

STARTERS

- Rustic Sourdough Cob (V) Stuffed with roasted garlic and herb butter – 10
- Confit Garlic Pizza (V) with parmesan, mozzarella and fresh herbs – 10 (GF available, Add 4)
- Jalapeno Poppers (V) Crispy fried stuffed jalapenos (4) with roasted red pepper sauce – 12
- Jay Jay's Vietnamese Spring Rolls (V) House made vegetarian spring rolls (4) with Nuoc Mam dipping sauce – 12
- Chicken Dumplings Steamed chicken dumplings (4) in our Chinese chicken broth – 13
- Kangaroo Tasting Plate Mountain pepper spiced kangaroo chargrilled rare, beetroot relish, grilled house made sourdough and Pistachio dukkah (GF available) – 15
- HGH "Korean Fried Chicken" (GF) Halls Gap Hotel inspired Korean fried chicken tossed in our sticky, sweet, spicy sauce – 13
- The Dirtiest Fries Topped with crispy bacon, melted cheese and roasted garlic aioli – 12

PIZZA (11") GF base available – Add 4

- Ham + Pineapple
Mozzarella, fresh herbs, parmesan 20
- Smokey BBQ Chicken
Mozzarella, chicken, smokey BBQ sauce, fire roasted capsicum, mushrooms, red onion, parsley 20
- Roasted Pumpkin (V)
Mozzarella, slow roasted pumpkin, Persian feta, greens, red wine caramel 20
- Vegan (V, VEG)
Sweet potato, mushroom, capsicum, olives, red onion, spinach, toasted pine nuts, tahini dressing 20
- Capricciosa
Mozzarella, mushroom, olives, prosciutto, mild salami, basil 22
- Carnivore
Mozzarella, crispy bacon, pulled beef, salami, ham 22
- Chilli Garlic Prawn + Salami
Napoli sauce, mozzarella, confit garlic-rubbed tiger prawns, salami, chilli, garden herbs 22
- Moroccan Lamb
Roasted red pepper hummus, pulled lamb, sumac red onions, cherry tomatoes, roasted capsicum, Persian feta, sambal yoghurt 22
- Margherita
Tomato base, mozzarella, fresh tomato, basil 16

MAIN PLATES

- Maple Roasted Butternut Pumpkin (GF, VEG) Braised biodynamic Mount Zero beluga black lentils, pomegranate, local organic greens, red wine caramel and coconut labneh – 23
- Chicken Schnitzel with chips and house salad – 23
- Chicken Parmigiana with chips and house salad – 26
- Battered Fish + Chips Crispy battered flathead tails with chips, salad and house tartare – 26
- Grilled Chicken Breast (GF) with chargrilled tiger prawn, our garlic mustard cream sauce, Paris style mash and local organic steamed greens – 30
- Pork Belly Porchetta (GF) Oven roasted free range rolled pork belly with garden herbs, caramelised fennel, maple roasted carrot puree, Brussels sprouts, confit apple and sage crisps – 32

- Locally made Gnocchi (V) with wild garlic pesto, vine roasted tomatoes, smoked almonds and Lakeview Organics kale – 25
- 12 Hour Braised Beef Brisket (GF) Local Hopkins River beef brisket, braised with red wine and garden herbs, Paris style mash and local organic steamed greens – 30
- Hopkins River Scotch Fillet (GF) Chargrilled to your liking with choice of thrice-cooked potato wedges and local organic salad or Paris style mash and local organic steamed greens – 36

- Sauces (GF): Peppercorn sauce, Truffled confit garlic butter, Herb gravy, Shiraz jus, Garlic mustard cream sauce – 3
- Braised wild mushrooms – 4
- Mustards: Seeded, Dijon, Hot English Aioli – 1

SIDES

- Bowl of fries With house made garlic aioli – 10
- Salad (GF, V) Shaved parmesan, cherry tomatoes and greens with house dressing – 10
- Greens (GF, V, VEG) Steamed local organic greens tossed with Mount Zero olive oil – 10
- Mash (GF) Paris-style mash potato – 10
- Wedges (V) Thrice cooked house potato wedges – 10

DESSERTS

- Poached pear, local organic rhubarb + brown butter tart with house made toffee apple ice cream – 15
- Warm triple choc brownie with vanilla ice cream, chocolate sauce and Persian fairy floss – 15
- Pistachio + caramelised quince crumble (GF, VEG) with coconut labneh and rose syrup – 15
- Affogato (GF) Coffee supreme espresso, house made vanilla ice cream and Frangelico, Baileys or Kahlua – 15

TAP BEERS

	POT	SCHOONER	PINT
Carlton Draught	5.7	8.5	11.4
Little Creatures Pale Ale	6.3	9.4	12.6
Furphy	6.0	9.0	12.0
White Rabbit Dark Ale	6.3	9.4	12.6
Ironjack Mid Strength Lager	5.5	8.2	11.0
Pipsqueak Apple Cider	6.3	9.4	12.6

BOTTLED BEERS

CASCADE PREMIUM LIGHT	6	PIRATE LIFE IPA	12
BOAGS PREMIUM LIGHT	6	HOP NATION "THE CHOP" IPA	12
GREAT NORTHERN SUPER CRISP	7	MOON DOG PALE ALE	10
VICTORIA BITTER	7	3 RAVENS NEW WORLD IPA	12
MELBOURNE BITTER	7	3 RAVENS JUICY IPA	12
CARLTON DRY	7	MOON DOG LAGER	10
PURE BLONDE	7	BAD SHEPHERD PASSION SOUR	12
CORONA	9	SOMERSBY APPLE/PEAR CIDER	9
GUINNESS	9	FLYING BRICK ORIGINAL CIDER	9
WHITE RABBIT WHITE ALE	9	FLYING BRICK PEAR CIDER	9
STONE & WOOD PACIFIC ALE	10	STRONGBOW ORIGINAL	7

COCKTAILS

Aperol Spritz Aperol, Pizzini prosecco, soda, orange wedge	14
Espresso Martini Absolut vodka, chocolate vodka, Kahlua, espresso	16
Mojito Bacardi, lime, sugar syrup, mint, soda	16
Old Fashioned Makers Mark whiskey, orange bitters, sugar syrup	16
Bloody Sour Four Pillars Bloody Shiraz Gin, lemon juice, sugar syrup, egg white	16
Negroni Campari, Antica Formula sweet vermouth, Bombay gin, orange wedge	16
Long Island Iced Tea Absolut vodka, Don Julio tequila, Bombay gin, Bacardi, Cointreau, cola, lemon	22
Pimms & Lemonade Cucumber, strawberries, mint, orange	14
Punch Jug (5 standard drinks) Bombay gin, dry, lemonade, cucumber, strawberries, lemon, mint	40

FOUR PILLARS PADDLE

3x Four Pillars Gin tasting glasses (15ml)
each served with tonic:

Rare Dry Gin with orange wedge
Navy Strength Gin with lime wedge
Bloody Shiraz Gin with orange wedge

We also offer a range of non-alcoholic beverages including soft drink, juice, and mineral water. Please ask one of our friendly staff for assistance.

SPARKLING

GLASS BOTTLE

Seppelt Fleur de Lys Sparkling NV (GRAMPIANS)	42
Pizzini Prosecco (KING VALLEY)	12 46
Seppelt Great Entertainer Sparkling Shiraz (GRAMPIANS)	10 42
Blue Pyrenees Vintage Brut 2016 (PYRENEES)	49
The Canaletto Prosecco NV (VENEZIA, ITALY)	49
Grampians Estate Rutherford Sparkling Shiraz (GRAMPIANS)	49
Pipers Brook Vintage Brut 2016 (TAS)	60
Moët & Chandon Brut Imperial NV (CHAMPAGNE)	90

WHITE WINE

Best's Great Western Rosé (GRAMPIANS)	12 48
A.T. Richardson Chockstone Riesling (GRAMPIANS)	45
Best's Great Western Riesling (GRAMPIANS)	46
The Hill Sauvignon Blanc (SA/NZ)	39
Black Cottage Sauvignon Blanc (MARLBOROUGH)	10 43
Shaw & Smith Sauvignon Blanc (ADELAIDE HILLS)	50
The Hill Moscato (ADELAIDE)	9 39
A.T. Richardson Chockstone Pinot Gris (GRAMPIANS)	46
Mt Langi Cliff Edge Pinot Gris (GRAMPIANS)	50
Pizzini Pinot Grigio (KING VALLEY)	12 48
Deakin Estate Chardonnay (MURRAY DOWLING)	8 38
Best's Great Western Chardonnay (GRAMPIANS)	48
Giant Steps Chardonnay (YARRA VALLEY)	47

RED WINE

Rising Pinot Noir (YARRA VALLEY)	48
Best's Pinot Noir (GRAMPIANS)	12 48
Norfolk Rise Merlot (MOUNT BENSON, SA)	9 42
Poggio Anima Sangiovese (TUSCANY, ITALY)	46
Pizzini Sangiovese (KING VALLEY)	48
Grampians Estate Mafeking Shiraz (GRAMPIANS)	48
Mt Langi Billi Billi Shiraz (GRAMPIANS)	46
Yangarra Old Vine Grenache (MCLAREN VALE)	50
Best's Great Western Bin 1 Shiraz (GRAMPIANS)	12 50
Mt Langi Cliff Edge Shiraz (GRAMPIANS)	53
Deakin Estate Shiraz (MURRAY DOWLING)	8 38
Montara Cabernet Sauvignon (GRAMPIANS)	10 46
Best's Great Western Cabernet Sauvignon (GRAMPIANS)	50

FORTIFIED + SWEET

GLASS

Campbell's Classic Rutherglen Topaque	9
Campbell's Classic Rutherglen Muscat	9
Galway Pipe Port	9
Penfolds Club Port	6

COFFEE by Coffee Supreme

Short Black 4.0 / Cup 4.2 / Mug 5.5
Soy, Oatmilk – add 70c

TEA by Love Tea – Pot 4.5

English breakfast, Earl Grey, Chamomile, Green, Peppermint, lemongrass + ginger
Koko Deluxe Hot Chocolate – 6

