

Halls Gap Hotel

STARTERS

Rustic Sourdough Cob (V) – Stuffed with roasted garlic and herb butter – 10

Confit Garlic Pizza (GF AVAIL. +\$4, V) – with parmesan and mozzarella – 10

Forest Mushroom Tacos (V, VEG) – Herb braised mushrooms, Lakeview Organics kale slaw and tahini dressing – 13

Roasted Sweet Potato Wedges (GF, V, VEG AVAIL.) – Hand cut with Persian fetta, red wine caramel and fresh herbs – 13

Summer Beets (GF, V) – Pickled + roasted heirloom beetroot, torn mozzarella, beet tops, house Za'taar, Mount Zero olive oil – 13

Kangaroo Tasting Plate (GF AVAIL.) – Mountain pepper spiced kangaroo chargrilled rare and served warm with beetroot relish, grilled sourdough and dukkah – 15

Calamari Salad (GF) – Flash fried calamari, segmented orange, fennel, grilled chorizo, roasted garlic aioli and greens – 14

HGH "Korean Fried Chicken" (GF) – Halls Gap Hotel inspired Korean fried chicken tossed in our sticky, sweet, spicy sauce – 12

The Dirtiest Fries (GF) – Topped with crispy bacon, melted cheese and lathered with roasted garlic aioli – 12

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, red wine caramel 20

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

Capricciosa mushroom, olives, prosciutto, mild salami, basil22

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, coriander, tzatziki 22

Seafood Marinara market fresh fish, shellfish, herbs, lemon22

Margherita tomato base, mozzarella, fresh tomato, basil 16

Gluten free base available 4

SIDES

Bowl of fries with house made garlic aioli – 10

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

Vegetables (GF, V, VEG) tossed with Mount Zero olive oil – 10

MAIN PLATES

Maple Roasted Butternut Pumpkin (GF, V, VEG AVAIL.) – Meredith goats fetta, red wine caramel, Lakeview Organics greens and Persian dukkah – 22

Spicy Beef Sliders – House made chorizo and beef sliders, melted swiss cheese, beetroot relish and greens on La Madre charcoal milk buns with chips - 24

Chicken Schnitzel – with chips and house salad – 23

Chicken Parmigiana – with chips and house salad – 26

Battered Fish + Chips – Crispy battered flathead tails with chips, salad and house tartare – 26

Calamari Salad (GF) – Flash fried calamari, segmented orange, fennel, grilled chorizo, roasted garlic aioli and greens – 27

Grilled Chicken Breast (GF) – Chargrilled breast and tiger prawns oven baked in our garlic cream and seeded mustard sauce with Paris style mash and vegetables – 30

Free Range Pork Belly (GF) – Twice cooked Chinese master stock braised pork belly, master stock broth, pickled daikon, Lakeview Organics tatsoi and taro crisps – 30

Grilled Lamb Backstrap (GF) – Harissa spiced lamb backstrap, roasted beetroot puree, Persian style pomegranate cous cous, minted yoghurt – 32

Locally made Rigatoni (V, VEG AVAIL.) – Complimented with Lakeview Organics baby kale, pesto, Meredith goats fetta, cherry tomatoes and fresh herbs – 24

Chickpea Power Salad (GF, V, VEG) – Roasted chickpeas, local organic greens, sweet potato, green tahini dressing and toasted black sesame – 22 (Add Chicken +4)

FROM THE CHAR GRILL

Served with Paris mash potato and seasonal vegetables, or chips and house salad

Black Angus Porterhouse 250gm (GF) – 33

Hopkins River Grass Fed Scotch 300gm (GF) – 36

Black Angus Rib Eye 400gm (GF) – 37

Sauces (GF) – Whiskey peppercorn, confit garlic butter, herb gravy, shiraz jus, mushroom ragout, garlic + prosecco cream – 3

Mustards – Seeded, horseradish, hot English, Dijon **Aioli** – 1

DESSERTS

Sticky Black Rice and Coconut Pudding (GF, VEG) with organic poached rhubarb – 13

Four Pillars Gin + Lime Tart with candied orange + cream – 15

Warm Triple Choc Brownie with vanilla ice cream, chocolate sauce and Persian fairy floss – 15

Halls Gap Mess (GF) Pavlova, summer berry compote, house made honeycomb and cream – 13

Affogato (GF) Espresso, house made vanilla ice cream and Frangelico, Baileys or Kahlua – 15