Hilltop Bistro Menu

Created using our passion for comforting, nutritious home cooked food. Expect live fire dishes utilising seasonal produce from our organic no-dig garden and local restorative farmers

TO START	
Marinated olives & feta gf	4
PAUS. grown mixed leaf salad house dressing vegan gf	5
Soup of the day homemade focaccia vegan gf gf bread available	9
Charred hispi cabbage miso & honey butter sauce blackened lime gf	10
Breaking bread house hummus butter olive oil & balsamic dip gf bread available great for sharing	11
Sticky Korean gochujang charcoal-grilled chicken wings fresh chillies spring onion sesame gf	11.5
MAINS	
Smashed peas on toasted sourdough fire-roasted beetroot balsamic glaze salad vegan gf bread available	12
Oak-smoked pulled pork burger locally bred free range pork from Bramblebee Farms house BBQ sauce fennel & cabbage slaw mixed leaf salad milk bun	13.5
PAUS. grown fire-roasted squash & pumpkin braised butterbeans PAUS. grown cavolo nero garlic & lemon ricotta candied pumpkin seeds gf	15
Moroccan vegetable tagine from selection of seasonal PAUS. grown vegetables chickpeas olives raisins flaked almonds cous cous vegan gf option available	15
Sticky miso aubergine tacos ginger 'mayo' pickled cucumber crushed peanuts radish 3 pc on authentic soft corn tortillas vegan gf	14.5
BBQ chicken al pastor tacos charred sweetcorn tomatillo salsa coriander 3 pc on authentic soft corn tortillas gf	15.5
Sott'olio fire-grilled chicken thigh crumbled feta asparagus, pea, mint, tenderstem broccoli & selection of PAUS. grown garden greens charred lemon gf df option available	15.5
Traditional Hungarian beef goulash using our family recipe local beef sourced from Bramblebee Farms who follow regenerative farming practices toasted sourdough gf bread available contains red wine	17

DESSERTS

Please ask us about today's selection or come to see our cake display at the bar