

ALL DAY MENU



HILLS EGGS ON TOAST 15
Scrambled / poached / fried eggs, sourdough

Choose one add on 20
Choose two add ons 26
Choose three add ons 32

ADD ONS	
Canadian maple bacon steak	9
Seasonal greens	8
Smoked mortadella quick fried	7
Smoked streaky bacon	6
Fried potato hash	5
Olympus halloumi, fresh lemon	6
Fresh avocado, lemon	6
Smoked salmon	7
Seeded sourdough	3
Gluten free Turkish bread	4
Poached egg	3
Hollandaise	3

AVO ON TOAST 22
Seeded sourdough, macadamia feta, pickled onion, basil, lemon oil (gfo, df, ve, n)

EVERGREEN OMELETTE 25
Open Spanish-style omelette, goat's curd, pine nuts, pickled radish, fresh herbs (gfo, dfo, n)

EGGS BENNY 25
Potato rosti, buttered spinach, Noosa triple-smoked ham, poached eggs, hollandaise, chives (gf)

HASH CAKES 25
Golden potato hash cakes, roasted truss tomatoes, pickled onion, hollandaise (gf, v)

SMOKED SALMON 27
Thick-cut rye, honey-smoked salmon, whipped goat's cheese, 2 poached eggs, dill, pickled cucumber (gfo, dfo)

MUSHROOMS ON TOAST 25
Garlic + lemon roasted mushrooms, balsamic onion, whipped feta, 2 poached eggs, fresh herbs (gfo, dfo, v)

BARBACOA LAMB 26
Slow cooked barbacoa lamb shoulder, 2 fried eggs, pico de gallo, grilled flat bread (gfo, dfo)

PANCAKES 22
House-made soft pancakes, berry compote, Canadian pure maple syrup, cultured butter, dollop cream (gf, v)

BISCOFF WAFFLES 22
Fresh strawberries, banana, speculoos gelato, caramelised shortbread crumbs, biscoff sauce (v)

CHICKEN + WAFFLES 25
Buttermilk fried chicken tenders, The Hills seasoning, cornbread waffles, sriracha maple (gf)

BREKKIE BAGEL 24
NY bagel, mortadella, pesto, fried egg, garlic + feta cream (n)

REUBEN 27
Wagyu pastrami, kimchi, dill pickle, Swiss cheese, Russian dressing, shoestring fries (gfo, dfo)

STEAK + CHIPS 36
MB8-9 centre cut wagyu sirloin, mojo verde, shoestring fries (gf, df)

MEDITERANEAN LAMB SALAD 27
Pearl couscous, sweet potato, charred cauliflower, mint, parsley, sun-dried tomato, red onion, orange, tzatziki, pita, lemon + mustard dressing (dfo)

MAFALDINE PRIMAVERA 34
Mafaldine pasta, heirloom tomato, confit garlic, button squash, zucchini, spring peas, burratina (n)

BARRAMUNDI 32
Grilled barramundi, Old Bay potatoes, citrus hollandaise, citrus + herb salad (gf, dfo)

SPICY AHI POKE BOWL 28
Sashimi-grade tuna, gochujang mayo, brown rice, daikon, carrot, edamame, cucumber, avocado, furikake + spring onion (gf, df)

MISO CAULIFLOWER BOWL 25
Brown rice, miso-roasted cauliflower, pickled daikon + carrot, broccolini, sesame dressing, miso cashew cream, shichimi togarashi (gf, df, ve, n)

SIDES

SEASONAL VEGETABLES 14
Mojo verde (gf, df, ve)

SHOESTRING FRIES 14
Aioli (gf, df, ve)

GARDEN SALAD 14
Seasonal leafy salad, green goddess dressing (gf, df, ve)

KIDS

SPAGHETTI BOLOGNESE 15
(dfo)

MINI STEAK + SALAD OR CHIPS 15
(gf, df)

DINO NUGGETS + CHIPS 15

SCRAMBLED EGGS 15
Sourdough (gfo, dfo, v)

PANCAKES 15
Maple syrup, cream (gfo)

HOUSE-MADE CAKES AND PASTRIES AVAILABLE DAILY IN THE DISPLAY CABINET



FULL BEVERAGE MENU AVAILABLE ON OUR WEBSITE

(gf) gluten free (df) dairy free (v) vegetarian (ve) vegan (o) option (n) contains nuts
A 15% surcharge applies for public holidays. A 5% surcharge applies on Saturday and Sunday.
A 2% surcharge applies on all card transactions. No multiple split bills, a maximum of two credit cards accepted per bill.