

STARTERS / SHARES

	M/NM
Garlic Bread Grilled Garlic & Herb Butter Ciabatta (V)	9/9.9
Cheesy Garlic Bread Garlic & Herb Butter Ciabatta, Melted Mozzarella (V)	11/12.1
Add Bacon	2/2.2
Burrata Bruschetta Toasted Sourdough, Hand Crafted Burrata, Heirloom Tomatoes, Basil, Aged Balsamic Glaze (V)	16/17.6
Sweet & Spicy Popcorn Cauliflower Crispy Fried Shallots, Toasted Sesame Seeds, Spiced Korean Aioli (V)	14/15.4
Pistachio, Lemon & Saffron Arancini (4) Sugo Sauce, Basil Aioli, Grana Padano (V)	15/16.5
Chicken Tikka Samosas (4) Coriander, Pickled Mango Riata, Sea Salt	17/18.7
Salt & Pepper Squid Chilli, Fried Shallot, Coriander, Lime Aioli, Lemon (GF)	18/19.8

Lobster Spring Rolls (4) Served with Citrus, Chilli & Ginger Dipping Sauce	20/22.0
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Fried Chicken Wings Your Choice of Spicy Buffalo, Smokey BBQ Sauce or Naked with Ranch Dipping Sauce	HALF KILO 15/16.5 FULL KILO 24/26.4
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Sweet & Sticky Pork Belly Bites Apple Compote Jam, Pickled Chilli (GF)	16/17.6
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Lamb Skewers (4) Marinated Riverina Lamb, Naan, Babaghanoush, Sumac Yoghurt, Za'atar, Pomegranate	20/22.0
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Sweet Potato Wedges Sour Cream, Sweet Chilli Sauce (V)(GF)	14/15.4
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SALADS

Pumpkin & Halloumi Salad Spiced Pumpkin, Baby Spinach, Heirloom Tomatoes, Pearl Cous Cous, Sunflower Seeds, Garlic Croutons, Lemon & Olive Oil Emulsion (V) (VGO)	21/23.2
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Wedge Salad Bacon, Avocado, Iceberg, Croutons, Cranberry, Toasted Almonds, Green Goddess Dressing, Lemon Pressed Extra Virgin Olive Oil	19/20.9
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Classic Caesar Cos Lettuce, Parmesan, Streaky Bacon, Poached Egg, Garlic Croutons, Caesar Dressing	18/19.8
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ADD ONS

Avocado (GF)	2/2.2
Grilled Free Range Chicken (GF)	6/6.6
Grilled Prawns (5) (GF)	9/9.9
Halloumi	6/6.6

M/NM – Members Price / Non-Members Price

Our menu contains allergens and is prepared in a kitchen that handles nuts and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free
(VG) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE

BURGERS & THE LIKE

	M/NM
<i>All Served with Seasoned Chips</i> East Hills Veggie Burger	19/21.9

Gem Lettuce, Tomato, Spanish Onion, Dill Pickles, House Made Plant Based Pattie, Tomato Relish(V) (VG)	
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Southern Fried Chicken Burger	20/22.0
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Gem Lettuce, Tomato, Dill Pickle, American Cheese, Streaky Bacon, Smokey Chipotle Mayonnaise	
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BBQ Pulled Pork Roll	22/24.2
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House Slaw, Pickles, Spanish Onion, Smokey BBQ Sauce	
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Wagyu Cheeseburger	20/22.0
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Wagyu Beef Pattie, Double American Cheese, Spanish Onion, Pickles, Burger Sauce, Seasoned Chips	
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East Hills Special Burger	22/24.2
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Wagyu Beef Pattie, Streaky Bacon, American Cheese, Lettuce, Spanish Onion, Pickles, Burger Sauce	
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Steak Sandwich	25/27.5
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Angus Scotch Fillet, Sourdough, Rocket, Tomato Relish, Caramelised Onion, American Cheese, Smokey BBQ Sauce	
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Gluten Free Buns available by request	
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Schnitzel & Toppers	
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<i>All Served with Choice of Two Sides & Sauce</i> Classic Chicken Breast Schnitzel	24/26.4
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1824 Wagyu Beef Schnitzel MBS3+	36/39.6
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Austral Downs, NT	
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Add Schnitzel Topper	
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Parmigiana	5/5.5
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Ham, Napolitana Sauce, Mozzarella	
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French	6/6.6
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Avocado, Streaky Bacon, Camembert Cheese, Bearnaise Sauce	
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Ocean	9/9.9
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Marinated Tiger Prawns, White Wine Garlic Cream Sauce	
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Godfather	6/6.6
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Smokey BBQ Sauce, Pepperoni, Bacon, Chorizo, Spanish Onion, Mozzarella	
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FROM THE CHAR GRILL

	M/NM
<i>All Served with Choice of Two Sides & Sauce</i> 250gm Grain-Fed Rump, True North Angus MBS2+	30/33.0

300gm Grain-Fed Scotch Fillet, Riverine Angus MBS2+	44/48.4
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300gm 1824 Wagyu Sirloin, Austral Downs, NT MBS4+	56/61.6
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Tradies Mixed Grill	39/42.9
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Grain Fed Scotch Fillet, Beef Sausage, Crumbed Lamb Cutlet, Streaky Bacon, Fried Egg	
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ADD ONS	
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Creamy Garlic Prawns (5) (GF)	9/9.9
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Salt & Pepper Squid (GF)	9/9.9
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Fried Free-Range Egg (GF)	2/2.2
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Streaky Bacon (GF)	4/4.4
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Sauces	3/3.3
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Gravy (GF) Peppercorn (GF) Mushroom (GF) Garlic Cream Sauce (GF)	
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Diane (GF) Red Wine Jus (GF) Bearnaise Sauce Chimichurri Sauce (GF)	
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Sides	8/8.8
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Seasoned Chips with Aioli (V) Garden Salad (VG) (GF)	
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Seasonal Vegetables in Olive Oil (VG) (GF) Creamy Mashed Potato (V) (GF)	
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EAST HILLS FAVOURITES	
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Pan Roasted Cauliflower Steak	24/26.4
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Almond Cream Puree, Wild Mushrooms, Nut & Seeds, Salsa Verde, Fried Nori Crisp (V) (VG) (GF)	
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Chermoula Chicken Breast	29/31.9
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Moroccan Spiced Rice Pilaf, Sauteed Baby Spinach, Homemade Harissa Sauce (GF)	
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Beer Battered Flathead	26/28.6
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Choice of Two Sides, Tartare Sauce, Lemon	
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Crispy Skin Tasmanian Salmon	31/34.1
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Roasted Baby Carrots, Steamed Broccolini, Truss Tomatoes, Green Goddess Dressing	
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Spicy Seafood Hotpot	32/35.2
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Prawns, Squid, Mussels, Scallops, Chilli, Shallots, Garlic, Red Peppers, Pomodoro Vodka Sauce, Parsley, Toasted Sourdough	
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Beef Madras Curry	26/28.6
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Slow Braised Angus Beef, Steamed Saffron Basmati Rice, Naan Bread, Minted Yoghurt, Chilli	
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Spicy Prawn Linguini	29/31.9
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Sun Dried Tomato Pesto, Baby Spinach, Garlic, Chilli, White Wine Cream Sauce, Lime Pangrattato, Parsley	
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Crispy Skin Pork Belly	33/36.3
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Crispy Skin Pork Belly, Grapes, Roasted Winter Vegetables, Burnt Sage Butter, Apple Compote, Vin Cotta, Crumbled Feta (GF)	
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Crumbed Lamb Cutlets (2)	32/35.2
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Choice of Two Sides & Sauce	
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Add Lamb Cutlet	7/7.7
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PIZZA

	M/NM
Margherita	19/20.9
Tomato Base, Mozzarella, Tomato, Fresh Basil, Oregano (V)	
Veggie Deluxe	23/25.3
Tomato Base, Fresh Mozzarella, Mushrooms, Red Onion, Capsicum, Kalamata Olives, Oregano, Balsamic Drizzle (V)	
Spicy Prawn Pizza	26/28.6
Tomato Base, Fresh Mozzarella, Prawns, Chilli, Cherry Tomatoes, Parsley, Olive Oil Drizzle	
Chicken BBQ Ranch	24/26.4
Smokey BBQ Base, Fresh Mozzarella, Chicken Breast, Bacon, Spanish Onion, Capsicum, Ranch Dressing	
Double Pepperoni	24/26.4
Tomato Base, Mozzarella, Pepperoni	
Pulled Pork	26/28.6
Fire Roasted Capsicum, Sweet Corn, Shaved Apple, Crispy Sage, Smokey BBQ & Bourbon Sauce	
Hawaiian	24/26.4
Tomato Base, Mozzarella, Ham, Pineapple (V)	
Meat Lovers	25/27.5
Smokey BBQ Base, Mozzarella, Beef, Pepperoni, Chorizo, Bacon	
Supreme	26/28.6
Tomato Base, Mozzarella, Ham, Pepperoni, Mushroom, Capsicum, Spanish Onion, Kalamata Olives	
Gluten Free Bases Available by request	5

KIDS MENU

	12/13.2
Served with Vanilla Ice Cream and a Choice of Toppings - Strawberry Sauce / Chocolate Sauce / Caramel Sauce / Hundreds & Thousands	
Ham & Pineapple Pizza	
Chicken Dino Nuggets & Chips	
Cheesy Tomato Linguini	
Cheeseburger & Chips	
Battered Fish & Chips	
Mini Steak & Chips	

DESSERT

Chocolate Brownie	14/15.4
Pecan, Caramel Sauce, Fresh Berries, Vanilla Bean Gelato (V)	
Bread & Butter Pudding	14/15.4
White Chocolate Rum Custard, Marmalade Coulis, Strawberries (V)	

M/NM – Members Price / Non-Members Price

LUNCH SPECIALS

MONDAY TO FRIDAY * | 12PM-3PM

Pumpkin & Halloumi Salad	16
Spiced Pumpkin, Baby Spinach, Heirloom Tomatoes, Pearl Cous Cous, Sunflower Seeds, Garlic Croutons, Lemon & Olive Oil Emulsion (V) (VGO) (GF)	
Salt & Pepper Squid	15
Chilli, Fried Shallot, Garden Salad, Seasoned Chips, Lime Aioli (GF)	
Chicken Pesto Linguini	17
Chicken Breast, Basil Pesto, Sun Dried Tomato, Shallots, White Wine Cream Sauce, Parmesan	
Classic Chicken Schnitzel	15
Panko Crumbed Chicken Breast, Garden Salad, Seasoned Chips, Choice of Sauce	
Aussie Angus Beef Pie	15
Hearty Angus Beef Pie, Creamy Mashed Potato, Dark Ale Gravy, Smokey Tomato Bush Relish	
Bangers & Mash	15
Beef & Thyme Sausage, Creamy Mash Potato, Broccolini, Red Wine Jus, Parmesan & Herb Crumb	
Beer Battered Flathead	16
Garden Salad, Seasoned Chips, Tartare Sauce, Lemon	
Bacon & Egg Breakfast Roll	12
Streaky Bacon, Fried Free Range Egg, American Cheese, Hash Brown, Smokey BBQ Sauce	
Add Seasoned Chips	3
Chicken Caesar Wrap	13
Cos Lettuce, Bacon, Parmesan, Caesar Dressing	
Add Seasoned Chips	3

CHEF SPECIALS



Scan QR Code to see what Chef Specials are on the board today!

WHAT'S ON



Scan QR code to check out our upcoming events and weekly specials

*Not Available On Public Holidays. Dine in only.



MENU

MONDAY TO FRIDAY
12PM-3PM | 5PM-9PM

SATURDAY & SUNDAY
12PM-9PM