



*East Hills
Hotel
Food & Wine
Menu*

Entrees

	Members	Guest
MOZZARELLA CHEESE HERB BREAD (VG)	\$6.00	\$7.00
SWEET CHILLI CHEESE BREAD (VG)	\$6.00	\$7.00
GARLIC OR HERB BREAD (VG)	\$4.00	\$6.00
BEER BATTERED KING PRAWNS <i>With chilli & garlic aioli</i>	\$9.00	\$11.00

To Share

WEDGES (VG) <i>Served with sweet chilli sauce & sour cream</i>	\$8.00	\$9.50
CHICKEN SATAY SKEWERS <i>4 Skewers served with rice & salad</i>	\$11.00	\$12.00
CHEESE & BACON FRIES	\$9.00	\$11.00
MEZZE PLATTER <i>Grilled chorizo, smoked haloumi, EHH aioli, S&P squid, hummus & Turkish bread</i>	\$20.00	\$23.00

Salads

CLASSIC GREEK SALAD (VG,GF) <i>Tomato, cucumber, red onion, feta, mixed herbs, Kalamata olives & lemon vinaigrette</i>	\$10.00	\$12.00
THAI BEEF SALAD (GF) <i>East Hills special slaw garden salad with fresh chilli, coriander, shallots & Thai dressing</i>	\$16.00	\$18.00
EAST HILLS HOTEL SLAW GARDEN SALAD (VG,GF) <i>Cabbage, cucumber, tomato, red onion, mixed lettuce, carrot & ranch dressing</i>	\$16.00	\$18.00

Mains

AUSTRALIAN FULL RACK PORK RIBS	\$38.00	\$40.00
<i>4 hour slow cooked pork ribs, served with chips & EHH slaw</i>		
AUSTRALIAN ½ RACK RIBS	\$20.00	\$22.00
EAST HILLS CHICKEN SCHNITZEL	\$16.00	\$18.00
3 CHEESE CHICKEN PARMIGIANA	\$18.00	\$20.00
<i>House crumbed chicken breast topped with parmesan, mozzarella & tasty cheese with Napolitana sauce</i>		
INFUSED PORK CUTLET (GF)	\$23.00	\$25.00
<i>Pan seared & topped with caramelised pear & honey reduction with a side of mash</i>		
ULTIMATE SURF & TURF (GF)	\$26.00	\$28.00
<i>Top grade New York strip, Balmain bug & king prawn topped with a creamy garlic sauce, served with chips & salad</i>		
BRAISED LAMB SHANKS (GF)	\$23.00	\$25.00
<i>Served with creamy mashed potato, steamed veg & lamb jus</i>		
SPICY BEEF NACHOS	\$18.00	\$20.00
<i>Selection of mixed beans, guacamole, sour cream & mozzarella cheese</i>		

Pastas

**ALL PASTA SAUCES ARE GLUTEN FREE, WHEN ORDERING PLEASE
REQUEST & SELECT GLUTEN FREE PASTA**

BOSCIOLA	\$15.00	\$17.00
<i>Add Chicken \$4 Bacon, mushrooms, onion, parmesan cheese, cream & olive oil</i>		
EAST HILLS ALLA BOLOGNESE	\$14.00	\$16.00
NAPOLITANA (VG)	\$14.00	\$16.00
PASTA DI MARE	\$17.00	\$19.00
<i>Calamari, Balmain bugs, king prawns in East Hills Napolitana sauce</i>		
DI ABBRUZI	\$16.00	\$18.00
<i>Bacon, prawns, oregano, garlic, cream & Napolitana sauce</i>		
MUSHROOM RISOTTO (VG)	\$16.00	\$18.00
<i>Add Chicken \$4</i>		
RISOTTO MARINARA	\$17.00	\$19.00

Burgers

CHICKEN BURGER	\$14.00	\$15.00
<i>Grilled chicken breast, bacon, lettuce, American cheese, mayo & homemade peri peri sauce</i>		
CHICKEN SCHNITZEL BURGER	\$15.00	\$18.00
<i>Homemade chicken schnitzel, lettuce, sliced tomato & aioli</i>		
SOUTHERN FRIED CHICKEN BURGER	\$15.00	\$18.00
<i>EHH slaw, potato wedges & rosemary salt</i>		
CHEESEBURGER	\$15.00	\$18.00
<i>Beef angus patty, American cheese, sliced tomato, pickles, onion jam & lettuce</i>		
CRAZY FAT EAST HILLS BURGER	\$20.00	\$22.00
<i>Double angus beef patty, double bacon, double Swiss cheese, chilli jam, beetroot & BBQ sauce</i>		
GRILLED MUSHROOM & HALOUMI BURGER (GF,VG)	\$18.00	\$20.00
<i>Grilled mushrooms, haloumi, capsicum, lettuce & tomato relish</i>		

ALL BURGERS ARE SERVED ON A BRIOCHE BUN, WITH CHIPS

From the Grill

Grain Fed T-Bone	\$18.00	\$20.00
Grain Fed New York Strip	\$20.00	\$22.00
Grain Fed Rump	\$17.00	\$19.00
Grain Fed Scotch Fillet	\$24.00	\$26.00
Grilled Chicken	\$17.00	\$19.00

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

From the Sea

ONE FIFTY LASHES BEER BATTERED FISH	\$15.00	\$17.00
<i>Beer battered barramundi served with tartare sauce & lemon</i>		
PAN SEARED FILLET OF SALMON (GF)	\$22.00	\$24.00
<i>Served with steamed veg & lemon caper herb sauce</i>		
GRILLED SWORDFISH (GF)	\$22.00	\$25.00
<i>Served with chat potatoes, steamed veg & EHH aioli</i>		
THAI STYLE SALT & PEPPER SQUID (GF)	\$24.00	\$26.00
<i>Topped with chilli & shallots, served with chips & tartare sauce</i>		
SEAFOOD PLATTER FOR 2	\$40.00	\$45.00
<i>Grilled salmon, garlic prawns, king prawns, beer battered fish, Balmain bug, Thai style S&P squid, chips & salad</i>		

Kids Meals

FISH & CHIPS	\$8.00
CHICKEN NUGGETS & CHIPS	\$8.00
PENNE NAPOLITANA	\$8.00
KIDS CHEESEBURGER & CHIPS	8.00
SCHNITZEL & CHIPS	\$10.00

Sides

STEAMED VEGETABLES	\$5.00
FIFTY LASHES BEER BATTERED ONION RINGS <i>Served with aioli or Smokey BBQ sauce</i>	\$7.50
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 PERI SAUCE	\$2.00
GRAVY	\$1.00

Desserts

PLEASE REFER TO OUR DAILY SPECIALS BOARD

White Wines

	<i>Glass</i>	<i>Bottle</i>
VITA PIENNA MOSCATO (VIC) <i>A sweeter style of wine with hints of stone fruits and melon with a slight spritz</i>	\$6.50	\$19.00
KARRI OAK ESTATE CHARDONNAY (WA) <i>Well balanced, punchy stone fruit and grapefruit characters</i>	\$6.50	\$23.00
KARRI OAK ESTATE SEM SAUV BLANC (WA) <i>A herbaceous wine with hints of tropical fruit and lemongrass flavours</i>	\$7.50	\$24.00
LAKE ROAD SAUV BLANC (NZ) <i>This wine displays a fresh, dry, tropical character with grassy overtones</i>	\$6.50	\$22.00
MYSTIC SOUNDS SAUV BLANC (NZ) <i>This Marlborough beauty shows true gooseberry and tropical fruit overtones, suited to seafood</i>	\$7.50	\$24.00
LAKE ROAD PINOT GRIS (NZ) <i>Youthful elegant fruit with a pear and floral dry finish</i>	\$6.50	\$22.00
PENNINGTON TERRACE SEMILLON (WA) <i>Lifted spice and grassy herbaceous characters, a juicy well rounded soft wine</i>	\$7.50	\$24.00
CLOUDY BAY SAUV BLANC (NZ) <i>The palate is generous with ripe citrus, stone fruit and lemongrass flavours balanced by crunchy acidity</i>		\$59.00

Sparklings

BARTON AND GUESTIER CHARDONNAY	\$6.50	\$20.00
AMBER ROCK BRUT RESERVE	\$6.50	\$20.00
LAKE ROAD BLANC DE BLANC	\$7.00	\$22.00

Red Wines

LAKE ROAD MERLOT (NZ) <i>Elegant plummy and boysenberry fruit characters finishing with French oak characters</i>	\$6.50	\$22.00
WALLACE LANE CABERNET MERLOT <i>Soft blackcurrant and blackberry characters, well suited to duck or chicken dishes</i>	\$7.50	\$23.00
ARGON BAY CABERNET SAUVIGNON (VIC) <i>From the Langhorne Creek vineyards, this wine displays well balanced blackcurrant characters</i>	\$7.50	\$23.00
KARRI OAK RESERVE CABERNET SAUVIGNON (WA) <i>Full bodied juicy blackberry and dense plum characters, great with beef dishes</i>	\$8.50	\$27.00
HANGING TREE CABERNET SAUVIGNON (NSW) 2013 <i>Full bodied juicy blackcurrant, olive and cassis characters, great with beef dishes (Owners Favourite)</i>		\$45.00
KARRI OAK SHIRAZ (WA) <i>A lively nose of blackberry and cherry palate, with a hint of French oak</i>	\$6.50	\$23.00
PENNINGTON ESTATE PINOT NOIR (WA) <i>Aromas of ripe red cherries and dark chocolate overtones, subtle silky tannins and well balanced</i>	\$7.50	\$24.00
PENFOLDS BIN 389 CAB SHIRAZ (WA) <i>Almost grange-like in stature, with intense dark berry, praline, roasted chestnut and ginger aromas</i>		\$90.00