

OUR HISTORY.



FAMILY BEGINNINGS.

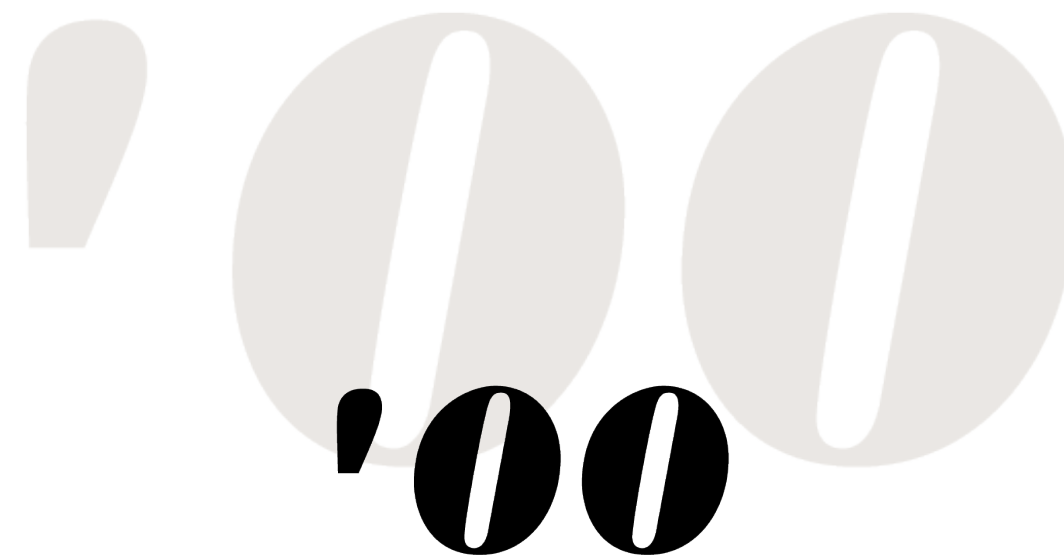
1850s // Hillstone St Lucia and hundred acre bar stand on the foundations of a very old house called Hillstone. The story of this house begins with the enterprising Englishman William Dart and his wife (pictured).

William was a wheelwright and coach builder who decided to immigrate to Australia in the 1850s.



THE HILLSTONE ESTATE.

1886 // William Dart, now a well established cane plantation and cotton farmer builds a grand house for his wife and children called Hillstone.



hundred acre bar

lunch + dinner menu

[lunch] wednesday - sunday | 12.00pm to 3.00pm
| last booking at 2:30pm

[dinner] wednesday - saturday | 6.00pm to 10.00pm
| last booking at 8:30pm

let's be social!



@chef_markpenna



bread

- stone baked bread [v] 7.5
rosemary | olive oil | lemon
- basket of bread sticks [v] 9.5
tapenade | olive oil

coffin bay oysters

- oysters natural [gf] 25.5 | 49.5
mignonette | lemon
- oysters natural [gf] 25.5 | 49.9
tomato water | olive | fingerlime
- oysters baked [gf] 26.5 | 49.9
kilpatrick sauce | spring onion | lonza

pizza

- garlic cheese [v] 20.5
garlic | fresh mozzarella | parmesan | herbs
- margherita [v] 21.5
tomato | fresh mozzarella | basil
- four cheese [v] 23.5
gorgonzola | fresh mozzarella | pecorino | parmesan | herbs
- pepperoni 24.5
tomato | fresh mozzarella | spicy salami | herbs
- mexicana 24.5
tomato | fresh mozzarella | spicy salami | red onion | jalapenos | herbs
- prosciutto 23.5
blue cheese | cherry tomato | fresh mozzarella | rocket | black olives
- bbq chicken 26.5
bbq sauce | fresh mozzarella | chicken | herbs
- wild mushroom [v] 28.5
fresh mozzarella | wild mushrooms | herbs | meredith goats cheese

all pizzas contain dairy

small plates

- pasta [v] [cd] 16.5
agnolotti | parmesan custard | truffle | onion broth | bay leaf oil
- pork belly [cd] 21.5
cucumber kimchi | oyster aioli | miso
- seared scallops [cd] 22.5
fermented pineapple | bacon | cauliflower walnut
- ocean trout ceviche [gf] 24.5
broccolini | orange | cardamom
- fried chicken [gf] [cd] 24.5
sprout slaw | pumpkin | fermented chilli
- jamon iberico [cd] [gf] 28.5
fig | goats curd | almond | fig vino cotto

fish

- blackened cajun swordfish [gf] [cd] 29.5
picked leaves | avocado | coconut & lime yoghurt
- barramundi [gf] 36.5
mushroom broth | butter beans | king brown
- blue eye cod [cd] 36.5
squid | mussels | fregola | white wine sauce

meats

- roasted chicken [gf] 34.5
truffle | jerusalem artichoke | pickled onion
- milly hill lamb shoulder [gf] [cd] 38.5
potato mousseline | red wine sauce
- cape grim rib fillet 300g [gf] [cd] 52.5
grass fed | potato mousseline | red wine sauce

vegetables

- baby kipfler potatoes | wakame seaweed 12.5
smoked butter [gf] [v] [cd]
- pumpkin | yoghurt | cumin | red onion 12.5
mint [gf] [v] [cd]
- sugar loaf cabbage | kombu | bacon [gf] 12.5

salads

- tomato | sunflower seed | pickled red onion basil [v] [gf] 12.5
- iceberg | cucumber | pickled green chilli mint [v] [gf] 12.5
- cauliflower | tumeric | caper | raisin [gf] [v] 12.5

[v] vegetarian [gf] gluten friendly [cd] contains dairy

15% surcharge on public holidays
all menus + prices are subject to change without notice