

The HILLS GROVE

CAFE NURSERY
ITALIAN & MODERN AUSTRALIAN CUISINES
A SPECIAL FUSION

EST. 2025

Function Menu

Please inform our staff of any dietary requirements or allergies.

All prices are per person unless otherwise stated.

Sunday surcharge 10%
Public holiday surcharge 15%

Function Menu 1

\$60 / Person (Minimum 10 ppl)

Sharing Style

Choice of Two Salads

A selection of two freshly prepared salads made with seasonal ingredients and house-made dressings.

Assorted Sandwiches & Wraps

Freshly made assorted sandwiches and wraps with a variety of delicious fillings to suit all tastes.

Mix Berries Cheese Cake

Classic oven-baked cheesecake with a smooth, creamy texture.

Fruit Platter

A vibrant selection of freshly sliced seasonal fruits.



Function Menu 2

\$80 / Person (Minimum 10 ppl)

Sharing Style

Choice of Two Salads
A selection of two freshly prepared salads made with seasonal ingredients and house-made dressings.

Salt and Pepper Squid

Lightly fried squid, citrus aioli, garden greens & lime.

Mushroom Arancini

Golden, crispy risotto balls filled with creamy mushrooms and melted cheese, served hot and perfectly seasoned.

Roast Potato & Seasonal Vegetable

Crispy roasted potatoes with a selection of fresh seasonal vegetables, lightly seasoned and oven-roasted to perfection.

Grilled Salmon

Fresh salmon fillet, lightly seasoned and grilled to perfection, tender and flaky with a delicate smoky finish.

Chicken Skewers

Juicy marinated chicken pieces, flame-grilled on skewers and served tender with a lightly charred finish.

Baked Cheese Cake

Classic oven-baked cheesecake with a smooth, creamy texture.

Fruit Platter

A vibrant selection of freshly sliced seasonal fruits.

Function Menu 3

1 Course (Choice of 1 Mains) **\$40 /pp**

2 Course (Entree + Mains or Mains + Dessert) **\$55 /pp**

3 Course (Entree, Mains and Dessert) **\$65 /pp**

Entree

Salt and Pepper Squid

Lightly fried squid, citrus aioli, garden greens & lime.

Chicken Satay Skewers

Tender marinated chicken skewers, grilled to perfection and served with a rich, creamy peanut dipping sauce.

Arancini di Riso (V)

Mushroom Arancini with warm Napoli sauce and shaved parmesan.

Mains

Grilled Atlantic Salmon / Barramundi

Served with roast potatoes, cherry tomatoes, sauteed greens, and finished with a rich lemon butter sauce.

Lamb Cutlet

Served with creamy mash, sauteed greens, roast potatoes, and finished with a rich red wine jus.

Roasted Vegetable Spaghetti (V)

Spaghetti tossed with roasted seasonal vegetables and rich Napoli sauce, finished with herbs and parmesan.

Dessert

Baked Cheese Cake

Classic oven-baked cheesecake with a smooth, creamy texture.

Red Velvet Cake

Moist, rich cocoa sponge with a hint of vanilla, layered with smooth cream cheese frosting and finished with a velvety crumb.



Canapes Menu

Step into an unforgettable canape affair at The Hills Grove Kenthurst, where refined flavours, beautifully crafted presentations, and attentive service come together effortlessly.

SILVER — 2 hrs | Choice of Six canapes **\$40**
2 Hot, 2 Cold and 2 Sweet

GOLD — 2 hrs | Choice of Eight canapes **\$55**
3 Hot, 3 Cold and 2 Sweet

PLATINUM— 2 hrs | Choice of Ten **\$70**
canapes
4 Hot, 4 Cold and 2 Sweet

+ Substantial Canapes: Choice of 1 - \$10 | Choice of 2 - \$20

Cold Canapes

- Smoked Salmon Blinis with cream cheese & chives
- Caprese Skewers – bocconcini, cherry tomato & basil (V)
- Assorted Mini Sandwiches
- Prosciutto Wrapped Melon
- Rice Paper Rolls (V)
- Assorted Sushi Selection

Hot Canapes

- Beef Sliders
- Chicken Satay Skewers with peanut sauce (GF)
- Mushroom Arancini with garlic aioli (V)
- Assorted Mini Quiches
- Golden Fried Prawns with cocktail sauce
- Beef Meatballs on a bed of Napoli sauce
- Grilled Halloumi Skewers with roasted vegetables (V)
- Peking Duck Spring Roll

Sweet Canapes

- Mini Fruit Tarts
- Assorted Macarons
- Chocolate Tart
- Apple & Rhubarb Crumble
- Lemon Meringue Tart
- Cheesecake Slice

Substantial Canapes

- Salt & Pepper Calamari Box**
with chips & lemon aioli
- Tacos Platter**
Choice of: Chicken, Marinated Pulled Pork
- Bruschetta (V)**
- Buttermilk Fried Chicken Sliders**
with house slaw & chipotle mayo
- Crispy Fish & Chips Box**
with tartare sauce
- Pulled Lamb Pita**
with roasted capsicum, kale & chipotle aioli



Terms and Conditions

Booking Confirmation, Deposits, and Cancellations

All function bookings are confirmed only upon receipt of a completed and signed booking form, inclusive of these Terms and Conditions, together with payment of the required 50% deposit or full room hire fee.

Guests are required to arrive promptly, with the majority of the party present within 15 minutes of the confirmed commencement time.

Any cancellations must be submitted in writing. All outstanding charges must be settled in full at the conclusion of the function.

Insurance, Liability, and Damages

Any damage caused to the property by guests, the client, or external contractors shall be the sole responsibility of the function organiser. The Hills Grove accepts no responsibility for loss of personal property.

Catering

While every effort is made to ensure menu selections remain consistent, The Hills Grove reserves the right to make necessary changes due to seasonal availability. Clients will be advised of any such changes in advance.