

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

KIDS

- Pizza – BBQ Chicken, Margherita, Ham + pineapple - 10
- Spaghetti with ham and Napoli sauce - 10
- Chicken nuggets with chips - 10
- Battered fish + chips - 10
- Chicken schnitzel with chips - 10
- Mini parmi with chips - 10
- Grilled steak with chips and gravy - 12

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 mascarpone - 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
- Kids Ice cream** + chocolate wafers with chocolate or strawberry topping - 6

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