SWEET POTATO FRIES V VG	8.5
SAUTE SEASONAL VEGETABLES V	9.5
SAUTE MARKET GREENS V	9.5
ONION RINGS V	9.5
MASHED POTATO V	8.5

SAUCES

MUSHROOM
DIANNE
RED WINE JUS
BÉARNAISE
CAFÉ DE PARIS BUTTER
CHILLI
OR
PEPPER
ALL **GF** **NF**

KIDS

GRILLED STEAK, CHIPS & SALAD	9
ORICHIETTE PASTA WITH CHEESE & NAPOLI SAUCE	9
BATTERED FISH CHIPS & SALAD	9
CHICKEN NUGGETS, CHIPS & SALAD	9
HAM & CHEESE PIZZA	9
ADD VEGE	+2
GLUTEN FREE BASE	+5

**ALL KIDS MEALS (14 YRS & UNDER) // ASK FOR GF OPTION*

GF gluten free **NF** nut free **DF** dairy free **V** vegetarian **VG** vegan

BEVERAGES

10:00AM - LATE

BEERS

XXXX GOLD	6.5
JAMES BOAGS PREMIUM	7.5
HEINEKEN	8.5
CORONA	8.5
STONE & WOOD PACIFIC ALE	8.5
HEADS OF NOOSA JAPANESE LAGER	9

BASICS

RUM, VODKA, BOURBON, WHISKY	7.5
GIN	8

Selection of top shelf spirits also available

COCKTAILS

ESPRESSO MARTINI	17
FRENCH MARTINI	17
COSMOPOLITAN	17

SPARKLING

	GLASS	BOTTLE
CRAIGMOOR SPARKLING - Mudgee, NSW	7.5	35
BROWNS BROTHERS PROSECCO - King Valley, VIC	8	
WILDFLOWER BRUT CUVÉE - Wilyabrup, WA		45
VEUVE CLICQUOT - France		90

RED WINE

	GLASS	375ml	BOTTLE
WILD OATS CABERNET MERLOT - Mudgee NSW	8.5		40
WILD OATS SHIRAZ - Mudgee, NSW	8.5		40
WYNN'S THE GABLES CABERNET SAUVIGNON - Coonawarra, S.A			50
PEPPERJACK SHIRAZ - Barossa Valley, S.A			60
WIRRA WIRRA CHURCH BLOCK CABERNET SAUVIGNON-SHIRAZ-MERLOT - McLaren Vale, S.A			24
PENFOLDS KUNUNGA HILL SHIRAZ CABERNET - Barossa Valley, S.A			21

WHITE WINE

	GLASS	375ml	BOTTLE
WILD OATS, SAUVIGNON BLANC - Mudgee NSW	8.5		40
WILD OATS CHARDONNAY - Mudgee NSW	8.5		40
SQUEALING PIG SAUVIGNON BLANC - Marlborough, N.Z	9.5		45
PENFOLDS KOONUNGA HILL CHARDONNAY - Barossa Valley			21
ROBERT OATELY SAUVIGNON BLANC			21
GIESEN SAUVIGNON BLANC			20

SOFT DRINKS - ALSO AVAILABLE

JOIN US FOR A DRINK IN THE GREEN ROOM LOBBY BAR OR DIAL 9 FOR ROOM DELIVERY



eatonshill
HOTEL

ROOM SERVICE MENU

SERVICE TIMES

LUNCH	11:30AM - 3:00PM
DINNER	5:30PM - 9:00PM