

Halls Gap Hotel

STARTERS

Confit garlic pizza (GF AVAILABLE, V) topped with parmesan and mozzarella - 10

Rustic sourdough cobb stuffed with roasted garlic and herb butter - 10

Dirty fries topped with crispy bacon and cheese melt - 10

Roasted sweet potato wedges (GF, V) with Persian feta, roasted macadamia nuts and basil pesto - 12

Cheesy arancini balls (V) with spicy tomato aioli, baby rocket and parmesan salad - 12

Warm pumpkin + cherry tomato bruschetta (V) with feta and sweet basil pesto - 13

Vietnamese chilli salted calamari (GF) with nuoc cham dipping sauce and asian salad - 14

Mezze plate (GF) selection of cured meats, marinated goats cheese, sundried tomatoes, Mount Zero olives, hummus, and crusty sourdough - 19

PIZZA (10")

Ham + pineapple mozzarella, fresh herbs, parmesan - 20

Smokey BBQ chicken fire roasted capsicum, mushrooms, red onion, parsley - 20

Portobello + Pumpkin (V) kale, cherry tomato, basil pesto - 20

Vegan (V, VEG) sweet potato, mushroom, red onion, capsicum, olives, spinach, toasted pine nuts, tahini dressing - 20

Capricciosa mushroom, olives, prosciutto, mild salami, basil - 22

Carnivore crispy bacon, pulled beef, salami, ham - 22

Pepperoni mild salami, pepperoni, cherry tomato, parsley - 22

Spiced lamb lamb backstrap, red onion, cherry tomato, feta, coriander, tzatziki - 22

Seafood marinara market fresh fish, shellfish, herbs, aioli - 22

Gluten free base available - 4

FROM THE CHAR GRILL

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

Black Angus Porterhouse 250gm (GF) - 30

Prime Australian grass fed Scotch fillet 300gm (GF) - 33

Grain fed rib eye 350gm (GF) - 36

Sauces (GF) whiskey peppercorn, mushroom ragout, shiraz jus, herb gravy, confit garlic butter, smoked garlic and prosecco cream - 3

Mustards horseradish, hot English, Dijon, seeded

MAIN PLATES

Warm superfood salad (GF, V, VEG) roasted sweet potato, organic kale, quinoa, toasted pumpkin seeds and tangy pine nut dressing - 22

Linguine (V) tossed with baby spinach and sundried tomato pesto - 22 / Add chicken - 26

Chicken schnitzel with chips and garden salad - 22

Chicken parmigiana with chips and garden salad - 25

Battered fish + chips with garden salad and house made tartare - 25

Vietnamese chilli salted calamari (GF) with nuoc cham dipping sauce and asian salad - 25

Slow cooked pulled beef ragu tossed with linguine pasta - 26

Kangaroo loin (GF) served medium rare, carrot and cardamom puree, potato wedges with native mountain pepper, wild herb tomato jus and seasonal vegetables - 30

Saltbush crusted lamb backstrap (GF) served medium rare, beetroot puree, roasted potato wedges, seasonal vegetables and shiraz jus - 32

SIDES

Bowl of fries with aioli - 9

Fresh green salad (GF) with house dressing - 9

Seasonal vegetables (GF) tossed with olive oil - 9

DESSERTS

Halls Gap Mess (GF) pavlova, seasonal berries, raspberry puree, double cream, candied macadamias - 13

Warm sticky date pudding with butterscotch sauce, vanilla ice cream, toffee shards - 13

Warm triple chocolate brownie with chocolate fudge sauce and vanilla ice cream - 15

Affogato (GF) espresso, vanilla ice cream with your choice of frangelico, baileys, or kahlua - 15

(GF) gluten free (V) vegetarian (VEG) vegan