

In order for us to serve the best possible quality dishes, all menu items are subject to quality and availability of ingredients.

COLD STARTERS

- SMOKED SALMON TROUT** **118**
Oak smoked salt water trout ribbons served with cream cheese.
- BEEF CARPACCIO** **110**
Paper thin beef fillet served on a olive oil and balsamic coulis topped with grated, matured Pecorino cheese and spring onion.
- FRESH WEST COAST OYSTERS** **EACH 35**
Served with our famous bloody mary sauce.
- SPRINGBOK CARPACCIO** **119**
Thinly sliced Karoo Springbok loin, cured and cold smoked, using fruit woods, served on bed of crisp lettuce and topped with grated mature Pecorino cheese and spring onion.

SALADS

- | | FOR ONE | FOR TWO |
|---|-----------|-----------|
| MIXED SALAD
Crisp greens, cucumber, peppers, tomato, carrot sticks and pineapple chunks, drizzled with our house vinaigrette. | 32 | 70 |
| GREEK SALAD
Mixed salad, topped with imported Danish Feta and Calamata olives, drizzled with our house vinaigrette. | 45 | 85 |
| BLUE CHEESE SALAD
Mixed salad, topped with chunky blue cheese and thick, creamy blue cheese dressing. | 48 | 92 |

SOUP

- CREAM OF MUSHROOM** **69**
A rich and creamy Hillside favourite for 33 years.
- THAI MUSSEL SOUP** **69**
Creamy and spicy.



HOT STARTERS

SNAILS	82
Six snails, flambéed in Pernod & smothered in Gorgonzola, creamy garlic or garlic butter.	
CHICKEN LIVERS	70
Sautéed in garlic, onions and peri-peri served with brown bread.	
CRUMBED MUSHROOMS	76
Crumbed, deep fried... served with tartare sauce.	
MARTINI PRAWNS	92
Six Junior prawns grilled in lemon butter, Gin & dry Martini.	
CHILLI PRAWNS	92
Six Junior prawns on bed of rice topped with mild creamy chilli sauce.	
CASOULETTE	82
Large shrimp tails served in creamy garlic.	
CAMEMBERT & WILDBERRY COULIS	69
Camembert cheese crumbed and fried, served with wildberry coulis and bruchetta.	
MUSSELS	89
Fresh local mussels, served in white wine & cream reduction with hint of garlic and curry.	
TRINCHADO	110
Cubed beef fillet sautéed in our world famous Trinchado sauce.	
OX TONGUE	68
Thinly sliced pickled ox tongue smothered in mild seeded mustard sauce.	
FALKLANDS CALAMARI	80
Falklands calamari, grilled in lemon butter or deep fried and served with tartare sauce.	
DEEP FRIED BRIE	69
Brie wedge, encrusted with Sesame seed and crushed black pepper corns, served with mango and apricot purée and bruchetta	
DEEP FRIED HALOUMI	72
Crumbed deep fried halloumi fingers... Served with sweet chilli or mango & apricot purée.	



All main meals are served with a choice of chips, vegetables, rice, mash or mixed salad.

STEAKS

FLAME GRILLED

Basted with olive oil and herbs....Flame grilled to taste

CAJUN STYLE

Rubbed with Hillside's secret mixture of herbs and spices... pan fried to taste

GOURMET STEAKS

PEPPERED

Encrusted with crushed black pepper corns, pan fried to order and smothered in creamy Brandy sauce.

JALAPEÑO

Covered with creamy jalapeño sauce, topped with a pickled jalapeño chilli.

MADAGASCAN

Covered with creamy Madagascan green and crushed black pepper corn sauce.

PORTUGUESE

Grilled, served with Mozambican Portuguese sauce and Calamata olives topped with a fried egg.

GORGONZOLA

Topped with 2 snails, covered in creamy Gorgonzola sauce.

RUMP OR SIRLOIN

300g 220g

Flame grilled	188	150
Cajun	192	153
Gourmet Steaks	208	165

FILLET

270g 200g

Flame grilled	230	180
Cajun	235	182
Gourmet Steaks	245	192
Fillet Bordelaise		215
<i>200g fillet served with roasted marrow bone and Bordelaise sauce.</i>		
Fillet Camembert		235
<i>200g fillet served with fried Camembert cheese topped with wild berry coulis.</i>		
Fillet Rossini		220
<i>200g fillet topped with creamy chicken livers.</i>		

T-BONE

500g

Flame grilled		230
Cajun		235

RIB EYE

300g 220g

Flame grilled	215	160
Cajun	219	163
Gourmet Steaks	230	175

Happiness is the first bite of a well-cooked steak.

HOUSE SPECIALTIES

PORK

PORK LOIN RIBS

700g 256 500g 202

Our award winning tender Pork loin ribs, served either the **Traditional** way, flame grilled and basted with our tangy sweet and sour rib marinade **OR Portuguese** style, basted with Hillside's famous Mozambican basting...lots of wine, garlic, lemon and chilli.

EISBEIN

175

**Prep time approximately 40min*

Crispy pickled pork knuckle served with sauerkraut and mustard sauce.

PORK NECK STEAK

150

Flame grilled to taste, served with mustard sauce or apple purée.

PORK BELLY

175

Slow roasted pork belly on a bed of mash, served with apple purée or mustard sauce.

PORK CHOPS

135

Two pork loin chops (400g) flame grilled or crumbed

BEEF

OXTAIL

225

Prepared to an age old French recipe, slow cooked, obviously with lots of red wine....especially for the chef!

OX TONGUE

250g 150 180g 125

Thinly sliced pickled ox tongue smothered in mild seeded mustard sauce.

FILLET KEBAB

200

Two beef fillet skewers (240g) flame grilled and served with sauce of your choice.

TRINCHADO

200g 175 150g 130

Cubed beef fillet sautéed in Hillside's famous Trinchado sauce.

LASAGNE

full 136 ladies 105

Our Lasagne is prepared to a classic old Italian recipe...layers of slow cooked mince, spinach lasagne, creamy béchamel sauce and topped with melted Mozzarella cheese.

BEEF BRISKET

168

Slow roasted, served with own jus on mash, with veggies.

LAMB

LAMB CURRY

240

Tender lamb neck and shank prepared with our time tested mix of masala and bryani.

LAMB SHANK

265

This Hillside favourite is slow roasted with tomato, fresh herbs and lots of wine.

LAMB NECK

225

Whole lamb neck, slow roasted with wine and fresh herbs.

LAMB CHOPS

240

Three lamb loin culets, flame grilled and served with Mint Jelly.

DUCK

- DUCK A'L ORANGE** 208
Duck leg & thigh confit served on mashed potatoes with classic orange and mandarin reduction.
- CRANBERRY DUCK** 208
Duck leg & thigh confit served on mashed potatoes with cranberry and youngberry coulis.

CHICKEN

- SPRING CHICKEN 750G** full 165 half 100
**Prep time 30 to 40 min*
Hillside's famous flame grilled Flatty. Choice of Portuguese, lemon & herb or peri-peri.
- CHICKEN SUITCASE** 150
Crumbed chicken breast parcel filled with spinach, feta and Mozzarella, topped with cheese or mushroom sauce.
- CHICKEN & PRAWN CURRY** 165
Mild and creamy deboned chicken thighs and de-shelled prawn curry, served with rice.
- CHICKEN SUPREME** 145
Grilled chicken breast topped with cheezy paprika and mushroom sauce and grated Parmesan cheese.
- CHICKEN SCHNITZEL** full 140 half 115
Crumbed chicken breast, deep fried and served with sauce of your choice.
- CHICKEN ESPETADA** 112
One 300g chicken thigh espatada grilled and served with lemon & herb, peri peri or BBQ sauce.

VEAL

- CORDON BLEU** 180
Crumbed veal parcel filled with Country ham and sweet Dutch Emmenthal cheese, topped with sauce of choice.
- WIENER SCHNITZEL** full 172 half 145
Crumbed veal escalope's, pan fried and served with sauce of choice.
- VEAL AL LIMONE** 170
Veal escalope's, pan fried with lemon, white wine and herbs.



"Hillside's management are firm believers in sustainable fishing. Due to the extreme shortages of many of our local fish species, we have been forced to limit our offering on seafood options. We might also occasionally not have certain menu items available."

SEAFOOD

FISH

GRILLED KINGKLIP	215
Grilled kingklip fillet, served with lemon butter or tartare sauce.	
PECAN KINGKLIP	230
Grilled kingklip fillet, topped with roasted pecan nuts and spicy cajun lemon butter sauce.	
GRILLED SOLE	225
Depending on availability either one 300g sole or two 180g soles served with lemon butter or tartare sauce.	
SOLE MEUNIÈRE	230
Grilled sole topped with lemon butter and capers.	
ALMOND SOLE	235
Grilled sole, topped with lightly roasted almond flakes and covered in lemon butter sauce.	
SOLE BONNE FEMME	245
Grilled sole topped with cheese shrimp and mushroom sauce.	
HAKE	130
Local hake fillets (300g), deep fried or grilled & served with lemon butter or tartare sauce.	
BABY KINGKLIP	242
Grilled, served with lemon butter or tartar sauce.	

CALAMARI

CALAMARI STEAK	<i>full 160 ladies 132</i>
Tender imported calamari steak, grilled and served with lemon butter, garlic butter or peri-peri.	
FALKLANDS CALAMARI	190
Baby Falklands calamari, grilled in lemon butter or deep fried and served with tartare sauce.	

PRAWNS

GRILLED	MARTINI	PORTUGUESE
<i>served with lemon butter, garlic or peri-peri</i>	<i>grilled in lemon butter, gin and dry martini</i>	<i>grilled in wine, lemon butter, peri-peri and garlic</i>

QUEEN PRAWNS	295
JUNIOR PRAWNS	195

SEAFOOD PLATTER

DOUBLE	495
Two grilled baby soles, 4 queen prawns, 4 junior prawns, mussels and Falklands calamari served with lemon butter, garlic or peri-peri.	
SINGLE	285
One baby sole, 6 junior prawns, mussels and Falklands calamari, served with lemon butter, garlic, peri-peri or tartare sauce.	



VENISON *OSTRICH

Due to the seasonality of Venison, some cuts may not be available from time to time

SPRINGBOK LOIN	221
Flame grilled served with red wine, bone marrow and mushroom reduction.	
OSTRICH LOIN	205
Flame grilled served with madagascan sauce or pitted mustard sauce.	

VEGETARIAN

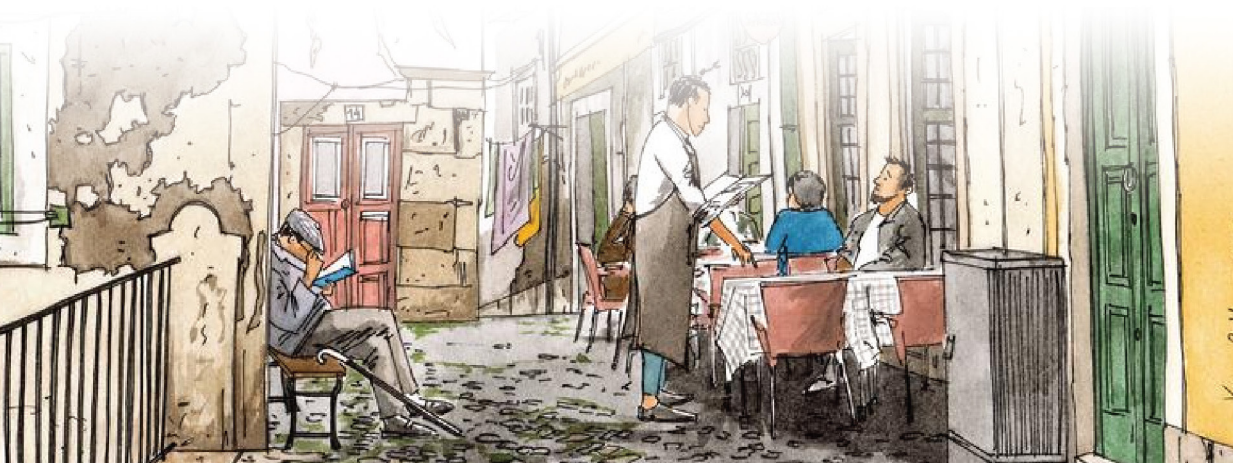
PARMIGIANA DI MELANZANE	108
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LIGHT MEALS

STEAK & EGG	130
Flame grilled or Portuguese style and topped with a fried egg or Cajun style	
COTTAGE PIE	90
LASAGNE	105
HALF SPRING CHICKEN	100
Portuguese, lemon & herb or peri-peri	
CHICKEN LIVERS	76
Sautéed in garlic, onions and peri-peri	
CHICKEN STRIPS	112
Tender deep fried breast strips served with sauce of choice	
CURRY & RICE	90
Classic mince curry served on bed of rice	
SPICY CHICKEN SALAD	115
Large mixed salad topped with spicy chicken breast strips, served with classic pink sauce and vinaigrette	
CHICKEN SCHNITZEL	115
Crumbed chicken breast, deep fried & served with sauce of your choice	

SIDE ORDERS

VEGETABLES OF THE DAY	38	THIN ONION RINGS	35
FAT ONION RINGS	35	SAUCES	30



DESSERTS

HILLSIDE HOMEMADE DESSERTS

CRÈME BRÛLÉE	58
An all time Hillside favorite	
BAKED MALVA PUDDING	58
This local hotty is served with vanilla ice cream or custard to cool things down a bit.	
CHOCOLATE MOUSSE	60
Light and creamy dark chocolate mousse.	
PEPPERMINT CRISP FRIDGE TART	66
Classic caramel and peppermint crisp fridge tart.	
MANGO PAVLOVA	69
Beware, this decadent Hillside favorite may cause addiction. Homemade meringue nest filled with Caramel, mango, whipped cream or Ice Cream, topped with Strawberry and Passion fruit coulis.	
CHEESE CAKE	68
Traditional creamy, lemony fridge cheese cake.	
CHOCOLATE BROWNIE	60
Home-baked in a ramekin, served with vanilla ice cream.	

ICE CREAM DESSERTS

VANILLA ICE CREAM	
PLAIN	48
BAR ONE CHOCOLATE SAUCE	62
ITALIAN KISSES	70
Five chocolate covered vanilla ice cream delights served with cream.	
AFFOGATO	50
Vanilla Ice Cream drenched in Espresso	
DESSERT WINE	76
Bon Courage Noble Late Harvest - 50ml	

"Life is too short to skip dessert"

