

MENU

GRAZING BOARDS

Trio of Dips \$19
Choose 3 of the following: Tzatziki, Hummus, Taramasalata, Basil & Pesto, Beetroot
Served with crispy stone baked sourdough

Pork and Duck Terrine \$20
Pork and duck terrine, pickled vegetables, crispy stone baked sourdough

Locally Sourced Cheese Plate \$35
Selection of 3 kinds of gourmet cheeses served with quince paste, dried fruits & crackers

Charcuterie Plate \$38
A selection of locally sourced cured meats, pork and duck terrine, pickled vegetables, sundried tomatoes and gourmet dip served with stone baked sourdough

The Helen's Hill Harvest Board \$65
(serves 4)
We combine the best selections from above & add in a selection of antipasto, served with stone baked sourdough with a selection of crackers

Extras
Gluten-free crackers \$2.00
Extra Bread \$3.00

SMALL BITES

Croquettes \$17
Croquettes served with our house made sriracha aioli - (5) ask staff for current selection

Arancini \$17
Mushroom & white wine arancini, served with garlic aioli (4)

Mexican Pulled Beef Tacos \$17
2 soft shell tacos served with mexican pulled beef, coriander slaw, pico de gallo and avocado crème

Duck Spring Rolls \$17
Crispy spring roll encasing tender Peking duck & vegetables, served with hoisin dipping sauce (4)

Pulled Pork Sliders \$17
Pork shoulder slow cooked in our house made Texas bbq sauce. Served with creamy coleslaw on a milk bun (2)

Salt & Pepper Squid \$19
An all time classic, served with garlic aioli & fresh lemon

Italian Meatballs \$19
Slowcooked meatballs in passata sauce with Tuscan herbs, shaved parmesan & stone baked sourdough

FOR THE KIDS

Chicken Nuggets & Chips \$14

Fish & Chips \$14

Hawaiian Pizza \$15



HELEN'S HILL
SINGLE VINEYARD YARRA VALLEY

MENU

PIZZA AT THE HILL

Garlic Pizza <i>Garlic, oregano, parmesan & buffalo mozzarella</i>	\$18
Three Cheese <i>Parmesan, buffalo mozzarella & cheddar with fresh basil & oregano</i>	\$24
Mushroom <i>Fresh mushrooms, mozzarella, & oregano served with fresh wild rocket and bocconcini & balsamic glaze</i>	\$25
Pumpkin & Pinenuts <i>Chargrilled pumpkin, mozzarella, roasted pinenuts, oregano, served with fresh wild rocket, bocconcini & balsamic glaze</i>	\$25
Mediterranean <i>Fire roasted capsicum, olives, sundried tomatoes, Spanish onion, mozzarella, marinated goats cheese</i>	\$25
Peri Peri Chicken <i>Pulled roast chicken, Spanish onion, fire roasted capsicum with hot perinaise sauce</i>	\$27
Pepperoni <i>Pepperoni, mozzarella, oregano</i>	\$26
Prosciutto & Wild Rocket <i>Shaved prosciutto, rocket, olives, Spanish onion & buffalo mozzarella</i>	\$27
Greek Lamb <i>12 hour slow cooked lamb shoulder, mozzarella, Spanish onion & olives served with marinated goats cheese and tzatziki</i>	\$27
Smokehouse Meat Special <i>Salami, chorizo & smoked ham with onion jam & tagaroshi</i>	\$27

SIDES

Basket of Fries	\$8
Large Bowl of Fries	\$14
Garden Salad <i>Four leaf salad served with cherry tomato, Spanish onion & roasted capsicum with an olive oil & balsamic vinegar dressing</i>	\$15
Rocket Salad <i>Rocket served with pear & shaved parmesan with an olive oil & balsamic vinegar dressing</i>	\$15

DESSERTS

Lemon Meringue Pie <i>An all time summer classic. Served with whipped cream & fresh strawberry</i>	\$16
Churros <i>Spanish style doughnuts served with decadent chocolate sauce</i>	\$16
Sticky Date Pudding <i>Sticky date pudding served with vanilla ice cream</i>	\$16
Vanilla Ice Cream <i>With your choice of chocolate or strawberry topping</i>	\$9
Extras	
Gluten-free pizza base	\$4
Vegan cheese	\$2

*10% Dine in food and beverage surcharge on Sundays

*20% Dine in food and beverage surcharge on Public Holidays