Killingworth Hill Café & Whisky Bar

Today's Menu

CHARCUTERIE BOARD:

Meat Platter

Bresaola beef, prosciutto, smoked pork, smoked chicken, capers, mushrooms, pickles, mint & pumpkin seed pesto & much more served with a variety of breads.

Cheese Platter

Soft goats, Swiss gruyere, soft blue, Tasmanian Pyengana vintage tasty, parfait pate, fresh dates, apple & much more served with a variety of breads.

Terrine Platter

Tongue, pork & sage, parfait pate, duck & pork rillette, pickled cabbage & much more served with a variety of breads.

Fish Platter

Smoked peppered salmon, spicy barramundi, capers, pickles, pickled cabbage, fresh vegies, nuts & much more served with a variety of breads.

PIZZAS

Tomato & Basil

Basil pesto & chutney, thin sliced onion, fresh tomato, salt & pepper, goat feta, and a touch of parmesan cheese.

Potato & Garlic

Kale & pumpkin sed pesto, bacon, crushed garlic, roasted garlic slice very fine, salt & pepper, goat feta, very thin slice potato, fresh chopped parsley, fresh rosemary & a small amount of parmesan cheese.

SOUP OF THE DAY

Served with bacon, spring onions, a sprinkle of parmesan cheese & a dollop of sour cream. (We serve soup from July until September)

PIES

Beef & Guinness Pie Lamb & Rosemary Pie Broccoli & Cauliflower Pie

Served on a bed of creamy mash with peas, a relish and sauce to the side.

DESSERT

Check out our display case and make a choice from our selection of homemade delights.

Try our Famous Devonshire Tea/Coffee

