

Hill Top Café

8 Dollars each

Soup of the Day with house made bread (DF) (see specials board or ask your wait staff)

Trio of Bruschetta – house made bread (DF) topped with chefs selection (see specials board for today's selection or ask your wait staff)

Flash Fried Baby Cajun Calamari – Lightly seasoned Baby Calamari with a Rocket, Red Onion, Tomato and Cucumber Salad drizzled with Aioli (DF)

Chorizo Croquettes with Arugula and Bush Tomato Kasaundi

Handmade Pappardelle Pasta simply tossed through a fresh Pesto Sauce (V, CN)

12 Dollars each

Indonesian Chicken Satay Skewers (5) with Coconut Jasmine Rice (GF, CN)

Roasted Pumpkin, Caramelised Onion, Sage and Feta Tart with Garden Salad (V)

Handmade Pappardelle Pasta with Lamb Shank Ragu and Minted Pea Butter

Coca-Cola Pork Spare Ribs served with Potato Gratin, Garden Salad and BBQ Chipotle dipping sauce (GF)

Classic Beer Battered Fish served with a Garden Salad and French Fries (DF)

Steak Guinness and Cheese Pot Pie with French Fries and Salad

SCHNITZEL BAR

All schnitzels served with salad and French Fries

Pan Fried Chicken Schnitzel – Succulent Crumbed 100% Free Range Chicken Breast **\$12**

Why not load your schnitzel with one of the following toppings (no variations)

Parmigiana – Tomato sugo, leg ham and cheese **add \$3**

Hawaiian – Tomato sugo, leg ham, pineapple and cheese **add \$3**

Mexicana **hot!** – Tomato sugo, chorizo, avocado, leg ham, red onion, capsicum, fresh chilli and cheese **add \$5**

Meat Lovers – Tomato sugo, steak, bacon, ham, onion and cheese **add \$5**

Down Under – Tomato sugo, lemon myrtle spiced prawns, avocado, and cheese **add \$5**

VO - Vegetarian Option GF – Gluten Free DF – Dairy Free V- Vegetarian CN - Contains Nuts

The students from Narrogin Senior High School sincerely thank you for your patronage whilst they are undergoing training in the hospitality industry.

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Dessert

8 Dollars each

Apple Crumble Tart (GF)

A deep tart filled with tangy apple filling and heaped with generous golden crumble topping with vanilla bean ice cream

Death by Chocolate

Warm Mississippi Mud Cake with white chocolate chip and Nutella ice cream in a pool of chilli chocolate fudge sauce (CN)

Crème Caramel

Classic set custard with a soft layer of caramel on top. Served with, double cream, pistachio praline crumble and tuille (CN)

Mocha Tart (GF, DF)

A silky combination of fine dairy free chocolate and Yahava black gold coffee set in a rich gluten free chocolate cookie base

Maple Cream Cheese Waffles

Freshly baked waffles filled with a scrumptious maple flavoured cream cheese, topped with spiced sugar and salted caramel sauce.

Beverages

4 Dollars each

Assorted Soft Drinks – Coke, Diet Coke, Fanta, Lemonade, Solo

Milkshakes – Chocolate, Strawberry, Spearmint, Vanilla, Caramel, Banana

Noah's Juices – Apple or Orange

Noah's Smoothies

Green (apple, peach, kiwi, mango and lime)

Yellow (apple, banana, lychee and mango)

Red (apple, guava, blackcurrant, blueberries and strawberries)

Orange (orange, apple, guava, banana, pineapple and papaya)

Yahava 'Black Gold' Coffee and Loose Teas

Long Black

Espresso

Latte

Cappuccino

Flat White

Hot Chocolate

Mocha

Assorted Loose Tea's – English

Breakfast, Darjeeling, Japanese Sencha,

Jasmine, Tie Guan Yin, Green Sencha,

Earl Grey

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Kids Menu

8 Dollars each



Leg Ham and Cheddar Cheese Salad

Ham and Pineapple Pizza and Salad

Fish and Chips

Southern Style Chicken Nuggets and Salad

All meals come with one scoop of ice-cream and choice of topping

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