

HIGH ST. HOTEL

SNACKS

Oysters	
Natural	5
Kilpatrick	6.5
House pickles GF	8
Mixed olives	11
Beef brisket croquettes, panko-crumb, pickled mustard mayo, parmesan	15
Wild mushroom arancini, truffle mayo, Grana Padano V, VGO	14

SMALL PLATES

Focaccia, whipped ricotta, chilli fennel oil V, GFO	20
Humble Pleasures halloumi, compressed rockmelon, lemon thyme & honey glaze	23
Lamb skewers, chimichurri, burnt lime GF	19
Loaded skin on fries, bacon bits and melted cheese LG	17
Vegetable spring rolls, cos lettuce, Nam Jim sauce VG	19
Salt & pepper calamari, pickled fennel, aioli DF, GFO	23
Fried chicken, HSH special sauce, house pickles, ranch dressing LG	22
Fish tacos, beer battered fish, creamy slaw, flour tortilla, cheese, Pico de Gallo, burnt lime GFO	19

MR WORLD WILD & PARMA

MONDAYS \$20

FROM 4PM
TRIVIA

ALL PUB CLASSICS

TUESDAYS \$20

FROM 4PM
CINEMA

STEAK FRITES

WEDNESDAYS \$25

FROM 4PM
POKER

STEAK & GUINNESS PIE

THURSDAYS \$20

FROM 4PM
LIVE MUSIC

ROTISSERIE ROAST

SUNDAYS \$25

FROM 12PM UNTIL SOLD OUT

LUNCH FAVS & PINT

MONDAY - FRIDAY \$25

FROM 12PM - 3PM

PUB CLASSICS

Chicken parma, Napoli, mozzarella, ham, skin on fries & house salad	34
Chicken schnitzel, skin on fries, house salad, gravy	32
Fish & chips, tartare, skin on fries, house salad, lemon DF	33
Bangers & mash, pork & fennel sausage, creamy mash, peas & onion gravy GF	29
Cheeseburger, wagyu beef, lettuce, tomato, pickle, cheese, HSH special sauce, skin on fries GFO	29
Double deluxe cheeseburger, double wagyu beef, bacon, lettuce, tomato, pickle, double cheese, HSH special sauce, skin on fries GFO	34
Fried chicken burger, house slaw, cheese, jalapeno, HSH special sauce, skin on fries	29

MAINS

Beef & Guinness pie, creamy mash, peas & gravy	34
Baked gnocchi, sugo, mozzarella, basil, parmesan GFO	36
Prawn & chorizo linguini, confit garlic, sugo, fresh herbs, white wine, pickled chilli	38
Braised lamb shank, tomato and herbs, buttered beans, sweet potato mash GF	36
Beef salad, grilled porterhouse, crunchy slaw, dried shallots, herbs, fresh chilli, onion, fried noodles and Nam Jim sauce GFO, DF, VGO	32
Chicken Caesar salad, cos lettuce, grilled chicken, crispy bacon, croutons, parmesan, boiled egg GFO	32

GRILL

All steaks are grass-fed, served with skin-on fries, salad & sauce

Porterhouse 300g Tasmania Vintage Galiciana LG	51
Scotch Fillet 300g Bass Strait LG	57
Grilled half chicken LG	38

Sauces

Red wine | GF Mushroom | GF Peppercorn | GF

SIDES

Skin-on fries, smoked aioli LG	14
Creamy mash, parmesan GF	14
Mixed leaf salad, radish, pickled onion, cherry tomato, soft herbs GF	12
Char-grilled greens, chimichurri, whipped ricotta GF	14

DESSERTS

Ice cream & sorbet selection GF, CBDF	
1 scoop	5
2 scoops	9
3 scoops	12
Warm chocolate brownie, vanilla ice cream, chocolate fudge sauce GF	14
Sticky date pudding, butterscotch sauce & vanilla ice cream	14

Please inform a team member if you have any allergies. Whilst we do our very best to accommodate, we cannot guarantee that trace elements will not be present.

V: Vegetarian | VG: Vegan | LG: Low Gluten | GF: Gluten Free | GFO: Gluten Free Option | DF: Dairy Free| CBDF: Can be made Dairy Free)

All credit, debit card and Me&u mobile order transactions incur a bank surcharge fee of 1.1% + GST. EFTPOS and The Pass transactions are surcharge free. All public holidays will incur a 15% surcharge and 10% surcharge on Sunday.

TAPS

BEER	POT	SCH	PINT
Carlton	7.5	11	15
Stone & Wood	8.5	12.5	17
Balter XPA	8.5	12.5	17
Guinness	8.5	12.5	17
Great Northern	7.5	11	15
Asahi Super Dry	9.5	14	18
Peroni	9.5	13.5	18
Heineken	9.5	13.5	18
Carlton Dry 3.5%	7.5	11	15
Kirin	8.5	12.5	17
Somersby apple cider	7.5	11	15
Hard Rated Lemon (zero sugar)	9.5	13.5	18
Hard Rated Orange	9.5	13.5	18

CANS/BOTTLES

Melbourne Bitter	12	Victoria Bitter	12
Corona	12	Two Bays Pale Ale	16
Better Beer	12	BV Red Pub Soda	17
Coors	12	BV Passionfruit	17

HAPPY HOUR

EVERYDAY 4PM-6PM

Carlton Pint	9
House Pour Spirits	9
HSH Wine	9
Aperol Spritz	9

NON ALC

Soft Drinks	5
Juice	6
Strangelove Sparkling Water 750ml	12
Asahi Super Dry 0.0%	12
Altina Sansgria 0.0%	12
Altina Le Blanc 0.0%	12

SPIRITS

VODKA	WHISKY
Smirnoff 15	Johnnie Red 15
Grey Goose 17	Chivas 16
Belvedere 16	Glenfiddich 19
GIN	Laphroaig 22
Gordons 15	Macallan 12 27
Bombay 15	Jameson 14
Four Pillars 16	Starward 17
Four Pillars 16	Toki 18
Bloody Shiraz	TEQUILA
Hendricks 17	El Jimador 15
Ink 18	Patron 18
BOURBON	Don Julio 17
Jim Beam 15	Espolon 17
Jack Daniel's 16	Clase Azul 45
Canadian Club 15	SPICED RUM
Makers Mark 16	Captain Morgan 15
Woodford 17	Kraken 16
Elijah Craig 18	Mount Gay 17
	Appleton 17

COCKTAILS

CREATIONS	MARGARITAS
High St Gin Spice 23	Classic 23
Dirty Blonde 23	Tommys 23
Enzoni 23	Coconut 23
Windsor Warmth 25	Spicy 23
Elderflower Sour 23	Mezcal 25
Espresso Martini 23	
South Side 23	
Aperol Spritz 20	
Limoncello Spritz 20	

WINES

CHAMPAGNE & SPARKLING	SM	LG	BT
NV Pierre Mignon Reserve Brut Epernay, FRA	27		145
NV HSH Prosecco King Valley, VIC	13		65
NV Dunes & Greene Prosecco South Australia	16		78
WHITE			
'24 Small Wonder 'Landscape' Riesling Tamar Valley, TAS	16	26	78
'24 821 South Sauvignon Blanc Marlborough, NZ	14	24	68
'25 Dottie Lane Sauvignon Blanc Multi Regional, AUS	13	22	65
'25 HSH Pinot Grigio King Valley, VIC	13	22	65
'24 Le Pezze Pinot Grigio Veneto, IT	16	26	78
'24 Coffele Castel 'Cerino' Soave Veneto, IT	17	28	83
'22 Jackson Brooke Chardonnay Henty, VIC	16	26	78
ROSÉ			
'25 Heart Will Play Rose Multi Regional, AUS	13	22	65
'24 Maison Française Pays d'OC Rosé Languedoc, FRA	16	26	78
RED			
'24 HSH Pinot Noir Regional, VIC	13	22	65
'24 Vinfolk Pinot Noir Yarra Valley, VIC	17	28	83
'23 Hewitson 'Miss Harry' GSM Barossa Valley, SA	16	26	78
'22 De' Vasari Organic Chianti DOCG Tuscany, IT	18	30	85
'23 Vasse Felix 'Filius' Cabernet Merlot Margaret River, WA	17	28	83
'25 Henry & Hunter Shiraz Cabernet Multi Regional, AUS	13	22	65
'23 Torzi Matthews DJ Shiraz Barossa Valley, SA	16	26	78

All classic cocktails available upon request.