

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 108

Oak smoked salt water trout ribbons served with cream cheese.

BEEF CARPACCIO 98

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 - LARGE EACH 31

Served with our famous bloody mary sauce.

SPRINGBOK CARPACCIO 116

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

MIXED SALAD

Crisp greens, cucumber, peppers, cherry tomatoes, carrot sticks and pineapple chunks, drizzled with Hillside vinaigrette.

SIDE	TABLE
28	68

GREEK SALAD

Mixed salad, topped with imported Danish Feta and Calamata olives, drizzled with vinaigrette dressing.

39	85
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BLUE CHEESE SALAD

Mixed salad, topped with chunky blue cheese and thick, creamy blue cheese dressing.

39	85
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SOUP

CREAM OF MUSHROOM

A rich and creamy Hillside favourite for 31 years.

58

THAI MUSSEL SOUP

58



Starters

HOT STARTERS

SNAILS	75
Six snails, flambéed in Pernod & smothered in Gorgonzola, creamy garlic or garlic butter.	
CHICKEN LIVERS	64
Sautéed in garlic, onions and peri-peri served with brown bread.	
CRUMBED MUSHROOMS	68
Crumbed, deep fried... served with tartare sauce.	
MARTINI PRAWNS	89
Six Junior prawns grilled in lemon butter, Gin & dry Martini.	
CASOULETTE	75
Large shrimp tails served in creamy garlic.	
MUSSELS	83
Fresh local mussels, served in white wine & cream reduction with hint of creamy garlic and curry.	
TRINCHADO	98
Cubed beef fillet sautéed in our world famous Trinchado marinade.	
OX TONGUE	63
Thinly sliced tender pickled ox tongue smothered in mild seeded mustard sauce.	
CALAMARI FALKLANDS	73
Imported baby Falklands calamari, grilled in lemon butter or deep fried and served with tartare sauce.	
BRIE	64
Brie wedge, encrusted with sesame seed and crushed black pepper corns, served with mango and apricot purée and melba toast.	
HALLOUMI	68
Crumbed deep fried halloumi fingers...served with sweet chilli or mango & apricot purée.	

*"One cannot think well, love well,
sleep well, if one has not dined well."
- Virginia Woolf.*



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

STEAKS

FLAME GRILLED	<i>Basted with olive oil and herbs... flame grilled.</i>	
CAJUN	<i>Rubbed with Hillside's secret mixture of herbs and spices ... pan fried to order.</i>	
PEPPERED	<i>Encrusted with crushed black pepper corns, pan fried to order and smothered in creamy Brandy sauce.</i>	
MADAGASCAN	<i>Covered with creamy Madagascan green and crushed black pepper corn sauce.</i>	
GORGONZOLA	<i>Topped with 2 snails, covered in creamy Gorgonzola sauce.</i>	
JALAPEÑO	<i>Covered with creamy jalapeño sauce, topped with a pickled jalapeño chilli.</i>	
PORTUGUESE	<i>Grilled with Portuguese marinade, calamata olives and topped with fried egg.</i>	
BORDELAISE	<i>200g Fillet served with Bordelaise sauce and roasted bone marrow.</i>	
CHURRASCO	<i>Grilled to taste, topped with Chimichurri</i>	
RUMP OR SIRLOIN		
	300g	220g
Flame grilled	175	142
Cajun	178	144
Peppered, Madagascan, Gorgonzola, Jalapeño, Portuguese, Churrasco	188	154
FILLET		
	270g	200g
Flame grilled	210	166
Cajun	212	168
Peppered, Madagascan, Gorgonzola, Jalapeño, Portuguese, Churrasco	222	175
Bordelaise		175
T-BONE		
		500g
Flame grilled		220
Cajun		225
RIB EYE		
	300g	220g
Flame grilled	215	160
Cajun	217	162

"The only time to eat diet food is while you're waiting for the steak to cook."

- Julia Child

HOUSE SPECIALTIES

PORK

PORK LOIN RIBS

700g 235 500g 186

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 Hillsides' famous Mozambican basting...lots of wine, garlic, lemon and chilli.

EISBEIN

172

(Prep time approximately 40min) Crispy pickled pork knuckle served with sauerkraut and mustard sauce.

PORK NECK STEAK

142

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

PORK BELLY

167

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

BEEF

OXTAIL

205

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

OX TONGUE

250g 144 180g 122

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

BEEF BRISKET

153

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

FILLET KEBAB

240g 182 120 108

Two beef fillet skewers flame grilled and served with sauce of your choice.

TRINCHADO

200g 155 150g 118

Cubed beef fillet sautéed in Hillsides' famous Trinchado marinade.

LASAGNE

full 124 ladies 88

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

DUCK

DUCK A'L ORANGE

192

Duck leg & thigh confit served on mashed potatoes with classic orange and mandarin reduction.

CRANBERRY DUCK

192

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

LAMB

LAMB CURRY

208

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

LAMB SHANK

218

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

LAMB NECK

206

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

LAMB BURGER

105

100% local lamb patty on crispy roll topped with Hillside tangy burger relish. *Add sauce R12*

CHICKEN

SPRING CHICKEN 750G

full 156 half 96

(Prep time 30 to 40 min) Hillside's famous flame grilled flatty. Choice of Portuguese, lemon & herb or peri-peri.

CHICKEN SUITCASE

140

Crumbed chicken breast parcel filled with creamed spinach and Mozzarella, topped with cheese or mushroom sauce.

CHICKEN SCHNITZEL

full 135 half 102

Crumbed tender imported chicken breast, deep fried & served with sauce of your choice.

CHICKEN ESPETADA

94

Deboned chicken thigh scower flame grilled and served with sweet & sour chilli or BBQ sauce.

VEAL

CORDON BLEU

175

Crumbed veal parcel filled with country ham and sweet Dutch Emmenthal cheese, topped with cheese or mushroom sauce.

WIENER SCHNITZEL

full 165 half 138

Crumbed escalope's, pan fried and served with sauce of choice.

VEAL AL LIMONE

165

Tender 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 SOLE	300g 210
Served with lemon butter or tartare sauce.	
SOLE MEUNIÈRE	215
Sole grilled in lemon butter and capers	
ALMOND SOLE	225
Grilled sole, topped with lightly roasted almond flakes and covered in lemon butter sauce.	
SOLE BONNE FEMME	225
Grilled and topped with cheese, shrimp and mushroom sauce.	
HAKE	120
Local hake fillet, deep fried or grilled, served with lemon butter or tartare sauce.	

CALAMARI

CALAMARI STEAK	full 152 ladies 120
Tender imported calamari steak, grilled and served with lemon butter, garlic butter or peri-peri.	
FALKLANDS CALAMARI	172
Imported baby Falklands calamari, grilled in lemon butter or deep fried and served with tartare sauce.	

PRAWNS

GRILLED	<i>served with lemon butter, garlic or peri-peri</i>
MARTINI	<i>grilled in lemon butter, Gin and Dry Martini</i>
PORTUGUESE	<i>grilled in wine, lemon butter, peri-peri and garlic</i>
QUEEN PRAWNS	265
JUNIOR PRAWNS	185

SEAFOOD PLATTERS

SEAFOOD PLATTER FOR TWO	450
Two grilled baby soles, 4 queen prawns, 4 junior prawns, mussels and Falklands calamari served with lemon butter, garlic or peri-peri.	
SEAFOOD PLATTER FOR ONE	260
Grilled baby sole, junior prawns, mussels and Falklands calamari served with lemon butter, garlic, peri-peri or tartare sauce.	



VEGETARIAN

PARMIGIANA DI MELANZANE 95

VEGETARIAN LASAGNE 110

LIGHT MEALS

STEAK & EGG 118

Plain grilled or Portuguese style, topped with a fried egg.

STEAK ROLL 118

Flame grilled, topped with caramelised onion served on a bread roll.

COTTAGE PIE 86

LASAGNE 88

HALF SPRING CHICKEN 96

Portuguese, lemon & herb or peri-peri.

CHICKEN LIVERS 73

Sautéed in garlic, onions and peri-peri, served with choice of mash, rice or bread rolls.

CHICKEN STRIPS 102

Tender deep fried breast strips served with sauce of choice.

CURRY & RICE 86

Classic mince curry served on bed of rice.

CHICKEN WINGS 88

Crispy wings with sweet and sour chilli sauce.

CHICKEN SCHNITZEL 102

Crumbed chicken breast, deep fried & served with sauce of your choice.

SPICY CHICKEN SALAD 105

Large mixed salad topped with spicy grilled chicken fillet strips.

BEEF BURGER 85

100% pure beef patty on crispy roll topped with Hillside burger relish or caramelised onion. *Add sauce R12*

LAMB BURGER 105

100% local lamb patty on crispy roll topped with Hillside tangy burger relish. *Add sauce R12*

SIDE ORDERS

VEGETABLES OF THE DAY 35

ONION RINGS 30

SAUCES 29



All desserts are home made except for ice cream.

DESSERT

CRÈME BRÛLÉE

An old time Hillside Tavern favourite.

58

CHEESE CAKE

66

BAKED MALVA PUDDING

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

58

CHOCOLATE MOUSSE

Light and creamy dark chocolate mousse.

60

PEPPERMINT CRISP TART

Classic caramel and peppermint crisp fridge tart.

65

PAVLOVA

Beware, this decadent Hillside favourite may cause addiction. Homemade meringue nest filled with caramel, mango, whipped cream or ice cream, topped with strawberry and passion fruit coulis.

69

CHOCOLATE BROWNIE

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

60

VANILLA ICE CREAM

Extra creamy, infused with vanilla pod.

PLAIN

48

BAR ONE CHOCOLATE SAUCE

59

ITALIAN KISSES

Five chocolate covered vanilla ice cream delights served with cream.

68

*"Life is too short
to skip dessert"*

