

Halls Gap Hotel

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, V) with persian feta and roasted macadamia nuts	12
Pumpkin + cherry tomato bruschetta (V) with sweet basil pesto	12
Confit garlic pizza (GF AVAIL, V) topped with parmesan and mozzarella	10
Dirty fries crispy bacon and cheese melt	10
Cheesy arancini balls (V) spiced tomato aioli, baby rocket and parmesan salad	12
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 (V)	
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
Vegan (V, VEG)	
sweet potato, mushroom, artichoke, capsicum, olives, spinach, toasted pine nuts, tahini dressing	20
Gluten free base available	4

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FROM THE CHAR GRILL

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

Grain fed Ribeye 350gm (GF)	36
Black Angus Porterhouse 250gm (GF)	30
Prime Australian Grass Fed Scotch Fillet 300gm (GF)	33
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

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, V) with persian feta, roast macadamia nuts	12

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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, carrot and cardamom puree, potato wedges scented with native mountain pepper, wild herb tomato jus and seasonal greens	30
Saltbush crusted lamb backstrap (GF) served medium rare with rosemary and saltbush, beetroot puree, chat potatoes and warm baby vegetables	32
Baked chicken salad summer squash, fried baby potatoes, chorizo, local organic leaves, romesco	26
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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DESSERTS

Lemon myrtle creme brulee (GF AVAIL.) with macadamia cookies	15
Halls Gap Mess (GF) pavlova, seasonal berries, raspberry puree, clotted cream, candied macadamias	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