

Welcome

We invite you to share our passion,
and journey through
our menu inspired by

FOOD FROM AROUND THE WORLD.

Our menu is made from

WHOLESOME PRODUCE,

carefully selected for you,
we believe that there is
something for everyone.

THE SHARMA FAMILY

DEGANT™

UNI HILL

BREAKFAST MENU

EGGS ANY WAY 🌱	10.9
<i>Eggs cooked any way on Degani toast your choice of Poached 1393kJ, Scrambled 1541kJ or Fried 1431kJ</i>	
BACON & EGGS	12.9
<i>Bacon & eggs cooked any way on Degani toast</i>	
DEGANI BIG BREAKFAST	4765kJ 21.9
<i>Eggs any way, bacon, sautéed mushrooms, grilled tomato, lamb & rosemary sausage on toast</i>	
DEGANI VEGGIE HILL BREAKFAST 🌱	1543kJ 20.9
<i>Poached eggs served on a potato rostie with grilled asparagus, cherry tomato, pumpkin, walnut & grilled haloumi, finished with roasted pumpkin & sunflower seeds</i>	
AUSSIE BREAKFAST	18.5
<i>Bacon & eggs cooked the way you like with homemade mixed baked beans, lamb & rosemary sausage & hash brown</i>	
MEXICAN BREAKY	17.5
<i>Poached eggs with a grilled corn, white bean & avocado salsa with haloumi & grilled Ciabatta bread</i>	
EGGS BENEDICT	3751kJ 16.9
<i>Poached eggs, Virginian ham & hollandaise sauce on toast</i>	
EGGS OCEANIC	18.9
<i>Poached eggs served on top of a potato rostie with smoked salmon, topped with hollandaise sauce & a tomato & avocado salsa</i>	
SMASHED AVO & EGGS 🌱	1540kJ 17.9
<i>Poached eggs on a homemade smashed avocado mix served with feta, lime & rocket</i>	
CHEF SPECIAL BREAKY	18.5
<i>Scrambled eggs with pork chorizo, spring onion, chilli, garlic & finished with feta on toast</i>	
SPANISH OMELETTE	3112kJ 17.9
<i>Tossed with pork chorizo sausage, Spanish onion, capsicum & cheese on toast</i>	
GREEK OMELETTE 🌱	17.5
<i>With red peppers, garlic, kalamata olives, oregano, mozzarella & feta cheese on toast</i>	
HMT OMELETTE	2261kJ 17.5
<i>Ham, mushrooms, tomato and mozzarella cheese on toast</i>	
EGG & BACON FOCACCIA / SANDWICH	10.9
GRANOLA 🌱	13.5
<i>Mixed seeds & nuts including pumpkin, sunflower, cashews, walnuts & coconut served with berry yoghurt</i>	
2 STACK PANCAKES WITH MAPLE SYRUP 🌱	2747kJ 14.9
<i>Mixed Berry Sauce / Fresh Sliced Banana Extra 3.5</i>	
FRENCH TOAST WITH MAPLE SYRUP 🌱	2435kJ 14.5
<i>Pieces of Brioche coated in egg & cinnamon served on a puree of apricot & mango with maple syrup, finished with mixed granola, fresh ricotta, honey & lavender mix</i>	
RAISIN TOAST 🌱 1139kJ	6.9
DEGANI TOAST WITH SPREADS 🌱	4
DEGANI CROISSANT WITH JAM 🌱	4.5
DEGANI CROISSANT WITH CHEESE & HAM	8.5
DEGANI CROISSANT WITH HAM, CHEESE & TOMATO	8.9

EXTRAS

Hollandaise **2** Hash Browns • Spinach • Tomato • Grilled Onion **3** Mushrooms • Mixed Baked Beans • Sausage •
Gluten Free Bread **3.5** Bacon • Asparagus **4** Avocado **4.5** Smoked Salmon **5.5**



Vegetarian 🌱 Gluten Free 🌾 Please ask our friendly staff if you like your favourite dish to be gluten free.
The average adult daily energy intake is 8,700kJ. All items available for dine-in or take-away.

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STARTERS

LUNCH FROM 11AM

SOUP OF THE DAY	10.5
<i>With Degani bread</i>	
TOMATO & BASIL BRUSCHETTA 🌿	1502kJ 14.9
<i>With spanish onion pesto oil & shaved parmesan cheese</i>	
TRIO OF DIPS 🌿	14.5
<i>Served with warm Degani Ciabatta bread</i>	
SEASONED WEDGES 🌿	10.9
<i>Served with sweet chilli sauce & sour cream</i>	
SPICED SWEET POTATO WEDGES 🌿	13.5
<i>With garlic aioli</i>	
BOWL OF FRIES 🌿	7.5
GRILLED SAGANAKI CHEESE 🌿	14.9
<i>With balsamic glaze & wild rocket</i>	
GRILLED CALAMARI	16.9 Main 26.9
<i>Served with orange, fennel, avocado, cashew & radish salad</i>	

SALADS

ADD TO ANY SALAD CHICKEN 7.5 • CALAMARI 8 • LAMB 10.5 • PRAWNS 11.5

PUMPKIN & CASHEW 🌿🌿	19.5
<i>With beetroot, spinach, bell peppers & crumbled feta & balsamic dressing</i>	
GREEK SALAD	17.5
<i>Cucumber, spanish onion, tomato, kalamata olives, peppers, Espiros feta finished with olive oil, lemon & oregano</i>	
SALT & PEPPER CALAMARI	2044kJ 21.5
<i>Lightly fried calamari on a green salad & bell peppers with lemon, dill & mustard dressing</i>	
THAI BEEF SALAD	1070kJ 22.9
<i>Thin sliced Black Angus beef, Asian coleslaw, tofu with a lemongrass, ginger & lime dressing, garnished with crispy wontons</i>	
QUINOA SALAD 🌿	20.9
<i>With beetroot, pumpkin, pomegranate, walnut, rocket & grilled haloumi cheese finished with silken tofu</i>	
WARMED CANNELLINI BEAN 🌿	20.9
<i>With brown rice & barley salad in a Harisa dressing finished with grilled haloumi cheese</i>	
CAJUN CHICKEN MANGO & AVOCADO SALAD	23.5
<i>With prosciutto, walnut, radish & rocket, & a pomegranate dressing</i>	
CAESAR SALAD 2004kJ	17.5
<i>Cos, bacon, garlic croutons, shaved parmesan, poached egg, anchovies & creamy a egg dressing</i>	



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PASTA

CHOICE OF FETTUCCINE, SPAGHETTI, PENNE, TORTELLINI OR PAPPARDELLE (GNOCCHI EXTRA 3)

CARBONARA	3027kJ	17.9
<i>Smoked bacon, onion & mushrooms in a creamy white wine sauce with parmesan</i>		
BOLOGNESE	1742kJ	16.9
<i>Rich hearty meat sauce with herbs & parmesan</i>		
MARINARA PESCATORE		25.9
<i>Fresh selection of seafood in a rich tomato sauce with chilli & fine herbs</i>		
HOME MADE BEEF LASAGNE		18.9
<i>Layers of home made beef bolognaise with mozzarella cheese, served in a hot clay pot & topped with fresh rocket & shaved parmesan cheese</i>		
PAPPARDELLE CHICKEN		23.9
<i>With asparagus & cherry tomato in a creamy basil pesto sauce finished with shaved parmesan</i>		
HOME MADE POTATO LEMON GNOCCHI		23.9
<i>With pumpkin, cherry tomato, spinach, pinenuts all in a creamy semi-dried tomato pesto with crumbled feta</i>		

RISOTTO

PAELLA		25.9
<i>With pork chorizo sausage, prawns, chicken, mussels, chilli & peas baked in a saffron broth</i>		
CHICKEN LEEK & PANCETTA		23.9
<i>Tossed with mushrooms, spinach, brie cheese & tarragon finished with white truffle olive oil</i>		
PESCATORE		25.9
<i>Fresh selection of seafood in a rich tomato sauce with chilli & fine herbs</i>		
VEGETARIAN RISOTTO		22.9
<i>With roasted asparagus, pumpkin, cherry tomato all baked with gorgonzola cheese</i>		



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MAINS

BLACK ANGUS STRIPLOIN STEAK	34.5
<i>300gm char grilled the way you like & served with warm kipfler potato, beetroot & green bean salad, grilled saganaki & a mushroom red wine sauce</i>	
CHICKEN PARMIGANA	3217kJ 25.9
<i>Panko crumbed breast topped with Napoli & mozzarella cheese served with steak fries & salad</i>	
LAMB or CHICKEN BROCHETTE	25.9
<i>Your choice, diced & skewered served with chips, Greek salad, pita bread & tzatziki</i>	
ANGUS STEAK SANDWICH	2703kJ 21.9
<i>Toasted Ciabatta bread, caramelized onion, tomato, cheese, lettuce served with tomato relish & steak fries</i>	
BEEF BURGER	4437kJ 21.5
<i>Toasted Brioche bun, fresh tomato, caramelized onion, bacon, cheese, lettuce & tomato relish served with steak fries</i>	
CHICKEN BURGER	20.9
<i>Toasted Brioche bun with lettuce, avocado, cheese, tomato, bacon & aioli served with steak fries</i>	
CHICKEN SCHNITZEL SANDWICH	15.5
<i>Toasted Ciabatta bread, cheese, caramelized onions, lettuce, tomato, pesto mayo served with chips</i>	
BLT	2343kJ 16.9
<i>Bacon, lettuce, tomato & pesto mayo in a toasted Ciabatta bread served with chips</i>	
VEGGIE STACK	21.5
<i>Brown rice & barley cooked in smoked paprika relish layered with Mediterranean vegetables, grilled haloumi cheese & salsa verde</i>	

KIDS MENU

12 YEARS OR YOUNGER

BREAKFAST

KIDS BIG BREAKY	12.9
<i>Eggs the way you like with bacon & sausage served on thin toast</i>	
KIDS EGGS ON TOAST	1360kJ 8.9
<i>Served on thin toast</i>	

LUNCH

CHEESEBURGER & CHIPS	2691kJ 10.9
CALAMARI & CHIPS	10.9



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DRINKS

COFFEE	SHAKES & SPIDERS
<i>Short Black 142kJ • Short Macchiato 228kJ</i> <i>Piccolo • Long Macchiato</i> 3.8	MILKSHAKES 6 <i>Chocolate • Strawberry • Vanilla • Caramel • Banana</i>
Reg 4 Lrg 4.5 <i>Latte 841kJ • Cappuccino 827kJ • Flat White 841kJ • Long Black 142kJ • Mochacino 1338kJ • Mocha Latte</i>	SPIDERS 6.5 <i>Orange • Cola • Lemonade • Raspberry</i>
<i>Double Espresso</i> 3.8 <i>Hot Chocolate</i> Reg 4 Lrg 4.5 <i>Chai Latte 1395kJ</i> Reg 4 Lrg 4.5 <i>Affogato</i> 4.5	ICED DRINKS <i>Made with ice cream and cream</i>
EXTRAS <i>Soy, Almond Milk 1 Decaf .5 Strong .5</i>	ICED COFFEE 6.5 ICED MOCHA 6.5 ICED CHOCOLATE 6.5
TEA DROP TEA	JUICE
TEA 3.5 <i>English Breakfast • Earl Grey • Green • Peppermint</i> <i>Chamomile • Chai • Lemongrass & Ginger</i>	<i>Pineapple • Orange</i> Sml 3.5 Lrg 4.5 <i>Apple • Cranberry</i> <i>Fresh Juice</i> 7.5

COLD BEVERAGES

MINERAL WATER <i>Mineral Water</i> 4.5 <i>Flavoured Mineral Water</i> 4.5	AQUA PANNA (STILL WATER) <i>500ml</i> 4 <i>1L</i> 7
SAN PELLEGRINO <i>250ml</i> 4 <i>750ml</i> 8.5	LEMON, LIME & BITTERS 5 SODA, LIME & BITTERS 5
<i>Chinotto • Aranciata • Limonata • Aranciata Rosso</i> 4.5	SOFT DRINKS 4 <i>Coke • Diet Coke • Coke Zero • Fanta • Lift • Sprite • Pepsi</i> <i>Pepsi Max • Soda Water • Tonic Water • Ginger Ale</i>



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