

HILL ST. BAR

Hill Street Bar – Your Local

This the place where great food, cold drinks, and good times come together - whether you're catching the game or catching up with friends. Our menu offers the best of pub dining with a modern edge, made with sustainably sourced local produce.

As a Buy West Eat Best restaurant, we are proud to showcase the freshest ingredients Western Australia has to offer. Every meal you enjoy supports responsible, sustainable hospitality.

Whether you're stopping by for a quick bite before the game, a relaxed meal after work, or just here to soak up the atmosphere, Hill Street Bar is your go-to spot for good food, cold drinks, and the perfect match-day vibe.

SMALL | SHARES

LAMB KOFTA GFO Grilled Lebanese-style lamb kofta (3 pcs) served with creamy tzatziki, pickled vegetables, and warm charred pita bread. (Salad available for GFO option.)	33
MELANZANE E BURRATA V, GFO, H Sicilian-style baked eggplant in rich napoletana sauce, topped with La Delizia burrata and a sprinkle of Parmesan snow. Served with rustic charred bread — simple, hearty, and full of flavour.	33
TANGY FRIED SQUID DF Crispy garlic squid with pickled cabbage and finished with a spiced pineapple sugo for that perfect sweet-and-tangy kick.	21
TOM YUM SURF GF, DF A bold mix of grilled prawns, mussels, and squid coated in our house-made Tom Yum sauce, served with a refreshing green papaya and mango salad.	28
MOO PING DF Thai-style grilled BBQ pork skewers (3 pcs) glazed in a sweet and smoky marinade, served with our house-made pickles.	24
SMOKY CHICKEN WINGS GFO Garlic and ginger marinated wings, fried until golden and tossed in Chef Han's signature hot sauce, finished with toasted sesame.	21
COFFEE BAKED POTATOES V, GF Crispy coffee-baked potatoes served with cool sour cream and a drizzle of sweet chilli sauce — a pub favourite with a twist.	14
HILL STREET CHIPS Crispy beer-battered chips served with classic tomato sauce — simple, salty, and impossible to stop eating. Add parmesan cheese and truffle aioli +3	13

We cater for most dietary requirements and allergies. Please inform our staff of any allergies or dietary needs.

It is your responsibility to advise our team of any allergies before ordering.

Please note: Our kitchen is not a certified halal kitchen; however, halal products are available upon request.

STEAK

All steaks served with chimichurri sauce, garlic hasselback potato, and charred broccolini

FILLET | GFO, DFO, H 60
200g Angus Pure pasture-fed Tenderloin

STRIPLOIN | GFO, DFO, H 48
250g Treeton Farm pasture-fed MB2+ striploin

T-BONE STEAK | GFO, DFO, H 75
1/2 kg Treeton Farm pasture-fed MB2+ T-bone steak

MAINS

POLLO ALLA GRIGLIA | GF 37
Grilled chicken breast, grilled prawns, mash potato, grilled broccolini, creamy garlic sauce.

SPAGHETTI ALLA NORMA | V, H 33
Sicilian-style eggplant simmered in napoletana sauce, topped with La Delizia burrata and Parmesan snow.

GRILLED SNAPPER | GF, DF, H 42
Grilled tropical snapper with fondant potatoes and Antiboise salsa.

HAINANESE CHICKEN RICE | GF, DF, H 31
Poached chicken breast served with fragrant jasmine rice, house sweet soy, and chilli sauce.

LOADED CHICKEN PARMIGIANA | HO 30
Crispy chicken schnitzel topped with tomato sugo, bocconcini, and crispy bacon. Served with beer-battered chips.

FISH & CHIPS | DF, H 32
Local reef fish, beer battered chips, aioli

CHEF AUDREN'S CURRY SPECIAL | GFO 33
Ask Server for this week's curry, served with steamed rice, papadums and pickle

SEAFOOD MARINARA | DFO, HO 39
Spaghetti tossed in rose sauce with squid, fish, prawns, mussels, onion, garlic, chilli, and Parmesan.

BARRAMUNDI | GF, HO 42
Crispy-skin barramundi with sautéed Mediterranean vegetables and Israeli couscous.

BURGERS

All Burgers & sandwich served with beer- battered chips
Add parmesan cheese and truffle aioli +3

STEAK SANDWICH 36
Dry-aged 150g scotch fillet with Swiss cheese, rocket, tomato, and red onion, layered on stone-baked Turkish bread with wholegrain mustard mayo.

WAGYU SMASH BURGER 33
220g MBS 6+ Wagyu beef from Lake Preston, double cheddar, caramelised onion, HSB burger sauce, pickles, and pickled jalapeño on a toasted brioche bun.

ANGRY CHICKEN BURGER 26
Grilled chicken thigh with sweet chilli mayo, pickled jalapeño, grilled pineapple, and arugula on a brioche bun.

SALADS

KOREAN BIBIM GUKSU | VEO, H 27
Chilled Australian organic somen tossed with fresh chiffonade greens and a house-made gochujang dressing, finished with a soft-boiled egg, toasted sesame seeds, fragrant shiso leaf, and a touch of sweet mango.

ROCKET & PEAR SALAD | NFO, VEO, HO 30
Rocket and radicchio with sweet pear, candied walnuts, shaved Parmesan, crispy jamón, and balsamic dressing.

POKE BOWL | VO, GFO, DFO, H 29
Brown rice topped with cured salmon, sesame dressing, cucumber, edamame, charred corn, avocado, Asian slaw, and harissa aioli.

CAESAR SALAD | GFO, HO 25
Classic Caesar with crisp cos lettuce, Parmesan, garlic croutons, and egg, tossed in house-made Caesar dressing.

Add grilled chicken for +6

PIZZAS

All pizzas are baked in a stone oven using house-made dough

PIZZA ROMESCO | VEO, DFO, N, H 23
Romesco sauce base with mozzarella, caramelised herb tomato, zucchini ribbons, cashew cheese, and arugula.

ROSEMARY POTATO | V, H 23
Garlic oil, mozzarella, royal blue potato, rosemary, and shaved Parmesan.

BBQ POLLO | H 30
Pomodoro sauce, mozzarella, BBQ chicken thigh, Spanish onion, smoky BBQ drizzle, and pickled jalapeño.

JAMÓN PIZZA 33
Herb oil base with burrata cheese, jamón serrano, glazed cherry tomatoes, honey, and chilli flakes.

KIDS

12 years and under

SPAGHETTI V, H, DF Spaghetti with tomato sauce and Parmesan cheese. Add chicken +6	13
CHICKEN SCHNITZEL H Crispy schnitzel served with beer-battered chips.	16
FISH & CHIPS DF, H Mini portion of our classic fish and chips.	18

DESSERT

HSB TRIFLE GF Layers of raspberry mousse, lemon curd, pavlova, rosemary sponge, fresh fruit, and gel.	18
NUTELLA AND CHOCOLATE MOUSSE N Nutella mousse layered with chocolate mud cake and raspberry gel.	19
MANGO CHEESECAKE GF Cold set mango cheesecake with a lightly spiced chilli crumb, topped with a refreshing pineapple and mint salsa.	18
TIRAMISU V Mascarpone cream with Kahlúa, Vittoria coffee, and ladyfinger sponge.	17
BANANA SPLIT N, V, H Vanilla and passionfruit gelato with dark chocolate sauce, macadamia praline, and chocolate cream.	20
GELATO H, V Flavour of the day — choose from vanilla, chocolate, hazelnut, fruit of forest and passionfruit.	9

DRINKS

MOCKTAILS

APPLE AND GINGER MOJITO	12
Apple Juice, Dry Ginger Ale, Lime, Brown Sugar, Mint	
STRAWBERRY AND ELDERFLOWER SPRITZ	12
Strawberry, Elderflower, Lemon, Soda	
VIRGIN PIÑA COLADA	12
Pineapple, Coconut Cream, Falernum, Lime	

NON-ALCOHOLIC BEER

GAGE ROADS YEAH BUOY XPA 330ml <0.5%ABV	10
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SOFT DRINKS

COCA-COLA	6
COCA-COLA ZERO SUGAR	6
DRY GINGER	6
TONIC	6
SPRITE	6
LIFT	6
LEMON, LIME AND BITTERS <1%ABV	8

JUICE

APPLE	7
ORANGE	7
PINEAPPLE	7
CRANBERRY	7
GRAPEFRUIT	7
TOMATO	7

TEA & COFFEE

COFFEE	4.70
OAT, ALMOND, SOY, LACTOSE FREE	0.70
TEA	4.70
English Breakfast, Earl Grey, Chamomile, Rose With French Vanilla, Green Tea With Jasmine, Peppermint Tea	

WINES

WHITE

	150ml	250ml	BTL
Ferngrove White Label SBS, Great Southern, WA	10	16	42
The Sum Riesling, Great Southern, WA	12	19	52
Wills Domain Mystic Springs SSB, Margaret River, WA	13	20	52
Credaro Pinot Gris, Margaret River, WA	13	19	52
Plantagenet SB, Mount Barker, WA	13	21	56
Altus Rise Chardonnay, Margaret River, WA	12	19	52

RED

Ferngrove Rosé, Great Southern, WA	12	19	55
Ferngrove Cabernet Merlot, Great Southern, WA	11	17	42
Plantagenet Pinot Noir, Mount Barker, WA	13	20	58
Bruno Shiraz, Barossa Valley, SA	14	22	60
Credaro Cabernet Sauvignon, Margaret River, WA	13	21	56
Cantina Montelliana Moscato Dolce, Italy	13		58

SPARKLING

Ferngrove, Cuvee Brut, Great Southern, WA	10	40
Cloak & Dagger, Prosecco, King Valley, VIC	13	58
Veuve, Ambal Cremant, Burgundy, France	15	61
Pommery Brut Royale Reims, France	28	135

COCKTAILS

SIGNATURES

LYCHEE AND GINGER CAIPIROSKA Pau Maui Vodka, Lychee Liqueur, Ginger, Lime, Simple	19
PAVLOVA SOUR Old Youngs Pavlova Vodka, Triple Sec, Lime Juice, Grapefruit Juice, Egg Whites	22
SPICY PEACH DAIQUIRI Bacardi Rum, Peach Liqueur, Apricot Brandy, Peach, Pineapple, Lemon, Jalepeno	22
TIKI PUNCH Sailor Jerry Spiced Rum, Malibu, Pineapple Juice, Orange Juice, Tiki Bitters, Grenadine	22
VALE SUNSET Rum-Bar Silver, Cointreau, Mango, Lime, Lemon, Cinnamon Syrup, Coconut Rim	23
CRIMSON AND CLOVER Beefeater Gin, White Crème de Cacao, Strawberry, Lemon, Simple, Egg Whites	23
MEZCAL SMOKESTACK Del Maguey Vida, Cointreau, Grapefruit, Lime, Agave, Pernod, Chilli Salt Rim	24

CLASSICS

PAINKILLER Goslings Black Seal Rum, Pineapple, Orange, Coconut Cream, Nutmeg	22
BLOODY MARY Garlic Butter-Washed Vodka, Tomato, Lemon, Worcestershire, Tobasco, Pepper, Rosemary, Basil, Chilli Salt Rim	22

More on request, please ask for your favourites

HILL ST. BAR

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DISCOVERY

Earn up to 10% off food by enrolling with our
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