

Halls Gap Hotel

WELCOME

At the Halls Gap Hotel, we endeavor to create a warm family-friendly dining experience, using the finest of ingredients, with an emphasis on good wholesome food.

Our organic seasonal vegetables are sourced locally, growing in the fertile rich soils near Lake Fyans.

Our Beef is Certified Premium Black Angus and has a proven reputation for excellence and superior eating quality. The Meat Standards Australia (MSA) grading system guarantees an unrivalled eating experience – every time.

For those who prefer a well-cooked steak the chef recommends our Scotch Fillet due to its marbling and tenderness.

We are uncompromising in only buying the finest of fresh Australian seafood.

During school holidays and public holiday periods there may be a longer waiting time on your food, it is unavoidable in some cases, we thank you for your patience and understanding.

GF gluten free V vegetarian VEG vegan

STARTERS

.....	19
.....	10
.....	8
.....	12
.....	12
.....	10
.....	14
.....	10
.....	12
.....	10
Vietnamese calamari (GF)	
Nuoc Cham dressing and asian salad	14

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STARTERS

Mezze plate (GF, V) selection of cured meats, marinated cheese, sundried tomatoes, olive tapenade and crusty bread (V option with char grilled vegetables)	19
Rustic sourdough cobb stuffed with roasted garlic and herb butter	10
Mount Zero kalamata olives (GF, V) marinated in citrus, garlic and herbs	8
Roasted sweet potato wedges (GF) with persian feta and roasted macadamia nuts	12
Pumpkin + cherry tomato bruschetta (V) with sweet basil pesto	12
Confit garlic pizza (GF AVAIL.) topped with parmesan and mozzarella	10
Smoked salmon (GF AVAIL.) pressed lemon oil, crispy capers and sour dough crisps	14
Dirty fries crispy bacon and cheese melt	10
Cheesy arancini balls spiced tomato aioli, baby rocket and parmesan salad	12
Curried quinoa salad (GF, V, VEG) cucumber mint raita	10
Vietnamese calamari (GF) Nuoc Cham dressing and asian salad	14

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PIZZAS (10" PAN)

Classic Capricciosa mushroom, olives, mild salami, prosciutto, artichoke, basil	22
Smokey BBQ chicken fire roasted capsicum, red onion, dried oregano	20
Ham + Pineapple torn bocconcini, fresh herbs, parmesan	20
Carnivore crispy bacon, ground beef, salami, ham	22
Portobello + Pumpkin kale, cherry tomato, sage pesto	20
Pepperoni hot salami, pepperoni, cherry tomato, continental parsley	22
Lebanese Harissa Minced Lamb with citrus yoghurt	22
Seafood Marinara market fresh fish and shellfish, snipped herbs	22
Confit Duck Leg sweet red onion puree, baby rocket, parmesan	22
Gluten free base available	4

FROM THE CHAR GRILL

Served with today's potatoes and seasonal vegetables or chips and garden salad

Grain fed Ribeye 350gm (GF)	36
Black Angus Porterhouse 300gm (GF)	33
Prime Australian Grass Fed Scotch Fillet 300gm (GF)	33
Grain Fed Beef Rump 200gm (GF)	26
Sauces (GF) whiskey peppercorn, mushroom ragout, shiraz balsamic jus, herb gravy, confit garlic butter, smoked garlic and prosecco cream, chimichurri	3
Mustards horseradish, hot english, dijon, seeded mustard	3

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MAIN PLATES

Vietnamese chilli salted calamari (GF) nuoc cham dipping sauce and asian salad	25
Kangaroo loin (GF) served medium rare marinated in native herbs and spices, glazed dutch carrots, seasonal greens, kipfler potatoes and vintage port jus	30
Saltbush crusted lamb backstrap (GF) char grilled, served medium rare with kipfler potatoes, seasonal greens, redcurrant and red wine reduction	30
Baked honey ginger tofu salad (GF, V, VEG) tri colour quinoa, kale and light dressing	22
Warm superfood salad (GF, V, VEG) roasted sweet potato, organic kale, quinoa, toasted pumpkin seeds and tangy pine nut rocket dressing	22
Summer baby vegetable + lemon risotto (V, VEG)	25
Chicken parmigiana with chips and garden salad	25
Chicken schnitzel with chips and garden salad	22
Battered fish + chips with garden salad and house made tartare	25

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SIDES

Bowl of fries house made sweet chilli mayonnaise	9
Dirty fries crispy bacon and cheese melt	10
Fresh garden salad (GF) with house dressing	9
Olive oil tossed seasonal vegetables (GF)	9
Roasted sweet potato wedges (GF) with persian feta, roast macadamia nuts	12

DESSERTS

Exotic fruit plate (GF, VEG) complimented with homemade mango sorbet	14
Lemon myrtle crème brule (GF AVAIL.) with macadamia cookies	15
Passionfruit + raspberry meringue roulade with roasted almonds	13
White chocolate mascarpone (GF) layered with fresh strawberries and pistachio	13
Warm triple chocolate brownie with chocolate fudge sauce and vanilla ice cream	15
Affogato (GF) espresso, vanilla ice cream and choice of frangelico, baileys, kahlua	15

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BEER + CIDER

From the Tap	Pot	Pint
Carlton Draught	5.2	10.4
White Rabbit Dark Ale	5.7	11.4
Little Creatures Pale Ale	5.7	11.4
Furphy Refreshing Ale	5.5	11
Iron Jack Australian Lager	5	10
Pipsqueak Apple Cider	5.7	11.4

Bottled

Cascade Premium Light	5	Colonial Draught	9
Boags Premium Light	5	Little Creatures Bright Ale	9
Great Northern Original	6	Stone & Wood Pacific Ale	9
Carlton Draught	6	4 Pines Summer Ale	9
VB	6	4 Pines In Season IPA	10
Melbourne Bitter	6	Two Birds Golden Ale	9
Carlton Dry	6	Holgate Mt Macedon Pale Ale	9
Pure Blonde	6	Holgate Temptress Porter	10
Coopers Pale Ale	7	Somersby Apple Cider	8
Coopers Sparkling	8	Somersby Pear Cider	8
Coopers Extra Stout	8	Flying Brick Original Cider	9
Peroni	8	Flying Brick Pear Cider	9
Corona	8	Colonial Bertie Apple Cider	9
Guinness	9	Strongbow Original	7

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WINE

Sparkling	Glass	Bottle
Seppelt Fleur de Lys Sparkling NV (LOCAL)	9	40
Pizzini Prosecco (KING VALLEY)	10	42
Ninth Island NV Sparkling (TAS)		45
Grampians Estate Rutherford Sparkling Shiraz (LOCAL)		48
Grampians Estate Blanc De Blancs (LOCAL)		48
Frogmore Creek Sparkling Cuvee (TAS)		58
Moet Chandon Brut Imperial NV (CHAMPAGNE)		90
Yellow / Pink Piccolo	9	
White		
Best's Great Western Rose (LOCAL)	10	45
Henry Frost Clare Valley Riesling (SA)	9	42
Best's Great Western Riesling (LOCAL)		45
The Hill Sauvignon Blanc (NZ)	8	38
Black Cottage Sauvignon Blanc (NZ)	9	42
Shaw & Smith Sauvignon Blanc (ADELAIDE HILLS)		47
The Hill Moscato (VIC)	8	38
Cool Woods Pinot Gris (SA)	9	42
Mt Langi Cliff Edge Pinot Gris (LOCAL)		44
Pizzini Pinot Grigio (KING VALLEY)	10	42
Stoney Peak Chardonnay (VIC)	7	30
Grampians Estate Mafeking Chardonnay (LOCAL)	10	43
Giant Steps Chardonnay (YARRA VALLEY)		46

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WINE

Red	Glass	Bottle
Sticks Pinot Noir (YARRA VALLEY)	10	42
Nanny Goat Vineyard Pinot Noir (CENTRAL OTAGO)		52
Norfolk Rise Merlot (SA)	9	40
Aquilani Sangiovese (TUSCANY)	9	42
Pizzini Sangiovese (KING VALLEY)		45
Tar & Roses Shiraz (HEATHCOTE)		40
Grampians Estate Mafeking Shiraz (LOCAL)	10	43
Mt Langi Billi Billi Shiraz (LOCAL)		43
Best's Great Western Bin 1 Shiraz (LOCAL)	12	49
Mt Langi Cliff Edge Shiraz (LOCAL)		52
Stoney Peak Shiraz Cabernet (VIC)	7	30
Mojo Cabernet Sauvignon (COONAWARRA)	9	42
Best's Great Western Cabernet Sauvignon (LOCAL)		49

Fortified + Sweet	Glass
Campbell's Classic Rutherglen Topaque	9
Campbell's Classic Rutherglen Muscat	9
Galway Pipe Port	9
Penfolds Club Port	6

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COCKTAILS

Aperol Spritz Aperol, Pizzini prosecco, soda, orange wedge	13
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
Tom Collins Tanqueray gin, lemon, soda, sugar syrup	16
Negroni Campari, sweet vermouth, Bombay gin, orange wedge	14
Long Island Iced Tea Absolut vodka, Bombay gin, Don Julio tequila, Bacardi, Cointreau, cola, lemon	20
Bloody Mary Absolut vodka, tomato juice, tobasco, worcestershire, salt, pepper, lemon.....	13
Pimms & Lemonade Cucumber, strawberries, mint, orange	13
Punch Jug (5 STANDARD DRINKS) Bombay gin, dry, lemonade, cucumber, strawberries, lemon, mint	40

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NON-ALCOHOLIC

Cold Drinks

Soft Drink

Coke, Coke Zero, raspberry, squash, lemonade, dry ginger 4

Soft Drink Cans

Coke, Diet Coke, Coke Zero 4.5

Ginger Beer 4.5

Juices

Orange, apple, pineapple, tomato 4.2

Lemon, lime + bitters 4.2

San Pellegrino Mineral Water 250ml 4.2

..... 500ml 8

Hot Drinks

Coffee

Cappuccino, latte, flat white, long black, macchiato, short black 4

..... mug add 0.5 / soy add 0.5

Tea

Chamomile, peppermint, earl grey, english breakfast, green 3.7

Hot Chocolate 4