

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

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

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

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

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

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

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 - 26

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

Pistachio crusted lamb backstrap (GF) served medium rare with beetroot puree, rosemary potatoes, seasonal vegetables, thyme and pinot jus - 32

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

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

DESSERTS

Halls Gap Mess (GF) pavlova, seasonal berries, candied macadamia nuts, double cream - 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