

MENU

M Members price | V Visitors price

★ Memento Signature Dish

To Share

Spring Rolls *VE DF* 4pcs 12 | 14
Vegetarian spring rolls
with sweet chilli sauce

BBQ Duck Spring Rolls 4pcs 14 | 16
by **JINJA**
Served with sweet chilli

Prawn & Chive Spring Rolls 4pcs 14 | 16
by **JINJA**
Served with sweet chilli

Cauliflower Bites *V GF* 14 | 16
Fried cauliflower with pickles and
tahini sauce

Garlic & Cheese Pizza *V* 15 | 17
Confit garlic paste, fior di latte and
Italian herbs

Puff Bread *V N* 17 | 19
Served with homemade hummus,
dukkah and EVO

Dancing Dumplings 5pcs 17 | 19
by **JINJA**
Fried or steamed
Choice of **prawn, chicken** or **vegetable**
Served with soy chilli and shallot

★ **Calamari** *GF DF+* 19 | 21
Flash fried squid, chilli and shallot
served with lemon and aioli

Nachos *V+ VE+ GF* 21 | 23
Tomato salsa, black beans, jalapeños,
guacamole, sour cream, chilli con
carne, cheese sauce and corn chips
🔥 Add slow cooked beef brisket 200g +8
🍖 Add pulled pork 200g +8

Grazing Board 22 | 24
Chargrilled vegetables, prosciutto,
salami, marinated olives, feta,
grissini sticks and lavosh

Salads & Bowls

Fattoush Salad *V DF GF+* 22 | 24
Lettuce, crispy Lebanese bread,
heirloom tomato, cucumber, onion,
lemon vinaigrette and sumac dressing

Warm Tuscan Salad *DF GF+* 25 | 27
Grilled chicken, rocket, semi dried
tomatoes, crispy pancetta, grilled
asparagus, sourdough croutons &
lemon vinaigrette dressing

Poke Bowl 26 | 28
Choice of: Sashimi Salmon *GF DF*
or Katsu Chicken *GF+*
Avocado, pickled ginger, crispy seaweed,
red cabbage, edamame beans, shiso,
wasabi mayo, brown rice and ponzu dressing

Steak Bowl *DF+ GF* 29 | 31
Scotch fillet, crushed potatoes, heirloom
tomatoes, rocket, roasted shallot, feta
and white balsamic dressing

Add protein

Grilled Chicken	7
Katsu Chicken	7
Sashimi Salmon	9
90g Grilled Salmon	9
150g Scotch Fillet	16

Heart
OF THE
HILLS

RM
REWARDME



V - Vegetarian | VE - Vegan | GF - Gluten Free | DF - Dairy Free
+ Dietary Available

Mains

Bangers & Mash 22 | 24

Signature sausages, Yorkshire pudding, mash potato and caramelised onion gravy

Garlic & Ginger Noodles 22 | 24

Chicken, onion, eschalot, Chinese broccoli, egg noodles, lap cheong and sesame with chilli soy

Pesto Penne Pasta *V GF+* 23 | 25

Creamy basil pesto, kalamata olives, pine nuts and shaved parmesan
Add chicken +7

Schnitzel 24 | 26

Chicken breast, crumbed in our signature herbed bread crumb and fried, served with chips and house salad
Upgrade to Sweet Potato Chips +3

Upgrade to a *Parma* \$5
Napolitana sauce and cheese

Prawn Linguine *GF+* 28 | 30

Garlic, cherry tomato, chilli, lemon and butter

Traditional Fish & Chips 28 | 30

Served with house made tartare sauce and mushy peas

BBQ Chicken *GF+ DF* 29 | 31

½ chicken, garlic dip, Lebanese bread, and fattoush salad, served with chips

Oven Roasted Salmon *DF GF* 37 | 39

Field mushroom, green beans and confit vine cherry tomatoes, served with salsa verde

200g Wagyu Sirloin *GF* 39 | 41

MB4 | Choice of one side and sauce

300g Riverina Scotch Fillet *GF* 48 | 50

MSA MB2 | Choice of one side and sauce

Sauces

All \$3
All GF

Gravy

Garlic Aioli *V*

Pepper

Sriracha Mayo *V*

Mushroom

Fire & Brimstone
Smoky BBQ

Garlic Sauce

Tahini

Burgers

Yardbird Burger 23 | 25

Crispy chicken breast, cheese, slaw, special sauce on a toasted milk bun served with chips

Momento Burger *GF+* 24 | 26

Brisket patty, American cheese, lettuce, tomato, onion, pickles, mustard and burger sauce on a toasted soft bun, served with chips

Add ons

Cheese	3
Bacon	4
Pattie	6
Upgrade to Sweet Potato Chips	3
GF bun available	

Sides

Chips *V* S 6 | 7 L 11 | 12

Served with rosemary salt and aioli

Sweet Potato Chips *V* S 9 | 11 L 14 | 15

Served with salt

House Salad *V DF GF+* 6

Lettuce, crispy Lebanese bread, heirloom tomato, cucumber, onion, lemon vinaigrette and sumac dressing

Potato Mash 8

Creamy, homestyle potato mash

Crispy Chat Potatoes *GF VE* 8

Confit garlic, chives, truffle and EVO

Seasonal Greens *GF VE N* 9

Sea salt, roasted almonds and EVO



Fire and Brimstone

Low n' slow bbq smoked in house using our award-winning rubs and sauces

**DRY-AGED STEAKS
SEE SPECIALS BOARD
FOR WHAT'S AVAILABLE**

OUR DRY-AGEING PROCESS

Dry aging improves steak in two ways. During the dry-aging process, moisture is expelled and redistributed in the steak, enhancing the flavour and tenderising the steak. Dry-aging steak results in a distinctive flavour that can be described as rich and dense.



Chicken Wings *GF* 16 | 18
Served with buffalo sauce

Pork Belly Bites *GF* 17 | 19
Tossed in our award-winning BBQ sauce

Yardbird Burger 23 | 25
Crispy chicken breast, cheese, slaw, special sauce on a toasted milk bun & chips

Smoked Pulled Pork Burger 23 | 25
Pickled red onion and slaw on a toasted milk bun served with chips

Smashed Cheeseburger 24 | 26
Brisket pattie with American cheese, pickles, ketchup, and mustard on a toasted milk bun served with chips

Brisket Plate 200g *GF* 32 | 34
Served with chips, house made slaw, pickles & our award-winning BBQ sauce

Mixed Plate *GF* 38 | 40
Brisket 100g, pulled pork 100g, chicken wings (2), house made slaw, pickles, chips & our award-winning BBQ sauce

Dessert

Nutella Pizza 15 | 16
Topped with nutella and dusted with icing sugar

Cinnamon Dusted Churros 15 | 16
3x churros served with chocolate dipping sauce, vanilla ice cream and strawberries

Kids

Kids Ham & Pineapple Pizza 12

Pasta Napoletana *V* 12

Fish & Chips 12

Chicken Nuggets & Chips 12

PIZZA PIZZA PIZZA



Margherita V 18 | 20

Tomato base, fior di latte, basil and EVO

Ham & Pineapple 19 | 21

Tomato base, fior di latte, ham and pineapple

Vegetarian V 20 | 22

Tomato base, fior di latte, Spanish onion, mushrooms, olives, cherry tomato and roasted capsicum

Supreme 21 | 23

Tomato base, fior di latte, ham, smoked sausage, Spanish onion, olive and capsicum

Pollo 21 | 23

BBQ base, fior di latte, chicken, mushroom and capsicum

Pepperoni 21 | 23

Tomato base, fior di latte and mild pepperoni

Capricciosa 23 | 25

Tomato base, fior di latte, artichoke, ham, mushroom and olives

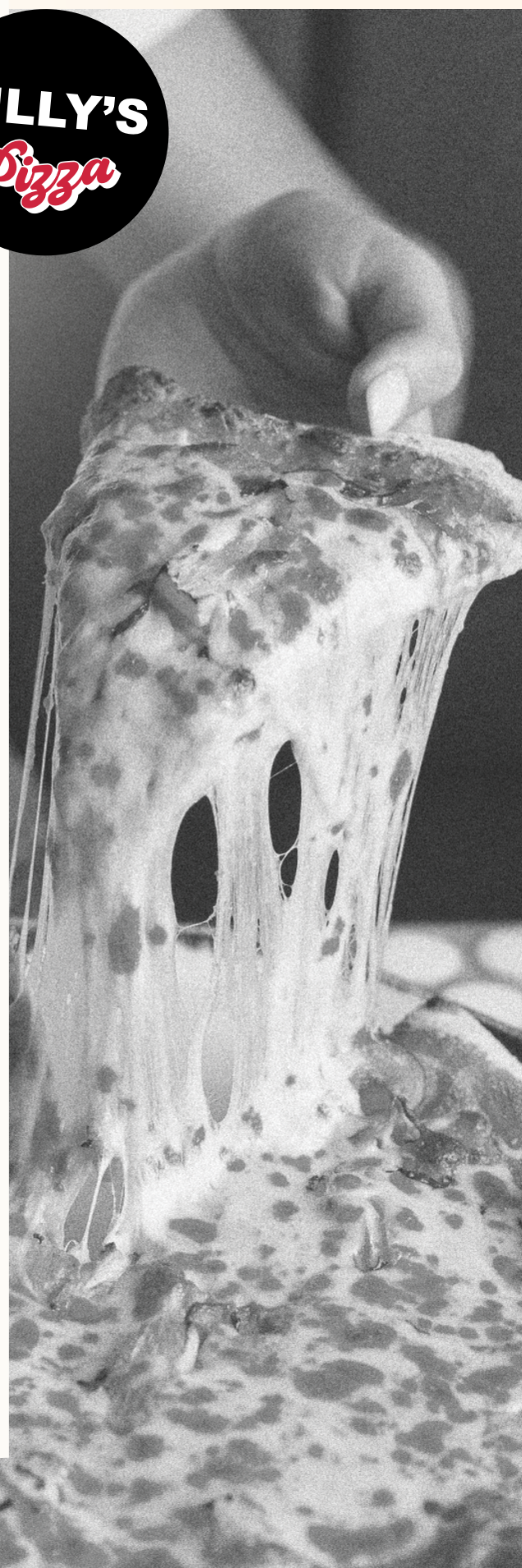
Meat Lover 23 | 25

BBQ base, fior di latte, smoked brisket, pulled pork and smoked sausage

Gamberi 23 | 25

Tomato base, fior di latte, prawns, cherry tomato, salsa verde and lemon

GF base available + 4



HILLSIDE
-HOTEL-

MEMBER

Specials

LUNCH & DINNER

MONDAY

2 Pizzas for \$20
Pepperoni, margherita,
pollo or vegetarian

TUESDAY

Steak & Chips \$20
+ add sauce \$3

WEDNESDAY

Schnitzel & Chips \$20
+ add sauce \$3

THURSDAY

Burger & Beer \$22
Momento Burger or Yardbird Chicken Burger
with chips & house schooner

EVERY DAY

\$12 Hills Cocktail

MON TO FRI 4-6PM

Happy Hour

Selected Tap Beer, Wine by the Glass
and House Vodka & Gin* for \$6

SATURDAY 1-3PM

Pint for Schooner



REWARDME
MEMBERS OFFER

Fire and Brimstone

House made 100% BEEF JERKY

Crafted with the
finest cuts of beef &
hand-selected spices
and slow cooked for
hours to lock in
the perfect blend
of smokey, tender
goodness!



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our website
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AWARD WINNING RUBS & SAUCES

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SAUCES
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