

DUMPLINGS

12,90€

BAO

NOT DUMPLINGS

8 DUMPLINGS PER SERVE

CHOOSE FILLING: CHOOSE STYLE:



CHICKEN

PAN FRIED DUMPLINGS

Hills signature handmade dumplings with a crispy fried bottom served with our soy chilli dipping sauce. Garnished with spring onions & mung bean sprouts.



VEGAN

NEW SCHOOL

Pan fried handmade dumplings topped with Japanese mayonnaise, coriander, spring onion, chilli & fried shallot. *Vegan mayo available



PORK

SATAY DUMPLINGS

Pan fried handmade dumplings with peanut satay sauce, roasted peanuts, chilli, coriander, crispy fried shallot

BOILED:

PORK WONTON CHILLI

Pork dumplings boiled in chilli soy sauce with spring onions, chilli and pork floss.

MI GORENG WONTONS

Boiled pork dumplings with Indomie style secret sauce, spring onion, chilli, chicharon, crispy fried shallot

DEEP FRIED:

GOLDEN CHICKEN WONTON

Fried chicken wontons, golden egg yolk sauce, onsen egg, chinese sausage crumb and chives.

PAN FRIED:

VEGAN CHIJEU VG

Vegan dumplings, vegan chijeu sauce, roasted corn kernels, spring onions, coriander and furikake.

STEAMED:

PRAWN & CHIVE (4 PIECES)

Prawn & chicken filled dumplings with chives. Served with chinkiang vinegar soy sauce.

CURRY DUMPLINGS

Choose: Fish or Vegan Dumplings Served in a yellow curry sauce with chives and grilled cherry tomato.

BÃO ZI (FILLED BAO):

PORK BAO 12,90€

2 pieces, handmade fluffy steamed bread bun with a sweet'n'sticky pork filling. CHAR SIU BAO

VEGAN BAO 12,90€ VG

2 pieces, with a mushroom, carrot and choy sum filling.

HÀN BÃO BÃO (BAO BURGERS):

CHICKEN BAO BURGER 12,90€

Hills fried chicken, daikon slaw, cheddar, sriracha mayo between a handmade bao bun.

Served with a side of our pickles.

VEGAN BAO BURGER 12,90€ VG

Vegan corn & bean patty, daikon slaw, chijeu sauce, Hills mayo between a handmade bao bun.

Served with a side of our pickles.



HILLS DUMPLINGS
00100

Dishes include a side of rice & salad.

HILLS FRIED CHICKEN 16€

7 herbs and spices fried chicken served with sriracha mayonnaise & sweet hoisin dipping sauce.

CHILLI GREEN BEANS 16€ VG GF

Stir-fried fava bean "meat" with green beans, capsicum, Thai basil in spicy soy sauce.

ALL-IN

DESSERT

Sample the greatest hits Hills has to offer by choosing our all-in set.

REGULAR ALL-IN 29€

Choose 1 plate of dumplings

In addition, the set includes:

- 1 piece of Pork Bao
- Hills Fried Chicken
- Jasmine Steamed Rice
- Daikon & Cucumber Salad

Go Large + 6€*

Increases the portion of dumplings to 12 pieces

VEGAN ALL-IN 29€

Choose 1 plate of dumplings

In addition, the set includes:

- 1 piece of Vegan Bao
- Portobello & Tofu
- Jasmine Steamed Rice
- Daikon & Cucumber Salad

Go Large + 6€*

Increases the portion of dumplings to 12 pieces

*go large option is 6 pieces if you select prawn & chive dumplings

MANGO BANGO

9€ GF VG

Mango parfait, coconut sorbet, roasted biscuit crumb, meringue shards

NUTELLA DUMPLINGS 9€

Crispy dumplings with a soft gooey Nutella filling served with strawberry and icing sugar.

BANANAS FOSTER GF 9€

Milk ice cream, brown sugar bananas with rum, caramel sauce & biscuit crumb.

ICE CREAM 5€

Locally made ice-cream, flavours:
Milk
Coconut (vg)
Rhubarb (vg)

*ice-creams are lactose-free

SIDES

RICE & SALAD 5€ VG GF

A serving of steamed jasmine rice and our Hills daikon & cucumber slaw and soy dipping sauce.

*contains coriander

CORN COBS 7€ VG

Grilled corn cobs, "cheese" chijeu sauce, furikake, crispy fried shallots and chives.

PLANTAIN CHIPS 5€ VG

Thin sliced plantain chips with sriracha mayo dipping sauce.

PICKLES 5€ VG GF

Daikon, carrot, cucumber, garlic, chilli, sichuan peppercorn.

COCKTAILS

11€

The theme of this season's cocktail list is "classic cocktails you've heard of with a Hills Dumplings twist"



BRIGHT & BREEZY vg
Inspired by: Dark & Stormy
Rum + falernum + ginger + citrus + bitters



DRY WHITE FIZZ
Inspired by: White Negroni / Gin Fizz
Konepaja Distillery's Rooftop Gin
+ dry vermouth + citrus + foam + soda



WALLBANGER
Inspired by: Harvey Wallbanger
Vodka + vanilla + orange + foam



TEX'S ICE TEA vg
Inspired by: Texas Ice Tea
Bourbon + peach + apricot
+ lemon + black tea



RYEBULL vg
Inspired by: Bramble / Algonquin
Rye Whiskey + blackberry
+ pineapple + lemon + bitters



OAXACA PALOMA vg
Inspired by: Paloma
Chilli infused Mezcal + grapefruit + agave + lime + tonic



HONEY I'M HOME
Inspired by: Bee's Knees
Konepaja Distillery's Rooftop Gin
+ honey + citrus + lavender + Earl Grey tea



AZTEC SIDECAR vg
Inspired by: Sidecar
Pisco + orange + citrus
+ Aztec chocolate bitters

MOCKTAILS

MAMA'S LEMONADE 6€
Thyme + Lemon + Rose Water

GARDEN PARTY 7€
Apple + Honey + Lime + Celery

BERRY THYME 7€
Blueberry + Cranberry + Thyme
+ Bitters

SODA 4,50€
Pepsi, Pepsi Max, Ginger Ale, Vichy



DRINKS MENU
@HILLSDUMPLINGS

HILLS
DUMPLINGS

WINE



GLASS
12CL - 10€
16CL - 13,30€



BOTTLE
56€

SPARKLING WINES

CHARLES ROUX
BLANC DE BLANCS BRUT
Burgundy, France

ROSÉ WINES

CHÂTEAU SAINT-ROUX
ROSÉ
Provence, France

WHITE WINES

STURMWOLKEN
RIESLING
Pfalz, Germany
WINZER KREMS
GRÜNER VELTLINER BIO vg
Kremstal, Austria
PARAJES DEL VALLE
MACABEO ECOLOGICO vg
Jumilla, Spain
WEINGUT FOGT ONKEL DOKTOR
SCHEUREBE, RIESLING vg
Rheinhessen, Germany

RED WINES

LES CHIENS
GRENACHE NOIR, CALADOC
Languedoc-Roussillon, France
TAGARO PASSO DEL SUD
APPASSIMENTO
Puglia, Italy
--- Bottle only ---
ARTEVINO RIOJA VINÄ FORONDA SALBIDE
TEMPRANILLO
Rioja, Spain
IL FALCHETTO
BARBERA D'ASTI LA MATA vg
Piedmont, Italy

BEER

DRAFT BEERS- 40cl
HEINEKEN LAGER 9,50€
LAGUNITAS IPA 9,50€
BOTTLED BEERS 9€
SAPPORO
TSINGTAO
SAN MIGUEL ZERO 7€
(NON. ALC.)
CIDER
HAPPY JOE 9€

RICE WINE

JINRO SOJU (35CL) 25€
TAHREI JUNMAI SAKE (18CL) 15€
GENSHU UMESHU (8CL) 10€
(Dessert Plum Wine)

COFFEE

TEA- OOLONG, BLACK 4€
ESPRESSO
ESPRESSO / DOPIO 3,20€ / 3,90€
BARISTA COFFEES 4,50€ / 5,20€
AMERICANO 3,90€