Mmm, pies!

1. Maggie and Kate
2. The Turret Bakehouse
3. Aunty Jacks
4. Nasi Rice
5. Cornerstone Cafe
6. Kilderkin Distillery
7. Roy Hammond
8. Craig's Royal Hotel
9. Lola Ballarat
10. Emma's Bakery
11. Beechworth Bakery
12. 1816 Bakehouse
13. The Yacht Club
14. The Shared Table
15. Sovereign Hill
16. Hop Temple
17. The Buninyong Hotel
18. The Mallow Hotel
19. Market Hotel
20. Hideaway
21. Tuki
22. Grainery Lane
23. Prey
24. Every Little Crumb
25. Dyers Steak Stable
26. The George Hotel
27. Mondegreen Cafe
28. The Salty Sparrow Cafe
29. Yellow Espresso
30. Hydrant Food Hall

It's pie time!

Ballarat's Best Pie is back this August with 30 phenomenal pies vying for top honours.

Take your pick from the lip-smacking line-up of sweet and savoury pies at some of the region's best cafes, restaurants, bakeries and pubs.

ballaratsbestpie.com.au

Vote for People's Choice Pie

Tried a pie that's downright delicious? Now's your chance to help crown your favourite and be in the running to WIN a Ballarat weekend escape (or staycation) worth over $1000!

From 1–31 August, cast your vote for the People's Choice Pie and help decide which creation has won the hearts (and bellies) of pie lovers!

Scan QR code to vote for the People's Choice Pie

Terms and conditions apply, see website for details

V	Vegetarian
P	Pescetarian
N	Nut-free
GF	Gluten-free
GFO	Gluten-free option available

Please note: Information correct at time of printing and may be subject to change. Please check directly with venues for latest details.

Photography by Chris McConville

Ballarat
BRILLIANTLY UNEXPECTED

Pies Pies Pies Pies Pies

Ballarat's Best Pie

1-31 August 2026
ballaratsbestpie.com.au

Savoury pies...

1

Andy's Highland pie at Maggie and Kate (N)
Chicken, leek and traditional black pudding in a Scotch whisky cream.
403 Warrenheip St, Buninyong. Dine-in or takeaway

2

Ballarat beef short rib ragu pie at The Turret Bakehouse
A Tuscan-inspired, slow-braised pie showcasing the best local ingredients.
802 Sturt St, Ballarat. Dine-in or takeaway

3

Chicken parma pie at Aunty Jacks (N)
Aunty Jacks' famous chicken parma wrapped in buttery 1816 Bakehouse pastry and topped with mozzarella velouté.
315-317 Mair St, Ballarat. Dine-in only

4

Curry ayam pie at Nasi Rice (GF)
Malaysian-inspired chicken and potato pie with homemade, gluten-free potato pastry.
916 Howitt St, Wendouree. Dine-in or takeaway

5

Harvest truffle pie at Cornerstone Cafe (V, N)
Potato dauphinoise, truffled leek and mushrooms layered with St George cheese from Goldfields Farmhouse.
206 South St, Ballarat. Dine-in or takeaway

6

Highland bramble lamb pie at Kilderkin Distillery (N)
Bramble gin-infused lamb, blackberries, a touch of honey plus Scottish herbs and spices encased in a shortcrust pastry and accompanied with minted pea mash and a drizzle of gravy.
14A Hill St, Mount Pleasant. Dine-in only

7

Korean beef hand pie at Roy Hammond
Beef short ribs, hoisin, chilli, ginger, rice noodles and shiitake mushrooms encrusted in a crispy pastry.
24-28 Armstrong St Nth, Ballarat. Dine-in only

8

Korean Galbi-jjim pie at Craig's Royal Hotel
Braised beef short rib, root vegetables and savoury braising gravy baked in a crisp pastry.
10 Lydiard St Sth, Ballarat. Dine-in only

9

Lola's surf & turf royale pie at Lola Ballarat
Hopkins River brisket, lobster béarnaise, butter-poached prawns and mushroom and lentil ragù topped with pommes duchesse potatoes.
121 Lydiard St Nth, Ballarat. Dine-in only

10

Meredith Dairy goat deluxe pie at Emma's Bakery
Nepalese-inspired pie with slow-cooked Meredith Dairy goat shoulder, spices and Meredith Dairy goat cheese.
1769 Sturt St, Alfredton. Dine-in or takeaway

11

Prospector's pork & cider pie at Beechworth Bakery
Western Plains pork slow-braised in Daylesford Cider with wholegrain mustard, fragrant herbs and apples. Finished in a rich vegetable sauce with a golden flaky pastry.
6 Grenville St Sth, Ballarat. Dine-in or takeaway

12

Red Luv-a-Duck curry pie at 1816 Bakehouse
Thai-inspired flavours which showcase local duck producer Luv-a-Duck.
18 Armstrong St Nth, Ballarat. Dine-in or takeaway

13

Sailor's Catch at The Yacht Club (P)
Tuki trout and premium seafood in a delicate white wine cream, lifted by Jean-Paul pinot gris and finished with silky Newlyn mashed potatoes.
18 Wendouree Pde, Ballarat. Dine-in only

14

Sher Wagyu Reuben pie at The Shared Table
Braised Wagyu with pastrami flavours, sauerkraut, cheese, dressing and pickles in a rye flour pastry.
317 Learmonth St, Buninyong. Dine-in only

15

Slow-cooked blade steak pepper pie at Sovereign Hill
Goldfields-inspired pie with slow-roasted brisket in a rich peppery sauce and encased in golden pastry.
Bradshaw St, Ballarat. Takeaway only
(Free 10-minute shopper's pass available for one individual per group)

16

Smoked cheeseburger pie at Hop Temple (N)
A truly Southern USA surprise encased in buttery 1816 Bakehouse pastry and topped with house-made roadhouse condiments.
Rear of 24-28 Armstrong St Nth, Ballarat. Dine-in only

17

Sri Lankan chicken curry pie at The Buninyong Hotel
A traditional Sri Lankan curry served in the most Aussie way possible!
508 Warrenheip St, Buninyong. Dine-in only

18

The Mallow duck pithivier at The Mallow Hotel
Golden puff pastry pithivier filled with slow-cooked duck, caramelised brioche, smooth chicken liver parfait and rich onion jam.
20 Skipton St, Ballarat. Dine-in only

19

Market Hotel chimney stack pie at the Market Hotel (N)
Slow-cooked Waubra Wagyu beef, chunky local king brown mushrooms, smoky bacon and Pyrenees red wine encased in golden pastry and finished with a lamb marrow bone.
272 Park St West, Delacombe. Dine-in or takeaway

20

The Old Favourite at Hideaway (GFO)
Ground beef, beef shin and jus with a flaky hybrid pastry lid and classic Aussie base.
69 Water St, Brown Hill. Dine-in or takeaway. Gluten-free option available by request (must be pre-ordered)

21

Tuki rainbow trout escabeche pie at Tuki
Premium rainbow trout on a sweet and sour escabeche sauce and topped with local mashed potatoes.
60 Stoney Rises Rd, Smeaton. Dine-in only

22

Yuzu & wasabi chicken pie at Grainery Lane (N)
A unique Japanese fusion combination topped off with pickled Japanese vegetables and a light yuzu jus.
35 Armstrong St Nth, Ballarat. Dine-in only

Sweet pies...

23

Banana & honey miso caramel gold fever hand pie by Mrs Browne Bakes at Prey (V)
Banana, honey, miso and smoked salt caramelised into a rich filling, encased in a golden crescent pastry and finished with a crisp feuilletine crunch.
6 Lyons St Nth, Ballarat. Dine in, takeaway or selected markets

24

Chocolate, apple & miso caramel pie at Every Little Crumb (V)
Spiced apple & miso caramel filling encased inside Grounded Pleasures Straight Up Cocoa pastry.
96 Humffray St Nth, Ballarat. Takeaway only

25

Dyers Tiddly Oggie at Dyers Steak Stable (V, N)
Sweet rhubarb, custard and a sprinkling of white chocolate, wrapped in shortcrust pastry and served with house-made rhubarb ice cream.
Foundry Way, Ballarat. Dine-in or takeaway

26

Noel's Filipino peach, mango & coconut pie at The George Hotel (V)
Tropical fruit pie brimming with peach, mango and coconut, and served with homemade cheddar cheese ice cream.
27 Lydiard St Nth, Ballarat. Dine-in or takeaway

27

Off The Wagon ice cream pie at Mondegreen Cafe
Sablé biscuit base filled with house-made chocolate ice cream swirled with Mondegreen raspberry jam and chocolate, layered with Grounded Pleasures marshmallows and finished with lightly toasted meringue.
31 Burnbank St, Ballarat. Dine-in or takeaway

28

Pandan flower pie by Flying Chillies at The Salty Sparrow Cafe (V, N)
Asian-inspired open pie layered with butter puff pastry, salted palm sugar caramel, pandan cheesecake plus ube whipped white chocolate ganache, and finished with a coconut mochi.
Rear of 105 Lydiard St Nth, Ballarat. Takeaway and selected markets

29

Struck Gold & It's Sticky pie by Cookie Cult at Yellow Espresso (V, N)
Chocolate chip cookie base topped with sticky date pudding drenched in warm honey caramel and a homemade vanilla custard centre. Sealed with a buttery pie crust top.
13 Sturt St, Ballarat. Dine in, takeaway or selected markets

30

Sweet heat berry pie at Hydrant Food Hall (V)
Dreamy blend of strawberries, rhubarb, ginger, honey and almond cream.
3 McKenzie St, Ballarat. Dine-in or takeaway