

Halls Gap Hotel

STARTERS

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

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

Warm ciabatta (V) with Mount Zero Olive Oil, house made dukkha and whipped butter - 10

Confit garlic pizza (GF AVAILABLE +\$4, V) topped with parmesan and mozzarella - 10

Dirty fries topped with crispy bacon, cheese melt and aioli - 10

Manchego and leek arancini balls (V) with spicy lemon aioli, baby rocket and parmesan salad - 12

Roasted sweet potato wedges (GF, V) with sumac, lemon myrtle, goats cheese and pesto - 13

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

Lemon pepper calamari with papaya salad and mango lime dressing - 14

Pork belly (GF) with apple cabbage remoulade, confit cherry tomato, cider glaze - 15

MAIN PLATES

Warm superfood salad (GF, V, VEG) roasted sweet potato, organic kale, quinoa, toasted pumpkin seeds and tangy pine nut dressing - 23 / Add chicken - 26

Roasted beetroot + walnut salad (GF, V) feta, Spanish onion, chickpeas, almond flakes, orange segment and mustard vinaigrette - 24

Linguine (V) tossed with baby spinach, sundried tomato pesto and parmesan - 23 / Add chicken - 26

Chicken schnitzel with chips and garden salad - 23

Chicken parmigiana with chips and garden salad - 25

Battered fish + chips with garden salad and house made tartare - 26

Lemon pepper calamari with papaya salad and mango lime dressing - 26

French pork cutlet (GF) char grilled with warm bacon, cabbage and fennel slaw, sweet potato crisps, apple relish - 30

Kangaroo loin (GF) served medium rare with beetroot chutney, rosemary potatoes, seasonal vegetables, bush tomato jus and lemon mascarpone - 32

Pistachio crusted lamb backstrap (GF) served medium rare with thyme and cauliflower puree, rosemary potatoes, seasonal vegetables and honey mustard glaze - 32

(GF) denotes dish can be gluten free (V) vegetarian (VEG) vegan
Please notify staff of all dietary requirements _____

PIZZA (10'')

Ham + pineapple mozzarella, fresh herbs, parmesan - 20

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

Portobello mushroom + pumpkin (V) kale, cherry tomato, sage 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 seeded, horseradish, hot English, Dijon

SIDES

Bowl of fries with aioli - 10

Fresh green salad (GF) with house dressing - 10

Seasonal vegetables (GF) tossed with olive oil - 10

Roasted potato wedges (GF) with rosemary and sea salt - 10

DESSERTS

White chocolate parfait (GF) berry compote, espresso clotted cream and fresh strawberries - 13

Coconut rice pudding (GF) rum jelly, pistachio dust, caramel popcorn and orange marscapone - 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