



*"And they all ate and were satisfied"*  
Matthew 15:37

**'Experience the Hill's Finest Indian Cuisine'**

**9629 1253**  
**9836 5151**

1/64 Windsor Road Kellyville NSW 2155

[www.hilltopindianrestaurant.com](http://www.hilltopindianrestaurant.com)

- BYO
- Ample parking
- New Function Centre & Private Dining Room
- Make Your Booking NOW for special events and corporate functions
- We also supply catering services
- Free home delivery for orders over \$40 \* \*(Conditions apply)

#### **HOURS**

##### **Dinner:**

Seven nights from 4:30pm\*

##### **Lunch:**

Thur – Sat 11:30am – 2:30pm

Most curries can be made mild, medium, hot or very hot



## ENTREE

### MEAT

- |   |                                                                                                                                                 |                               |
|---|-------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------|
| 1 | <b>Tandoori Chicken</b> Dressed chicken mildly spiced marinated and cooked in the oven, served with mint sauce                                  | Half \$9.90<br>Full \$18.20   |
| 2 | <b>Chicken Tikka</b> (4pcs) Spiced chicken fillets cooked in tandoori oven, served with mint sauce                                              | Entree \$9.20<br>Main \$13.50 |
| 3 | <b>Seekh Kebab</b> (4pcs) Spicy minced lamb marinated with herbs and cooked in tandoori, served with mint sauce                                 | \$9.20                        |
| 4 | <b>Spicy Lamb Pakora</b> (2pc) <b>*NEW*</b> Mildly spiced lamb mince, potato and cheese crumbled and deep fried. Served with sweet chilli sauce | \$7.40                        |

### VEG

- |   |                                                                                                                             |        |
|---|-----------------------------------------------------------------------------------------------------------------------------|--------|
| 5 | <b>Veg Samosa</b> (1pc) Vegetable mixture stuffed in crispy pastry and served with mint sauce                               | \$3.40 |
| 6 | <b>Onion Bhaji Pakora</b> (3pcs) Onions, nuts & herbs battered and cooked crispy, served with sauce                         | \$6.90 |
| 7 | <b>Panneer Pakora</b> <b>*NEW*</b> (4pcs) Cottage cheese cubes coated with mint chutney, battered and deep fried            | \$7.90 |
| 8 | <b>Cocktail Samosa</b> (6pcs) served with mint sauce                                                                        | \$4.80 |
| 9 | <b>Kachori</b> <b>*NEW*</b> (4pcs) Selective spices and green peas encrusted in delicate pastry. Served with tamarind sauce | \$7.50 |

### SEAFOOD

- |    |                                                                                                                   |         |
|----|-------------------------------------------------------------------------------------------------------------------|---------|
| 10 | <b>Tandoori prawn</b> (5-6pcs) Fresh green prawns sauteed with garlic, onion & tandoori sauce                     | \$13.90 |
| 11 | <b>Fish Pakoras</b> (2pcs) Delicately cooked patty of fresh seafood meat, herbs & spices + seafood sauce          | \$6.60  |
| 12 | <b>Chat on Calamari</b> <b>*NEW*</b> Calamari rings sprinkled with crushed pepper and chat s/w sweet chilli sauce | \$7.60  |

### PLATTERS

- |    |                                                                                                                                                                 |         |
|----|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| 13 | <b>Mixed platter:</b> 2 Pieces each of: Vegetable Samosa, Chicken Tikka, Onion Bhaji Pakora, & 4 pcs of Cocktail Samosas. Served with mint sauce                | \$17.60 |
| 14 | <b>Vegetable platter:</b> <b>*NEW*</b> 2 Pieces each of: Kachori, Paneer Pakora, Onion Bhaji Pakora, Vegetable Samosa                                           | \$16.20 |
| 15 | <b>Hilltop's Special Platter</b> <b>*NEW*</b> 2 pieces each of: Chicken Tikka, Seekh Kebab, Lamb Rolls, fish cakes. Served with sweets chilli and seafood sauce | \$19.80 |

## CHICKEN Boneless breast fillets

- |    |                                                                                                                                         |         |
|----|-----------------------------------------------------------------------------------------------------------------------------------------|---------|
| 16 | <b>Butter Chicken</b> Tandoori chicken fillets cooked in creamy tomato sauce                                                            | \$17.20 |
| 17 | <b>Mango Chicken</b> Tender chicken pieces cooked in a mild spice and mango pulp                                                        | \$17.20 |
| 18 | <b>Chicken Tikka Masala</b> Marinated chicken fillets, cooked in tandoori roasted with onions and capsicum in a spicy sauce             | \$16.90 |
| 19 | <b>Chicken Madras</b> Succulent chicken pieces cooked with green masala in traditional style                                            | \$16.90 |
| 20 | <b>Chicken Vindaloo</b> Chicken prepared in ground spices and malted with vinegar. Hot and sour in taste                                | \$16.90 |
| 21 | <b>Jungle Chicken</b> <b>*NEW*</b> Chicken on the bone slow cooked with tumeric and cumin flavours in rich tomato sauce. Medium to hot. | \$16.90 |

## GOAT

- |    |                                                                                                                                                             |         |
|----|-------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| 22 | <b>Goat Madras</b> Mouth watering rich and spicy South Indian mutton curry (med/hot)                                                                        | \$17.50 |
| 23 | <b>Goat Chettinaad</b> Delicious spicy tender goat pieces and potatoes tempered with curry leaves, peas, crushed pepper and coconut milk (a semi dry curry) | \$17.50 |

All our dishes are carefully cooked with pure polyunsaturated oil, using no animal fat, with natural herbs and spices. No artificial preservatives and No MSG.

Please advise us if you have any allergies.

Corkage: \$1.50 per person Cakage : \$1 per person Doggie Bag: \$1.50

Prices subject to change without notice. Selections subject to availability. Prices inclusive of GST. We are Halal

## BEEF

- 24 **Beef Rendang** **\*POPULAR\*** A mouth watering beef and potato dish slow cooked with lemon grass and coconut cream and special secret spices to achieve its unique taste \$16.50
- 25 **Beef Vindaloo** Authentic beef prepared in ground spices and malted with vinegar. Hot and sour in taste \$16.50
- 26 **Beef Goulash** **\*NEW\*** Tender beef chunks slow cooked with carrot and potatoes in rich sauce of red wine, oregano and mildly spiced. \$16.50
- 27 **Madras Beef Curry** Beef pieces cooked in a secret special curry paste and coconut to achieve perfect country-style taste \$16.50

## SEAFOOD

- 28 **Prawn Vindaloo** (hot) Authentic prawns prepared in ground spices and malted with vinegar. Hot and sour in taste \$17.80
- 29 **Prawn Malabari** Prawns cooked with traditional herbs and spices in a thick coconut sauce \$17.80
- 30 **Cape Town Fish Curry** **\*POPULAR\*** Succulent atlantic salmon chunks in a rich gravy of tamarind, coconut cream, coriander, curry leaves, fenugreek seeds. Chef's recommendation. (Medium-Hot) \$17.80
- 31 **Fish Molee** **\*NEW\*** Fried fish cooked traditionally in a special sauce of coconut and South Indian herbs \$17.80

## LAMB

- 32 **Lamb Rogan Josh** **\*POPULAR\*** North Indian favourite, rich gravy used to finish the pot roast \$17.20
- 33 **Lamb Korma** Lamb cooked with spices, cream sauce and nuts \$17.20
- 34 **Lamb Saagwala** Lamb and spinach cooked with a hint of garlic and mildly spiced \$17.20
- 35 **Lamb Kofta** Authentically spiced lamb meat balls cooked in herbs and cream based sauce \$17.20
- 36 **Madras Lamb** **\*NEW\*** Succulent lamb chunks cooked with selected vegetables in a mouth watering gravy of fresh green herbs and spices \$17.20

## VEGETARIAN

- 37 **Navaratan Korma** Variety of vegetables cooked with cream sauce and nuts \$13.90
- 38 **Mixed Veg Curry** Seasonal vegetables cooked in spicy gravy \$13.50
- 39 **Vegetable Vindaloo** Vegetables cooked (country style) in a hot and spicy sauce with curry leaves and coriander \$13.50
- 40 **Aloo Palak** Potatoes cooked in garam masala and spinach sauce \$13.50
- 41 **Aloo Mutter** Peas and potatoes cooked with almond cream and spices \$13.50
- 42 **Eggplant Masala** A Sri lankan style curry. Fresh eggplant, onion and tomatoes fried using exotic spices in a rich gravy \$13.50
- 43 **Panneer Palak** Spinach & cottage cheese cooked in a medium spicy sauce \$15.20
- 44 **Panneer Butter Masala** Cottage cheese cubes and peas cooked in a tasty cream and tomato sauce and mildly seasoned \$15.20
- 45 **Dhaal** A delicious dish of lentils, slow cooked and seasoned with onion, curry leaves and mustard in ghee \$10.40
- 46 **Thadka Sambar** **\*NEW\*** Lentils slow cooked with choice vegetables and seasoned with onion, cumin and mustard \$12.50
- 47 **Aloo Zeera** **\*NEW\*** A mouth watering dish of potatoes stir fried with peas using cumin seeds and curry leaves and spiced to achieve a dry consistency \$15.20

## RICES

- 48 **Basmati Rice** Basmati boiled rice per serve \$3.00
- 49 **Yellow Ghee Rice** Flavourful & Aromatic. Cooked in the chef's very own secret recipe \$4.90
- 50 **Veg Biryani & Raita** Authentic spiced rice cooked with vegetables and served with Raita \$15.50
- 51 **Chicken Biryani & Raita** Authentic spiced rice cooked in Moghul style with lamb or chicken pieces. Served with Raita \$17.90
- 52 **Lamb Biryani & Raita** Authentic spiced rice cooked in Moghul style with lamb or chicken pieces. Served with Raita \$18.20
- 53 **Prawn Fried Rice** **\*NEW\*** **\*MUST TRY\*** Large prawns sautéed in Singaporean spices, fried with rice and choice veggies. Tangy and Aromatic \$21.90

## BREADS - from the Tandoori oven

54	Plain Naan	Plain flour bread cooked fresh in Tandoor oven	\$2.80
55	Butter Naan	Plain flour bread smeared with butter and cooked fresh in Tandoor	\$3.00
56	Wholemeal Rotti	<b>*NEW*</b> Wholemeal bread cooked in the Tandoor oven	\$2.90
57	Garlic Naan	Plain flour bread stuffed with a hint of garlic cooked fresh in Tandoor	\$3.00
58	Cheese Naan	Plain flour bread stuffed with cheese cooked fresh in Tandoor	\$4.20
59	Aloo Parata	Plain flour bread stuffed with spicy potatoes	\$4.50
60	Cheese with Garlic Naan	Cheese stuffed naan with hint of garlic on top	\$4.90
61	Peshwari Naan (fruit naan)	Plain flour bread with mixed dried fruit cooked fresh in Tandoor	\$4.80

## SIDE DISHES

62	Pappadums	(4 per serve) Crispy lentil wafer	\$3.00
63	Mint Sauce	Mixture of mint and yoghurt	\$2.50
64	Mango Chutney		\$2.50
65	Raita	Mixture of cucumber, onion and yoghurt	\$3.00
66	Spicy Pickle		\$2.50
67	Side Dish Platter	A selection of all the above side dishes	\$12.00
68	Kachumber	Fresh chopped onions, cucumber and tomatoes with lemon juice	\$3.00
69	Banana and Coconut		\$3.00

## DOSA

70	MASSALA DOSA	South Indian. Crispy pancakes stuffed with specially prepared potato and peas seasoning	\$10.90
71	GHEE DOSA	Crispy pancake cooked with ghee	\$10.20
72	PLAIN DOSA	Crispy pancake cooked with a sprinkle of oil	\$9.90
73	UTHAPUM	Pancakes surfaced with roasted onions & tasty seasonings	\$10.90

All dosas served with Special Curry and Chutney. Dosas Subject to availability

## BEVERAGES

74	Plain Lassi		\$3.90
75	Mango Lassi		\$4.50
76	Can of Drink		\$3.00
77	Apple or Orange juice		\$3.50
78	Jug of Soft drink		\$7.50
79	Lemon Lime Bitters/Soda water/Mineral Water		\$3.80

## HOT DRINKS

80	Flat white, Cappuccino, Latte		\$3.20
81	Masala Tea	Tea with Chef's very own blended spices	Cup \$3.20 Pot \$5.50
82	Hot Chocolate		\$3.50

## DESSERTS

83	Gulab Jamun		\$2.90
84	Banana Cocktail		\$5.00
85	Mango Kulfi		\$4.50
86	Pistachio Kulfi		\$4.50
87	Gulab Jamun & Ice Cream		\$4.50
88	Vanilla Ice Cream		\$3.00

## KIDS MENU

We have a variety of options your kids will enjoy. Please ask your waiter for suggestions.



# EAT IN BANQUETS

## CLASSIC BANQUET

Minimum 2 people

**\$27**

per person

Chef's choice of Special Entree with salad, Beef Vindaloo, Lamb Korma, Butter Chicken, Mixed Vegetable, Flavoured Rice, Plain Rice, Plain Naan, Pappadums, Raita, Mint Sauce, & chefs choice of Dessert

## MINI BANQUET SERVED ON THALI PLATTER

Minimum 2 people

**VEG - \$18.90**

**Choose two curries from:**

Navaratan Kurma, Dhaal, Thadka,  
Aloo Mutter, Veggie Vindaloo

Minimum 2 people

**MEAT - \$20.90**

**Choose two curries from:**

Butter Chicken, Lamb Kurma,  
Beef Vindaloo, Lamb Rogan Josh

**COMES WITH**

Chicken Tikka/Onion Bhaji Pakora, Rice, Plain Naan, Pappadums, Raita, Pickle or Mango Chutney  
Dessert: Gulab Jamun or Rasgulla

## HILLTOP'S ROYAL BANQUET \*NEW\*

Minimum 4 people

**\$34.90**

Per person

**Starters:**

Side Dish Platter

**Entree (with salad):**

Fish Pakora, Chicken Tikka, Paneer Pakora

**Mains:**

Choose one curry each from Chicken, Beef, Seafood, Lamb  
(limit of four choices).

Choice of Biryani - Lamb or Chicken

Basmati rice, Choice from Garlic or Cheese naan

**Dessert:**

Choose from: Kulfi or Gulab Jamun with Ice cream

**Drinks:**

1 Jug soft Drink (Pepsi/Lemonade/Sunkist)

# FROM THE HEART OF THE CHEF...

It was with a passion for cooking that Paul Raj John started HillTop – a family owned & operated business...

From the young age of twelve, Paul developed his cooking skills through his beloved mother, who was the perfect mentor. Originally a professional quality inspector in the engineering field, the appreciation and compliments for Paul's authentic cooking that came from family and friends encouraged him to take a certified course in the catering industry, and finally lead him to open his own restaurant.

For more than ten years, HillTop has been serving its ever growing list of satisfied customers. If you are visiting us for the first time, Paul and the entire HillTop team would like to extend a warm welcome to you and thank you for your visits that has blessed our restaurant. We greatly appreciate any comments and compliments, so that we improve our service.

To your delight, we have upgraded our menu, and bring some fascinating dishes from Malaysia, Singapore, Sri Lanka, Fiji and even South Africa.

HillTop now boasts a private dining room and function hall, for all your parties and corporate functions. In addition to this, we cater for all types of events, and can make menus to suit your choice.'

"If you find our food & service bad please tell us,  
if it's good please tell others."

Thanking you,

Paul Raj John & HillTop Family  
0425 294 108  
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[www.hilltopindianrestaurant.com](http://www.hilltopindianrestaurant.com)

