

TO SHARE

GARLIC BREAD Add cheese +3	8
BRUSCHETTA Chargrilled bread with garlic oil, topped with vine-ripened tomato, basil, red onion, roasted garlic, olive oil & sticky balsamic	15.5
AUTUMN DIP PLATE House made seasonal dips with chargrilled pita & ciabatta	14.5
FRESH LOCAL OYSTERS (4) ^{GF A}	
Natural	21
Kilpatrick	25
ARANCINI ^V Pumpkin & thyme with warm napolitana sauce & parmesan	16.5
ONION RINGS ^V Served with chipotle & lime aioli	13
CHIPS Served with aioli	9.5
SEASONED WEDGES ^V Served with sweet chilli sauce & sour cream	11.5
BANG BANG CAULIFLOWER ^V Oven roasted cauliflower bites in almond flour & parmesan, with bang bang sauce	14

SHARE PLATTERS

KOREAN FRIED CHICKEN (SERVES 2-3 PEOPLE) Crispy fried chicken with a sweet gochujang sauce	23
PARA HILLS GRAZING BOARD (SERVES 3-4 PEOPLE) Marinated olives, house made dips, grilled pita & lavosh, vintage cheddar & double brie, Virginia ham & Hungarian salami, garlic & herb semi sundried tomatoes, house roasted capsicum, cornichons & seasonal fruit	39
SEAFOOD PLATTER (SERVES 3-4 PEOPLE) ^M King prawns, natural & kilpatrick oysters, pan-fried black mussels in garlic butter, char-grilled marinated octopus, salt & pepper squid, beer battered fish goujons, aioli, tartare, lemon & chips	74
MEAT PLATTER (SERVES 3-4 PEOPLE) Greek lamb skewers, crispy pork belly, Argentinian grilled chicken, chevapchichi, grilled chorizo & haloumi, roasted capsicum, char-grilled corn, criolla salsa & Chef's BBQ sauce, served with rosemary sea salt wedges	65

AUTUMN BOWLS

THE PARA HILLS CAESAR Cos lettuce, bacon bits, croutons, parmesan cheese, poached egg & ranch dressing	23.5
LAMB YIROS Slow-roasted lamb with quinoa, red onion, tomato, cucumber, lettuce, tzatziki & chargrilled pita	25
CHICKEN TERIYAKI White rice, corn, cucumber, vegetables, mixed lettuce, fried egg topped with toasted sesame seeds, spring onion, teriyaki sauce & kewpie mayo	23.5
HONEY MUSTARD HARVEST Pearl cous cous, baby spinach, mushroom, pomegranate arils, roasted pumpkin & honey mustard vinaigrette ADD CHICKEN \$6 ADD PRAWN \$6.5 ADD SALT & PEPPER SQUID \$6	24

CHEFS SELECTION

ROSEMARY & THYME ROAST CHICKEN ^{GF}	25.5
Slow roasted 1/2 chicken, roasted sweet potato, brussels sprouts, bacon, apple & gravy	
HONEY MISO SALMON DONBURI ^{GF I}	34
Baked salmon, wild & white rice, cucumber, vegetables, edamame, avocado & kewpie mayo	
PUMPKIN & SAGE TAGLIATELLE ^{V GF +\$3}	25.5
Folded through mushroom, basil & pumpkin in a rosé sauce	
SPICY PRAWN PAPPARDELLE ^{V GF +\$3 I}	28.5
Chilli, garlic & onion tossed through napolitana sauce & finished with fresh basil	

CLASSICS

FISH & CHIPS ^I	21.5 26.5
Battered, crumbed, or grilled ^{GF} , served with choice of chips, mash potato or roast potato & salad or vegetables	
SALT & PEPPER SQUID ^I	23.5 28.5
Served with choice of chips, mash potato or roast potato & salad or vegetables, lemon & aioli	
GARLIC PRAWNS ^{GF I}	25 30
Sautéed prawns with garlic, white wine & cream sauce with Jasmine rice	
CHICKEN OR BEEF SCHNITZEL	24 28.9
Served with choice of chips, mash potato or roast potato & salad or vegetables & choice of sauce	
STIR FRY ^{GFA VE}	16.5 23.5
Sautéed seasonal vegetables & hokkien noodles tossed through Chef's Asian sauce	
ADD CHICKEN \$6 ADD PRAWN I \$6.5 ADD SALT & PEPPER SQUID I \$6	
BEEF LASAGNA	19.5
Served with house salad & garlic bread	

BURGERS & WRAPS

PARA HILLS CLUB SANDWICH	22.5
Triple-decker sandwich with grilled chicken, bacon, egg, lettuce, tomato, cheese, aioli & chips	
PARA HILLS STEAK ROLL ^{GF}	26.5
Scotch fillet on ciabatta with red onion jam, cheese, aioli, BBQ sauce, lettuce, tomato, beetroot & chips	
ADD BACON \$3.5 ADD EGG \$2.5	
BUTTERMILK CRISPY CHICKEN BURGER ^{GF}	23.5
Lettuce, tomato, red onion, pickles, smoky aioli & chips	
CHEESEBURGER	21.5
Beef patty, cheese, onion, pickle, tomato sauce, American mustard & chips	
STEAK & BACON WRAP	22.5
Panfried steak, bacon, onion, capsicum with lettuce, blue cheese dressing & chips	
ADD AVOCADO \$2	
THE REUBEN SANDWICH	21
Vienna sliced loaf with pastrami, pickles, cheese, slaw, dijonaise & chips	

FROM THE GRILL

ALL MEALS SERVED WITH CHOICE OF CHIPS, MASH OR ROAST POTATO & SALAD OR VEGETABLES & CHOICE OF SAUCE

CHARGRILLED RUMP 300GM ^{GF}	40
CHARGRILLED PORTERHOUSE 250GM ^{GF}	43
MIXED GRILL	41
Rump steak, lamb chop, southern fried chicken tenderloins, pork sausage, bacon, grilled tomato, fried egg & onion rings	

SAUCES & TOPPINGS

GRAVY ^{GF}	4
Plain, mushroom, pepper, Diane, Hollandaise & garlic cream sauce	
PARMIGIANA	4.5
(HAM, NAPOLITANA SAUCE & CHEESE)	
AVOCADO, BACON & CHEESE	4.5
HAWAIIAN	4.5
(HAM, PINEAPPLE & CHEESE)	
GARLIC PRAWNS ^{GF I}	9

SIDES

GARDEN SALAD ^{GF V}	4
GREEK SALAD ^{GF V}	4
SEASONAL VEGETABLES	4

KIDS MENU

INCLUDES A POP TOP OR SOFT DRINK

CHICKEN NUGGETS	14
Served with choice of chips, mash potato or roast potato & salad or vegetables	
CHICKEN SCHNITZEL	14
Served with choice of chips, mash potato or roast potato & salad or vegetables	
FISH & CHIPS ^I	14
Battered, crumbed, or grilled ^{GF} , Served with choice of chips, mash potato or roast potato & salad or vegetables	
HAM & CHEESE PIZZA	14
PENNE BOLOGNESE	14
HOT DOG & CHIPS	14
With tomato sauce	
KIDS DIXIE CUPS	4
Choice of topping & sprinkles	

V VEGETARIAN | VG VEGAN | GF GLUTEN FREE

VGO VEGAN OPTION AVAILABLE | GFO GLUTEN FREE OPTION AVAILABLE

SEAFOOD: A AUSTRALIAN | I IMPORTED | M MIXED