



@EATONSHILLHOTEL

SHARE PLATES

GARLIC BREAD VNF	\$8.5
CHEESY GARLIC BREAD VNF	\$9.5
ADD DOUBLE SMOKED BACON	+\$2
PANE SCOPPIATO V	\$13
Puffy pizza bread topped with extra virgin olive oil, sea salt & mix herbs with confit garlic OR with extra virgin olive oil, sea salt & mix herbs	
FOCACCIA MORTADELLA	\$23
Thick soft pizza base topped with mortadella, truffle paste and whole burrata cheese	

PLEASE NOTE THE PIZZERIA OPERATES SEPARATE TO THE MAIN RESTAURANT, ORDERS WILL ARRIVE AT DIFFERENT TIMES

ANTIPASTI (ALL SERVED WITH FOCACCIA ROMANA)

MARINATED MIXED OLIVES VVG	\$9.5
PICKLED VEGETABLES VVG	\$8
MARINATED EGGPLANT VVG	\$8
BURRATA WITH TRUFFLE PASTE	\$15
BUFFALO MOZZARELLA	\$14
MARINATED WHITE ANCHOVIES	\$8
MORTADELLA – BLACK PEPPER & PISTACHIO	\$14
SOPRESSA SALAME PICANTE	\$14
NDUJA- SPREADABLE SPICY SALAME	\$12
SAN DANIELE PROSCIUTTO, 18 MO	\$21

APPETIZERS

PEKING DUCK SPRING ROLLS	\$21
Hand rolled spring rolls, roast Peking duck, fresh Asian vegetables & rice noodles, sweet chilli Nam Jim dipping sauce DFNF	
PORCINI & FONTINA CHEESE ARANCINI	\$18
San Marzano tomato sauce, pesto & fresh rocket VNF	
DYNAMITE PRAWNS	\$18
Fried prawns tossed in bang bang spiced mayonnaise with cos lettuce & lemon NFDF	
GOLDEN FRIED CRUMBED CALAMARI	\$18
Crumbed calamari marinated in our secret spice mix & housemade tartare sauce DFNF	

OYSTERS

	1/2 DOZ	DOZ
NATURAL OYSTERS (COFFIN BAY, SA) with fresh bread, rocket, cocktail sauce & lemon DFNF	\$25	\$46
KILPATRICK OYSTERS (COFFIN BAY, SA) with fresh bread, rocket & lemon DFNF	\$26	\$48

RAW

CURED SALMON TATAKI	\$22
Thinly sliced soy cured salmon, black sesame seeds, pickled garlic, daikon & carrot spiral	
HERVEY BAY SCALLOP CEVICHE	\$22
Thinly sliced scallops, orange segments, baby caper & dill dressing	

SALADS

VEGAN POKE BOWL	\$22
ADD GRILLED HALOUMI, CRUMBED CALAMARI OR GRILLED CHICKEN +\$4	
Poke bowl with soba noodles, edamame, pickled ginger, seaweed, curly carrot & daikon in gochujang-mirin dressing VGDFNF	
CHICKEN CAESAR SALAD	\$26
Grilled chicken tenderloin, fresh cos lettuce, crispy croutons, bacon lardons, shaved parmesan, prosciutto wafer & a warm poached egg NF	
THAI BEEF SALAD	\$26
Marinated pan-seared strips of beef, Asian salad, thin rice noodles, basil, coriander, mint, tamarind dressing & crushed peanuts GFDF	
VINE RIPENED TOMATO & BUFFALO MOZZARELLA CAPRESE SALAD	\$24
Fresh salad of sliced vine ripened tomatoes, soft buffalo mozzarella, pesto & extra virgin olive oil NFGF	

KIDS	GRILLED STEAK, CHIPS & SALAD	\$11
	FRIED FISH, CHIPS & SALAD	\$11
	CHICKEN NUGGETS, CHIPS & SALAD	\$11
	FETTUCCINE, NAPOLI SAUCE & PARMESAN	\$11
	HAM & CHEESE PIZZA	\$11
	ADD VEGE	+\$2
* ALL KIDS MEALS (14YRS & UNDER) ASK FOR GF OPTIONS		

THE MAIN ACT

FETTUCCINE BOSCAIOLA	\$26
Al dente fettuccine, garlic, creamy bacon, swiss brown mushrooms & shaved parmesan NF	
PRAWN RISOTTO	\$33
Creamy carnaroli rice, garlic, king prawns, baby spinach & shaved parmesan GFNF	
SLOW COOKED BLACK ANGUS BEEF CHEEK	\$35
Cooked in rich braising jus, saute broccolini, creamy parmesan mash GFNF	
HERB & PARMESAN CRUMBED PORK CUTLET	\$35
Golden fried Barkers Creek pork cutlet served with red wine jus, house slaw & beer battered fries NFDF	
CURRY BOWL OF THE DAY	\$25
A traditional and authentic curry served with basmati rice, naan bread and pappadum - ask about today's special	

HERB CRUMBED CHICKEN PARMIGIANA	\$29
Double smoked ham, Napoli sauce, melted mozzarella, fresh garden salad & thick cut chips NF	
PALE ALE BEER BATTERED INFINITY BLUE BARRAMUNDI	\$34
Served with a garden salad, thick cut chips, housemade tartare & lemon wedge DFNF	
TASMANIAN HUON SALMON FILLET	\$36
Crispy skin salmon, herbed sauté potatoes, broccolini & tangy Remoulade sauce GFNFDF	
WHOLE BAKED BABY BARRAMUNDI	\$35
Moroccan spiced baby barramundi, baby leaf salad, sauted potatoes & lemon GFNF	
SEAFOOD TOWER	\$57
Fresh ocean king & tempura prawns, natural & kilpatrick oysters, battered barramundi, spiced calamari, bugs, beer battered chips and salad with lemon wedge & cocktail sauce NF	

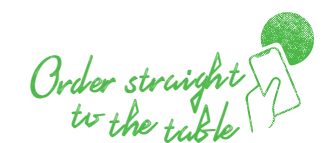
THE GRILL

SERVED WITH A FRESH BREAD ROLL & YOUR CHOICE OF:	
× FRESH GARDEN SALAD & CHIPS	
× BARBEQUE CORN ON COB, COLESLAW & CHIPS	
× JACKET POTATO TOPPED WITH BACON SAUCE, BROCCOLINI & CARROTS	
RIVERINE PREMIUM RIB FILLET MB2+	\$47
120 day grain fed premium beef from the Riverine region (280gm)	
TEYS GRAIN FED EYE FILLET	\$44
120 day grain fed yearling prime beef by Teyes Beef (220gm)	
KILCOY EBONY BLACK ANGUS RUMP MB 4+	\$43
120 day grain fed premium beef from Kilcoy, QLD (380gm)	
RIVERINE PREMIUM SIRLOIN MB 2+	\$44
120 day grain fed Premium Beef from the Riverine region (300gm)	
OP RIB STEAK ON THE BONE MB1+	\$58
Sourced from British breeds of cattle that are bred for their meat quality, grain fed for 100 days to produce a consistent and reliable flavour (450 gm)	
LAMB CUTLETS (TASMANIA) (4)	\$42
From green pastures of Tasmania	
1/2 KG BARKERS CREEK PORK RIBS	\$44
Chargrilled with smokey Jack Daniel's BBQ sauce	
1/4 CHARGRILLED JAMAICAN JERK CHICKEN	\$34
Marinated in traditional Jamaican jerk spices	

BEER BATTERED FRIES VG NF DF	\$9
POTATO WEDGES VG NF DF	\$10
SWEET POTATO FRIES VG NF DF	\$10
GARDEN SALAD V NF DF	\$9
SAUTÉ SEASONAL VEGETABLES VG NF DF GF	\$11
PARMESAN POTATO MASH V NF GF	\$10
TOPPERS	
GARLIC PRAWNS (3) GF NF	\$8
SPICED CRUMBED CALAMARI NF DF	\$6

SAUCES

MUSHROOM, DIANNE, RED WINE JUS, BÉARNAISE, CAFÉ DE PARIS BUTTER, CHILLI OR PEPPER
ALL GF
EXTRA SAUCE \$3



MOZZARELLA MAFIA PIZZA

HAND-STRETCHED ORGANIC PIZZA DOUGH
COOKED IN A MARANA FORNI ROTARY PIZZA OVEN



GLUTEN FREE BASES +\$5

ROSSO BASE (RED BASE)

- MARGHERITA **V** \$22
Mozzarella fior di latte, fresh basil
- CAPRICCIOSA ROMANA \$29
Mozzarella fior di latte, artichokes, ligurian olives, porcini mushroom, soft egg, prosciutto
- FUNGHI ROSSA \$25
Basil, ham, porcini mushrooms
- DIAVOLA \$26
Mozzarella fior di latte, Nduja (spicy salame)
- SICILIANA \$26
Scamorza cheese, basil, eggplant, topped with ricotta cheese
- VEGETARIANA **V VGO** \$25
Roasted capsicum, eggplant, zucchini, topped with burrata cheese and oregano
- PRIMAVERA \$28
Mozzarella fior di latte, garden rocket, prosciutto di parma and cherry tomatoes topped with parmesan cheese
- ITALIAN MEATLOVERS \$28
Mozzarella fior di latte, Italian sausage, guanciale, and cacciatore salame

ALL PIZZAS CAN BE GLUTEN FRIENDLY, BUT DUE TO THE OVEN MAY CONTAIN TRACES OR PARTICLES.
VEGAN OPTIONS AVAILABLE ON REQUEST

PLEASE NOTE THE PIZZERIA OPERATES SEPARATE TO THE MAIN RESTAURANT, ORDERS WILL ARRIVE AT DIFFERENT TIMES

BURGERS

- GLUTEN FREE & VEGAN BURGER BUN +\$3
- WAGYU BEEF BURGER \$24
Succulent wagyu beef patty (180gm), grilled bacon, caramelised onion relish, special sauce, tomato, cheese, fresh salad and pickles on a Brioche bun with thick cut fries
- BUTTERMILK CRUMBED CHICKEN BURGER \$23
Crumb fried buttermilk marinated chicken breast, crisp oak lettuce, avocado, tomato, special sauce, melted cheese on Brioche bun with beer battered fries
- BEER BATTERED BARRAMUNDI BURGER \$23
Crunchy beer batter barramundi fillet, oak lettuce, sliced tomato, tartare sauce on Brioche bun with thick cut beer batter fries
- STEAK BURGER \$24
Rib fillet steak (150gm), caramelised onion relish, BBQ sauce, tomato, cheese, fresh salad and on a brioche bun with thick cut fries

OPTIONAL PLANT-BASED BURGER AVAILABLE ON REQUEST

BIANCHE BASE (WHITE BASE)

- FUNGHI BIANCHE **V** \$25
Mozzarella fior di latte, mushrooms, provola cheese, stracchino, truffle paste & parsley
- GAMBERI \$28
Mozzarella fior di latte, marinated prawns (garlic and chilli), zucchini, fresh cherry tomatoes topped with parsley
- SALSICCIA \$28
Mozzarella fior di latte, Italian sausage, frijarelli (broccoli rabe) topped with ricotta cheese and chilli
- CARBONARA \$28
Mozzarella fior di latte, guanciale (pork cheek), egg yolk and grated pecorino cheese topped with black pepper
- 4 CHEESE & SAN DANIELE PROSCIUTTO \$28
Mozzarella fior di latte, provola cheese, gorgonzola and prosciutto topped with ricotta and parmesan

ROCKSTAR PIZZA

- TRUFFLE \$32.5
Star shaped pizza, red base, prosciutto, corners filled with truffle paste and italian sausages garnished with sliced fresh basil, cherry tomatoes and burrata cheese
- PORCHETTA (PORK BELLY) \$30
Mozzarella cheese fior di latte, porchetta (rolled and roasted pork belly), seasoned potatoes with fine black pepper
- CALZONE CARNE (AUSTRALIAN MEATLOVERS) \$30
Folded pizza, red base, mozzarella fior di latte, ham, italian sausage and spicy salame topped with basil and parmesan cheese

ROCKSTAR PIZZAS CANNOT BE DONE GLUTEN FREE

DESSERTS

- EATONS MESS **GF** \$14
Meringue, cream, fresh berries, flaked chocolate & fairy floss
- TIRAMISU \$14
Layered coffee soaked savoyarde biscuits with marscarpone, chocolate soil & mocha ganache
- ITALIAN CHEESE PLATTER \$28
Buffalo mozzarella, gorgonzola & provola served with pickles, nuts & crackers
- GF CRACKERS** +\$3

GF – GLUTEN FREE NF – NUT FREE DF – DAIRY FREE
V – VEGETARIAN VGO – VEGAN OPTION