

SNACKS

Oysters GF DF A	
Natural	5.5
Kilpatrick	6.5
Marinated Olives GF V VG	11
Garlic Bread V	12
Chicken & Jalapeño Croquettes	15
Panko crumb, pulled chicken, jalapeño, harissa mayo, Parmesan	
Wild Mushroom Arancini V	14
Truffle mayo, Grana Padano	
Potato Cakes	16
Crème fraîche, avruga	

SMALL PLATES

Focaccia V CBGF	20
Whipped ricotta, sundried tomato, herb oil	
Karaage Chicken	23
Gochujang glaze, seaweed salad, smoked mayo	
Fried Halloumi LG CBGF	23
Compressed watermelon, lemon thyme, honey glaze	
Beef Skewers GF DF	19
Chimichurri, sunchoke chips	
Pan-Seared Octopus CBGF M	24
Cannellini purée, harissa, focaccia	
Vegetable Spring Rolls V VG	19
Lettuce, nam jim sauce	
Stuffed Zucchini Blossom M	21
Tempura-battered zucchini flower, prawn mousse, romesco sauce	
Nachos GF V	24
Corn chips, melted cheese, bean salsa, jalapeño, sour cream, guacamole	
Calamari CBGF DF M	23
House pickle, smoked mayo, lemon	

HIGH ST. HOTEL

PUB CLASSICS

Fish & Chips CBGF DF A	34
House salad, tartare sauce, skin-on fries, lemon	
Chicken Parma	34
Napoli sauce, mozzarella, aged ham, skin-on fries, house salad	
Chicken Schnitzel DF	32
Skin-on fries, house salad, gravy	
Wagyu Cheeseburger CBGF	30
Lettuce, tomato, bacon, pickle, cheese, HSH special sauce, skin-on fries	
Add double patty	+7
Fried Chicken Burger	30
Lettuce, cheese, jalapeño, spicy mayo, skin-on fries	
Steak Sandwich	34
Grilled Porterhouse, Turkish bread, Swiss cheese, lettuce, tomato, mustard mayo, skin-on fries	

MAINS

Beef & Guinness Pie	34
Chips, garden salad, gravy	
Roast Chicken GF	38
Preserved lemon, baby capers, Tuscan cabbage, red wine jus, pickled chilli, roasted potatoes	
Barramundi GF DF A	39
Salt Water Barramundi, charred greens, romesco sauce	
Pesto Gnocchi GF V	36
Pea purée, snow peas, pesto, Grana Padano	
Prawn and Chorizo linguini M	38
Confit garlic, chilli, white wine, sugo, herbs, Pangrattato	

GRILL

All Steaks are Vintage Beef, 100% grass-fed, served with house salad, skin-on fries & your choice of sauce.

Scotch Fillet 300g LG	59
Porterhouse 250g LG	48
Pork Cutlet 300g LG	44

Sauces
Red Wine Pepper Gravy Mustard

SIDES

Skin-on Fries, Aioli LG	14
Mix leaf Salad GF	14
Roast Chat Potatoes VG GF DF	16
Charred Greens GF V CBVG	16
Whipped ricotta, chimichurri	

SALADS

Chilli Beef Salad CBGF DF VO VGO	32
Beef striploin, Asian slaw, chilli, soft herbs, onion, nam jim sauce, crispy noodles, dried shallot	
Caesar Salad CBGF	27
Cos lettuce, croutons, crispy bacon, soft-boiled eggs, Parmesan	
Add chicken	+6
Add fried calamari	+8
Add halloumi	+8
Lamb Salad	32
Grilled lamb, spiced couscous, rocket, dried apricot, sultanas, yoghurt dressing	

MR WORLD WIDE & PARMA

MONDAYS \$20

FROM 4PM

TRIVIA

ALL PUB CLASSICS

TUESDAYS \$20

FROM 4PM

LOCALS NIGHT

STEAK FRITES

WEDNESDAYS \$25

FROM 4PM

MEAT TRAY RAFFLE

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

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 | GF: Gluten Free | DF: Dairy Free | LG: Low Gluten | CB: Can Be Made | CBGF: Can Be Made Gluten Free | CBVG: Can Be Made Vegan | VO: Vegetarian Option | VGO: Vegan Option | DFO: Dairy Free Option
A: Australian Seafood | M: Australian and Imported Seafood. 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	8	12	16
Stone & Wood	9	13	17.5
Balter XPA	9	13	17.5
Guinness	9	13	17.5
Hahn Super Dry	6.5	10	13
Great Northern	7.5	11	15
Asahi Super Dry	9.5	14	18
Heineken	9.5	13.5	18
Carlton Dry 3.5%	7.5	11	15
Kirin	9	13	17.5
Somersby apple cider	7.5	11	15
Hard Rated Lemon Lime (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 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			
Dirty Blonde			24
Vanilla Vodka, White Chocolate, Grapefruit, Passionfruit, Lime			
Rosemary Gimlet			24
Gin, Lime, Rosemary, Basil, Sugar			
Mandarin Sour			24
Mandarin Liqueur, Aperol, Lemon, Sugar			
Ginger & Jalapeño Paloma			24
Tequila, Ginger, Jalapeño, Lime			
Spiced Negroni			24
House Spiced Gin, Campari, Sweet Vermouth			
CLASSICS			
Margarita	24	Cosmopolitan	24
Negroni	24	Southside	24
Espresso Martini	24	Aperol Sprutz	20
Amaretto Sour	24	Limoncello Spritz	20

WINES

CHAMPAGNE & SPARKLING	SM	LG	BT
NV Pierre Mignon Reserve Brut Epernay, FRA	27		145
NV HSH Prosecco King Valley, VIC	14		65
NV Dunes & Greene Prosecco South Australia	16		78
WHITE			
'24 Small Wonder 'Landscape' Riesling Tamar Valley, TAS	16	26	78
'26 HSH Chardonnay South Eastern Australia	14	22	65
'24 821 South Sauvignon Blanc Marlborough, NZ	15	24	68
'25 Dottie Lane Sauvignon Blanc Multi Regional, AUS	14	22	65
'25 Alois Lageder Pinot Grigio delle Venezie DOC Alto Adige, IT	17	28	83
'25 HSH Pinot Grigio King Valley, VIC	14	22	65
'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	14	22	65
'24 Maison Française Pays d'OC Rosé Languedoc, FRA	16	26	78
RED			
'24 HSH Pinot Noir Regional, VIC	14	22	65
'24 Vinfolk Pinot Noir Yarra Valley, VIC	17	28	83
'22 De' Vasari Organic Chianti DOCG Tuscany, IT	18	30	85
'23 Vasse Felix 'Filius' Cabernet Merlot Margaret River, WA	17	28	83
'23 Torzi Matthews DJ Shiraz Barossa Valley, SA	16	26	78

All classic cocktails available upon request.