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 150
Oak smoked salt water trout ribbons served with cream cheese.

BEEF CARPACCIO 135
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* 42
Served with our famous bloody mary sauce.

SPRINGBOK CARPACCIO 155
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.	50	85
GREEK SALAD Mixed salad, topped with imported Danish Feta and Calamata olives, drizzled with our house vinaigrette.	70	116
BLUE CHEESE SALAD Mixed salad, topped with chunky blue cheese and thick, creamy blue cheese dressing.	82	130

SOUP

CREAM OF MUSHROOM 85
A rich and creamy Hillside favourite for 33 years.

THAI MUSSEL SOUP 85
Creamy and spicy.

HOT STARTERS

SNAILS **98**
Six snails, flambéed in Pernod & smothered in Gorgonzola, creamy garlic or garlic butter.

CHICKEN LIVERS **85**
Sautéed in garlic, onions and peri-peri served with a crispy roll.
Add extra bread roll **6**

CRUMBED MUSHROOMS **118**
Crumbed, deep fried... served with tartare sauce.

MARTINI PRAWNS **110**
Six Junior prawns grilled in lemon butter, Gin & dry Martini.

CHILLI PRAWNS **110**
Six Junior prawns on bed of rice topped with mild creamy chilli sauce.

CASOULETTE **96**
Large shrimp tails served in creamy garlic.

CAMEMBERT & WILDBERRY COULIS **84**
Camembert cheese crumbed and fried, served with wildberry coulis and Melba toast.

MUSSELS (LOCAL WHEN AVAILABLE) **125**
Fresh local mussels, served in white wine & cream reduction with hint of garlic and curry.

TRINCHADO **130**
150g Cubed Beef fillet sautéed in our famous Portuguese marinade, served with a crispy roll
Add extra bread roll **6**

OX TONGUE **78**
Thinly sliced pickled ox tongue smothered in mild seeded mustard sauce.

FALKLANDS CALAMARI **98**
Falklands calamari, grilled in lemon butter or deep fried and served with tartare sauce.

DEEP FRIED BRIE **84**
Brie wedge, encrusted with Sesame seed and crushed black pepper corns, served with mango and apricot purée and melba toast

DEEP FRIED HALOUMI **88**
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.

Greek and Blue Cheese salads as choice for a side will be charged R16 additionally

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.

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

GORGONZOLA
Topped with 2 snails, covered in creamy Gorgonzola sauce.

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

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

RUMP OR SIRLOIN	300g	220g
Flame grilled	230	180
Cajun	235	184
Gourmet Steaks	250	195

FILLET	270g	200g
Flame grilled	280	215
Cajun	285	220
Gourmet Steaks	295	230
Fillet Bordelaise *200g fillet served with roasted marrow bone and Bordelaise sauce.*		250
Fillet Camembert *200g fillet served with fried Camembert cheese topped with wild berry coulis.*		268
Fillet Rossini *200g fillet topped with creamy chicken livers.*		250

T-BONE	500g
Flame grilled	290
Cajun	295

RIB EYE	300g	220g
Flame grilled	250	190
Cajun	255	195
Gourmet Steaks	270	205

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

HOUSE SPECIALTIES

PORK

PORK LOIN RIBS *700g* **310** *500g* **240**
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 **200**
Prep time approximately 40min
Crispy pickled pork knuckle served with sauerkraut and mustard sauce.

PORK NECK STEAK **175**
Flame grilled to taste, served with mustard sauce or apple purée.

PORK BELLY **200**
Slow roasted pork belly on a bed of mash, served with apple purée or mustard sauce.

PORK CHOPS **150**
One pork loin chops (300g) flame grilled to choice

BEEF

OXTAIL **280**
Prepared to an age old French recipe, slow cooked, obviously with lots of red wine....especially for the chef!

OX TONGUE *250g* **175** *180g* **148**
Thinly sliced pickled ox tongue smothered in mild seeded mustard sauce.

FILLET KEBAB **225**
Two beef fillet skewers (260g) flame grilled and served with sauce of your choice.

TRINCHADO *200g* **195** *150g* **150**
Cubed beef fillet sautéed in Hillside's famous Portuguese marinade

LASAGNE *full* **160** *ladies* **125**
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 **195**
Slow roasted, served with own jus on mash, with veggies.

LAMB

LAMB CURRY **290**
Tender lamb neck and shank prepared with Loubna's wet Masala mix and Bryani.

LAMB SHANK **298**
This Hillside favourite is slow roasted with tomato, fresh herbs and lots of wine.

LAMB NECK **275**
Whole lamb neck, slow roasted with wine and fresh herbs.

LAMB CHOPS **265**
Two 150g lamb loin culets , flame grilled and served with Mint Jelly.

DUCK

DUCK A'L ORANGE 245
Duck leg & thigh confit served on mashed potatoes with classic orange and mandarin reduction.

CRANBERRY DUCK 245
Duck leg & thigh confit served on mashed potatoes with cranberry and youngberry coulis.

CHICKEN

SPRING CHICKEN 750G *full* 190 *half* 120
Prep time 30 to 40 min
Hillside's famous flame grilled Flatty. Choice of Portuguese, lemon & herb or peri-peri.

CHICKEN SUITCASE 182
Crumbed chicken "cordon bleu" filled with spinach, feta, cheddar and Mozzarella, topped with cheese or mushroom sauce.

CHICKEN & PRAWN CURRY 200
Mild and creamy deboned chicken thighs and de-shelled prawn curry, served with rice.

CHICKEN SCALOPINI 168
Grilled chicken breast served with lemon, butter, herbs and white wine sauce.

CHICKEN SCHNITZEL *full* 168 *half* 140
Crumbed chicken breast, deep fried and served with sauce of your choice.

CHICKEN ESPETADA 136
One 300g chicken thigh espatada grilled and served with lemon & herb, peri peri or BBQ sauce.

VEAL

CORDON BLEU 215
Crumbed,filled with Country ham and sweet Dutch Emmenthal cheese, topped with sauce of choice.

WIENER SCHNITZEL *full* 212 *Ladies* 175
Crumbed veal escalope's, pan fried and served with sauce of choice.

VEAL AL LIMONE 210
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 260
Grilled kingklip fillet, served with lemon butter or tartare sauce.

PECAN KINGKLIP 278
Grilled kingklip fillet, topped with roasted pecan nuts and spicy cajun lemon butter sauce.

GRILLED SOLE 265
Depending on availability either one 300g sole or two 180g soles served with lemon butter or tartare sauce.

SOLE MEUNIÈRE 270
Grilled sole topped with lemon butter, herbs and capers.

ALMOND SOLE 285
Grilled sole, topped with lightly roasted almond flakes and covered in lemon butter sauce.

SOLE BONNE FEMME 290
Grilled Sole topped with cheese, shrimp and mushroom sauce.

HAKE 165
Local hake fillet, deep fried or grilled & served with lemon butter or Tartare sauce

CALAMARI

CALAMARI STEAK *Ladies* 165 *Full* 200
Tender imported calamari steak, grilled and served with lemon butter, garlic butter or peri-peri.

FALKLANDS CALAMARI 210
Baby Falklands calamari, grilled in lemon butter or deep fried and served with tartare sauce.

PRAWNS

GRILLED	MARTINI	PORTUGUESE
served with lemon butter, garlic or peri-peri	*grilled in lemon butter, gin and dry martini*	*grilled in wine, lemon butter, peri-peri and garlic*

QUEEN PRAWNS 340
JUNIOR PRAWNS 215

SEAFOOD PLATTER

DOUBLE 545
Two hake fillets, 4 Queen Prawns, 4 Junior Prawns, Mussels and Falklands Calamari served with lemon butter, garlic or peri-peri.

SINGLE 295
One Hake fillet, 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 255
Flame grilled served with red wine, bone marrow and mushroom reduction.

OSTRICH LOIN 255
Flame grilled served with madagascan sauce or pitted mustard sauce.

VEGETARIAN

PARMIGIANA DI MELANZANE 155

LIGHT MEALS

STEAK (200G RUMP) & EGG - FLAME GRILLED 160
CAJUN OR PORTUGUESE 170
COTTAGE PIE 115
LASAGNE 125
CHICKEN LIVERS 95
Sautéed in garlic, onions and peri-peri
CHICKEN STRIPS 135
Tender deep fried breast strips served with sauce of choice
CURRY & RICE 115
Classic mince curry served on bed of rice
SPICY CHICKEN SALAD 140
Large mixed salad topped with spicy chicken breast strips, served with classic pink sauce and vinaigrette
CHICKEN SCHNITZEL 135
Crumbed chicken breast, deep fried & served with sauce of your choice

SIDE ORDERS

VEGETABLES OF THE DAY	46	THIN ONION RINGS	38
FAT ONION RINGS	38	SAUCES	38

DESSERTS

HILLSIDE HOMEMADE DESSERTS

CRÈME BRÛLÉE 65
An all time Hillside favorite

CHEESE CAKE 80
Classic creamy, lemony fridge cheese cake served in a ramekin.

BAKED MALVA PUDDING 68
This local hotty is served with vanilla ice cream or custard to cool things down a bit.

CHOCOLATE MOUSSE 68
Light and creamy dark chocolate mousse.

PEPPERMINT CRISP FRIDGE TART 75
Classic caramel and peppermint crisp fridge tart.

MANGO PAVLOVA 80
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.

CHOCOLATE BROWNIE 68
Home-baked in a ramekin, served with vanilla ice cream.

ICE CREAM DESSERTS

VANILLA ICE CREAM EXTRA CREAMY VANILLA ICE CREAM SERVED IN A WAFER BASKET

PLAIN 58

BAR ONE CHOCOLATE SAUCE 72

ITALIAN KISSES 82
Five chocolate covered vanilla ice cream delights served with cream.

TO SHARE - 3 KISSES EACH 95

AFFOGATO 70
Two scoops Vanilla Ice Cream drenched in Esspreso

ADD TOT KLIPDRIFT OR AMARULA 88

DESSERT WINE 85
Rustenberg Straw Wine Noble Late Harvest - 50ml

"Life is too short to skip dessert"