

# Halls Gap Hotel

## STARTERS

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

**Confit garlic pizza** (GF AVAILABLE +\$4, V) topped with Grana Padano Parmesan and mozzarella - 10

**Forest mushroom slider** (V, VEG) field mushroom, pesto and greens on La Madre beetroot bun - 10

**Baked sweet potato wedges** (GF, V, VEG) hand cut sweet potatoes, macadamias, Persian fetta, red wine caramel, herbs - 13

**Brussels sprout + cauliflower salad** (GF, V, VEG) baked Brussels sprouts, roasted cauliflower, whipped goats cheese and dukkah - 12 / 24

**Pulled chicken soft tacos** (GF) spiced chicken, tomato salsa, greens, house aioli - 13

**Calamari salad** (GF) flash fried calamari, roasted kipflers, chorizo, greens and house aioli - 14

**Dirty fries** topped with crispy bacon, melted cheese, house aioli - 10

**Yoghurt fried chicken** (GF) house fried boneless chicken (4pcs), minted yoghurt, house ranch, chilli and greens - 13

## PIZZA (11")

**Ham + pineapple** mozzarella, fresh herbs, parmesan - 20

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

**Roasted pumpkin** (V) slow roasted pumpkin, Persian fetta, greens and red wine caramel - 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** slow roasted lamb, red onion, cherry tomatoes, fetta, tendrils and tzatziki - 22

**Seafood marinara** market fresh fish, shellfish, snipped herbs and lemon - 22

**Margarita** tomato base, mozzarella, fresh tomato and basil - 16

Gluten free base available - 4

## FROM THE CHAR GRILL

Served with Paris mash potato + seasonal vegetables, or chips + house 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 **Aioli** - 1

## MAIN PLATES

**Maple roasted butternut pumpkin** (GF, V, VEG) Persian fetta, red wine caramel and dukkah, toasted walnut and tatsoi salad - 22

**Braised ratatouille pappardelle** (GF AVAILABLE +\$2, V, VEG) oven baked ratatouille, fresh locally made pasta, Grana Padano Parmesan - 24

**Beef + chorizo sliders** house made sliders, melted cheese, White Rabbit Dark Ale aioli and greens on La Madre beetroot buns with chips - 24

**Chicken schnitzel** with chips and house salad - 23

**Chicken parmigiana** with chips and house salad - 26

**Battered fish + chips** with house salad, lemon, our tartare - 26

**Calamari salad** (GF) flash fried calamari, roasted kipflers, chorizo, greens and house aioli - 27

**Grilled chicken breast** (GF) chargrilled breast, tiger prawns oven baked in our garlic cream and seeded mustard sauce with Paris mash potato and greens - 28.

**Kangaroo fillet** (GF) mountain pepper marinated roo fillet chargrilled rare, baked ratatouille, pesto, red wine jus - 32

**Master stock braised pork belly** (GF) twice cooked Chinese master stock braised pork belly, Asian greens, aromatic rice and master stock jus - 30

## SIDES

**Bowl of fries** with aioli - 10

**Salad** of shaved parmesan, cherry tomatoes and greens with house dressing (GF, V) - 10

**Seasonal vegetables** tossed with Mount Zero olive oil (GF, V, VEG) - 10

**Patatas bravas** Spanish style house cut wedges with spicy tomato relish (GF, V, VEG) - 10

## DESSERTS

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

**'Broken' lemon meringue pie** house shortbread, lemon curd, crispy meringue (GF) - 13

**Halls Gap Mess** (GF) pavlova, seasonal berry compote, candied macadamias and cream - 13

**Coconut pana cotta** house violet crumble and toasted coconut (GF, VEG) - 13

**Affogato** (GF) espresso, vanilla ice cream and Frangelico, Baileys or Kahlua - 15