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, mozzarella and fresh herbs — 10

Jalapeno Poppers (4) (v) – Crispy fried stuffed jalapenos with roasted red pepper dipping sauce – 12

Jay Jay's Vietnamese Spring Rolls (4) (v) – House made vegetarian spring rolls with Nuoc Mam dipping sauce – 12

Chicken Dumplings (4) – Steamed chicken dumplings in our sticky Chinese chicken broth – 13

Kangaroo Tasting Plate (GF AVAIL.) — Mountain pepper spiced kangaroo chargrilled rare, beetroot relish, grilled house made sourdough and Pistachio dukkah — 15

HGH "Korean Fried Chicken" (gF) – Halls Gap Hotel inspired Korean fried chicken tossed in our sticky, sweet, spicy sauce – **13**

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 feta, greens, red wine caramel
Vegan (V, VEG) sweet potato, mushroom, capsicum, olives, red onion, spinach, toasted pine nuts, tahini dressing 20
Capricciosa mushroom, olives, prosciutto, mild salami, basil 22
Carnivore crispy bacon, pulled beef, salami, ham 22
Mexican Napoli sauce, salami, roasted red pepper, charred corn, jalapenos, red onion, mozzarella 20
Chilli Garlic Prawn + Salami Napoli sauce, confit garlic-rubbed tiger prawns, salami, mozzarella, chilli, garden herbs
Moroccan Lamb roasted red pepper hummus, pulled lamb, sumac red onions, cherry tomatoes, roasted capsicum, Persian feta and sambal yoghurt
Margherita tomato base, mozzarella, fresh tomato, basil 16
Gluten free base available

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

MAIN PLATES

Maple Roasted Butternut Pumpkin (GF, VEG) – Braised biodynamic Mount Zero beluga black lentils, local organic greens, pomegranate, red wine caramel and coconut yoghurt labneh – 23

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

Twice Cooked Chicken (GF) – Thyme poached chicken breast roasted with chargrilled tiger prawn, our garlic mustard cream sauce, Paris-style mash and local organic steamed greens – 30

Pork Belly Porchetta (GF) – Free range rolled pork belly, with garden herbs and oven roasted with caramelised fennel, maple roasted carrot puree, Brussels sprouts, confit apple and sage crisps – 32

12 Hour Braised Beef Brisket ($_{\rm GF}$) – Local Hopkins River beef brisket, braised with red wine and garden herbs, Paris-style mash and local organic steamed greens – 30

Locally made Gnocchi (v.) – with wild garlic pesto, vine roasted tomatoes, smoked almonds and Lakeview Organics kale – **25**

Hopkins River Scotch Fillet (GF) – Chargrilled to your liking with choice of thrice-cooked potato wedges and local organic salad or Paris-style mash and local organic steamed greens – **36**

Sauces (GF) — Peppercorn sauce, Truffled confit garlic butter, Herb gravy, Shiraz jus, Garlic mustard cream sauce $\,$ – $\,$ 3

Mustards – Seeded, Dijon, Hot English Aioli –

SIDES

Bowl of fries with house made garlic aioli - 10

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

Steamed local organic greens (GF, V, VEG) tossed with Mount Zero olive oil – 10

Paris-style mash potato (GF) - 10

House cut thrice-cooked potato wedges (GF, V) - 10

DESSERTS

Poached pear, local organic rhubarb + brown butter tart with house made toffee apple ice cream – 15

Warm triple choc brownie with vanilla ice cream, chocolate sauce and Persian fairy floss – 15

Pistachio + caramelised quince crumble (GF, VEG) with coconut labneh and rose syrup – 15

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