



EAST HILLS
H O T E L

Food & Wine

Menu



Snacks & Entrees

	Members	Guest
Garlic or Herb Bread	\$4.00	\$5.00
Cheese Herb Bread	\$6.00	\$7.00
Sweet Chilli Cheese Bread	\$6.00	\$7.00
Trio of Dips <i>Olive tapenade, hummus and tzatziki served with grilled Pita bread, cucumber and carrot</i>	\$9.00	\$11.00
Cheese & Bacon Fries	\$9.00	\$11.00
Wedges <i>Served with sweet chilli sauce and sour cream</i>	\$7.50	\$9.00
Mixed Entrée <i>Curry puff, money bag, spring roll and satay Chicken skewer</i>	\$11.00	\$12.00
Chicken Satay Skewers <i>3 skewers served on a bed of rice</i>	\$11.00	\$12.00
Garlic Prawns Hotpot <i>Prawns in a garlic chilli Napolitana sauce served On a bed of rice</i>	\$14.50	\$17.00
Grilled Octopus <i>BBQ baby octopus served on mixed lettuce with a Lemon dressing</i>	\$14.50	\$17.00

Salads

	Members	Guest
Greek Salad <i>Tomato, cucumber, red onion, feta and Kalamata olives</i>	\$10.00	\$12.00
Ceaser Salad	\$12.00	\$14.00
Add chicken or prawn <i>Cos lettuce, parmesan, bacon, croutons with a Traditional ceaser dressing</i>	\$16.00	\$18.00
Thai beef salad <i>Rice noodles, capsicum and beef with a coriander Chilli and lime dressing</i>	\$16.00	\$18.00

Kids Meals

Fish & Chips	\$8.00
Chicken Nuggets & Chips	\$8.00
Penne Napolitana	\$8.00
Kids Cheeseburger & Chips	\$8.00
Schnitzel & Chips	\$10.00

ALL KIDS MEALS COME WITH A FREE ACTIVITY PACK

Pick Your Pasta

Linguine or Penne

Pick Your Sauce		
Bosciola <i>Bacon, mushrooms, parmesan cheese, cream and White wine</i>	\$15.00	\$17.00
Gamberetti <i>Prawns, bacon, parsley, chilli, garlic, olive oil and Parmesan cheese</i>	\$16.00	\$18.00
Di Abruzzi <i>Bacon, prawns, oregano, garlic, cream and a Napoli sauce</i>	\$16.00	\$18.00
Marinara <i>Octopus, calamari, prawns and mussels in a Napolitana sauce</i>	\$17.00	\$19.00
Napolitana <i>A rich tomato sauce with garlic and basil</i>	\$14.00	\$16.00

Burgers

	Members	Guest
Chicken Burger <i>Grilled chicken breast, bacon, avocado, lettuce Cheese & peri-peri sauce</i>	\$14.00	\$15.00
Chicken Schnitzel Burger <i>Crumbed chicken, lettuce, tomato & mayonnaise</i>	\$14.00	\$15.00
Classic Cheeseburger Make it a Double <i>House made beef patty, cheese, pickles and onions With a tomato and mustard sauce</i>	\$14.00 \$17.00	\$15.00 \$18.50
East Hills Burger <i>House made beef patty, bacon, Swiss cheese Tomato, avocado, lettuce, beetroot and caramelised Onions with tomato aioli</i>	\$16.00	\$17.50

ALL BURGERS ARE SERVED ON A TOATED BRIOCHE BUN WITH CHIPS

From the Sea

Thai style Salt & Pepper Squid <i>Topped with chilli and shallots, served with fries and Tartare sauce</i>	\$17.00	\$19.00
One Fifty Lashes Beer Battered Fish <i>Beer battered flathead served with tartare & lemon</i>	\$15.00	\$17.00
Dory & Chips (Nemo not included) <i>Served with Salad & Chips or Vegetables</i>	\$ 22.00	\$24.00
Grilled Salmon <i>Served with Salad & Chips or Vegetables</i>	\$22.00	\$24.00
Seafood Platter for one <i>Grilled barramundi, prawns, octopus, mussels Garlic prawns, beer battered fish, Balmain bug S&P squid and chips & salad</i>	\$29.00	\$31.00

Signature Dishes

	Members	Guest
BBQ Pork Ribs <i>Basted in a house made BBQ glaze and served with Steak fries and homemade slaw</i>	\$25.00	\$27.00
House Crumbed Chicken Schnitzel	\$16.00	\$18.00
3 Cheese Chicken Parmigiana <i>House crumbed chicken breast topped with parmesan Mozzarella and tasty cheese with Napolitana sauce</i>	\$18.00	\$20.00
Chicken & Cashew Nuts <i>Fresh chicken tenders stir fried with Thai style Vegetables and our secret chilli jam sauce served with A side of fragrant jasmine rice</i>	\$18.00	\$20.00
Marinated Crispy Chicken Breast <i>Fresh chicken breast marinated with Thai herbs And spices then crumbed in a special Thai Batter</i>	\$19.00	\$21.00
Harry's Famous Boneless Lamb Shoulder <i>Served with chat potatoes and infused garlic and Rosemary green beans</i>	\$23.00	\$25.00
Infused Pork Cutlet <i>Pan seared and topped with caramelised pear and Honey reduction with a side of mash</i>	\$23.00	\$25.00
Ultimate Surf & Turf <i>Top grade New York strip, Balmain bug & king prawn topped With a creamy garlic sauce served with steak fries and salad</i>	\$26.00	\$28.00

From the Grill

	Members	Guests
Grain Fed T-Bone	\$18.00	\$20.00
Grain Fed Scotch Fillet	\$24.00	\$26.00
Grain Fed New York Strip	\$20.00	\$22.00
Grain Fed Rump	\$17.00	\$19.00
Grilled Chicken	\$17.00	\$19.00
Harry's Souvlaki Meat Platter	\$26.00	\$28.00
<i>Chicken & lamb skewer towering above a side of pita Bread, Greek salad and garlic dipping sauce</i>		

ALL CUTS OF BEEF ARE PREMIUM MSA GRADE GRAIN FED AND ALL MEAT IS 100% AUSTRALIAN, SUPPORTING OUR FARMERS

Sides

Steamed Vegetables	\$5.00
Fifty Lashes Beer Battered Onion Rings	\$7.50
<i>Served with Aioli or Smoky BBQ Sauce</i>	
House Salad	\$5.00
Chips	\$4.00
Jasmine Rice	\$3.00

Sauces

Bosciola	\$2.00
Pepper	\$2.00
Mushroom	\$2.00
Diane	\$2.00
Peri Sauce	\$2.00
Gravy	\$1.00

Wine List

SPARKLING WINES & CHAMPAGNE

BARTON & GUESTIER CHARDONNAY BRUT (FRANCE)		\$40 BTL
FROM THE LOIRE VALLEY FRANCE, THIS SPARKLING DISPLAYS HINTS OF PEACHES & APRICOTS WITH A CRISP FINISH		
LAKE ROAD BLANC DE BLANC (NZ)	\$7.00 GLASS	\$22 BTL
HINTS OF APPLE AND YEASTY CHARACTERS WITH A CLEAN DRY FINISH		
AMBER ROCK BRUT (VIC)	\$6.50 GLASS	\$20 BTL
OUR SPARKLING DISPLAYS MARVELLOUS LIFTED FRUIT A LONG BEAD WITH A CREAMY PALATE.		
MOET & CHANDON BRUT (FRANCE)		\$90 BTL
MOET & CHANDON BRUT ROSE (FRANCE)		\$120 BTL

WHITE WINES

VITA PIENNA MOSCATO (VIC)	\$6.50 GLASS	\$19 BTL
A SWEETER STYLE OF WINE WITH HINTS OF STONEFRUITS AND MELON WITH A SLIGHT SPRITZ.		
KARRI OAK ESTATE CHARDONNAY (WA)	\$6.50 GLASS	\$23 BTL
WELL BALANCED PUNCHY STONEFRUIT AND GRAPEFRUIT CHARACTERS.		
KARRI OAK ESTATE SEM SAUV BLANC (WA)	\$7.50 GLASS	\$24 BTL
A HERBASCEOUS WINE WITH HINTS OF TROPICAL FRUIT & LEMONGRASS FLAVOURS		
LAKE ROAD SAUV BLANC (NZ)	\$6.50 GLASS	\$22 BTL
THIS WINE DISPLAYS A FRESH DRY TROPICAL CHARACTER WITH GRASSY OVERTONES.		
MYSTIC SOUNDS SAUV BLANC (NZ)	\$7.50 GLASS	\$24 BTL
THIS MARLBOROUGH BEAUTY SHOWS TRUE GOOSEBERRY & TROPICAL FRUIT OVERTONES, SUITED TO SEAFOOD		
LAKE ROAD PINOT GRIS (NZ)	\$6.50 GLASS	\$22 BTL
YOUTHFULL ELEGANT FRUIT WITH A PEAR & FLORAL DRY FINISH.		
PENNINGTON TERRACE SEMILLON (WA)	\$7.50 GLASS	\$24 BTL
LIFTED SPICE & GARSSY HERBASCEOUS CHARACTERS, A JUICY WELL ROUNDED SOFT WINE.		
CLOUDY BAY SAUV BLANC (NZ)		\$59 BTL

RED WINES

LAKE ROAD MERLOT (NZ)	\$6.50 GLASS	\$22 BTL
ELEGANT PLUMMY AND BOYSENBERRY FRUIT CHARACTERS FINISHING ON FRENCH OAK CHARACTERS.		
WALLACE LANE CABERNET MERLOT	\$7.50 GLASS	\$23 BTL
SOFT BLACKCURRENT AMD BLACKBERRY CHARACTERS, WELL SUITED TO DUCK OR CHICKEN DISHES		
ARGON BAY CABERNET SAUVIGNON (VIC)	\$7.50 GLASS	\$23 BTL
FROM THE LANGHORNE CREEK VINEYARDS, THIS WINE DISPLAYS WELL BALANCED BLACKCURRENT CHARACTERS		
KARRI OAK RESERVE CAB SAUVIGNON (WA)	\$8.50 GLASS	\$27 BTL
FULL BODIED JUICY BLACKBERRY & DENSE PLUM CHARACTERS, GREAT WITH BEEF DISHES.		
HANGING TREE CAB SAUVIGNON (NSW) 2013		\$45 BTL
FULL BODIED JUICY BLACKCURRENT, OLIVE AND CASSIS CHARACTERS, GREAT WITH BEEF DISHES (THE OWNERS FAVOURITE)		
KARRI OAK SHIRAZ (WA)	\$6.50 GLASS	\$23 BTL
A LIVELY NOSE OF BLACKBERRY & CHERRY PALTE WITH A HINT OF FRENCH OAK.		
PENNINGTON ESTATE PINOT NOIR (WA)	\$7.50 GLASS	\$24 BTL
AROMAS OF RIPE RED CHERRIES AND DARK CHOCOLATE OVERTONES SUBLTE SILKY TANNINS & WELL BALANCED.		
PENFOLDS BIN 389 CAB SHIRAZ 2013 (WA)		\$90BTL
Almost Grange-like in stature, with intense dark berry, paraline, roasted chestnut, ginger aromas		