## 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   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   house BBQ sauce fennel & cabbage slaw   mixed leaf salad   milk bun   gf option available	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
Sweet plantain tacos   black beans & ginger   Caribbean salsa verde   pickled red onion   coriander 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 restorative 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