

BISTRO MENU

Halls Gap Hotel

STARTERS

Rustic Sourdough Cob (V) stuffed with roasted garlic and herb butter.....	12
Confit Garlic Pizza (V) with parmesan, mozzarella, fresh herbs (GF avail)...	10
The Dirtiest Fries Topped with crispy bacon, melted cheese and roasted garlic aioli.....	12
Vegan Taco (GF, Veg) Marinated tempeh, smoked corn salsa, mole sauce + whipped vegan cheese.....	12
Jay Jay's Vietnamese Spring Rolls (4) (V) House-made vegetarian spring rolls with Nuoc Mam dipping sauce.....	13
Chicken + Pork Dumplings (4) House made Golden Plains Pork + Chicken Dumplings steamed with Chinese black vinegar glaze, sesame and aromatics.....	13
HGH KFC "Korean Fried Chicken" (GF) Halls Gap Hotel-inspired Korean fried chicken tossed in our sticky, sweet, spicy sauce.....	13
Salt + Pepper Squid (GF) Vietnamese style salt and pepper squid with chilli, ginger, garlic and coriander	14
Kangaroo Tasting Plate Mountain pepper-spiced kangaroo chargrilled rare, beetroot relish, grilled house-made sourdough, pistachio dukkah (GF available).....	15
Twice Cooked Pork Belly (GF) Masterstock braised Golden Plains pork belly, mushroom congee, sweet pickled cucumber, enoki mushroom, aromatic broth.....	16

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) with Mount Zero olive oil.....	10
Paris-style mash potato (GF).....	10
House cut thrice-cooked potato wedges (GF, V).....	10

Please notify staff of all dietary requirements.

(GF) denotes dish can be gluten free

(Veg) denotes dish can be vegan

(V) vegetarian dish

MAINS

Maple Roasted Butternut Pumpkin (GF, Veg) Local organic greens, braised Mt Zero biodynamic beluga black lentils, coconut labneh and pomegranate caramel.....	24
Chicken Schnitzel with chips and house salad.....	24
Chicken Parmigiana with chips and house salad.....	27
Battered Fish + Chips Crispy battered flathead tails with chips, salad and house tartare.....	27
Chargrilled Chicken Breast (GF) with grilled chorizo and sundried tomato risotto, organic greens, citrus emulsion	30
Pork Belly Porchetta (GF) Western Plains free range pork rolled with garden herbs, oven roasted, with cauliflower and pear puree, honey glazed heirloom carrots, organic greens, confit apple and sage crisps	34
Braised Beef Brisket (GF) Local Hopkins River beef brisket slowly braised with red wine and garden herbs, Paris-style mash, and local organic steamed greens.....	30
Gnocchi (V) with roasted red pepper pesto, toasted hazelnuts and Meredith goats cheese.....	26
Confit Lamb (GF) Herb rolled slow cooked lamb leg, buttery pea puree, roasted root vegetables, minted chimichurri	30
Red Duck Curry (GF) Thai-style roasted duck Maryland, pumpkin, bean shoots, chilli-rubbed peanuts, Thai basil + aromatic jasmine rice	30

Local Grain Salad (Veg) Local organic grains, currants, toasted seeds, herbs, pomegranate, vegan yoghurt dressing (add Chicken +4).....	24
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Hopkins River Scotch Fillet (300g) (GF) Chargrilled to your liking with choice of thrice cooked potato wedges + local organic salad, or Paris-style mash + local organic steamed greens	39
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Hopkins River Porterhouse (250g) (GF) Chargrilled to your liking with choice of thrice cooked potato wedges + local organic salad, or Paris-style mash + local organic steamed greens	35
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CONDIMENTS

Peppercorn sauce, Truffled confit garlic butter, Herb Gravy, Shiraz Jus, Red Chimichurri	3
Braised wild mushrooms.....	4
Aioli.....	1

PIZZA 11"

Ham + Pineapple Mozzarella, fresh herbs, parmesan.....	20
Smokey BBQ Chicken Mozzarella, chicken, smokey BBQ sauce, fire-roasted capsicum, mushrooms, red onion, parsley	20
Roasted Pumpkin (V) Mozzarella, slow roasted pumpkin, Persian feta, greens, red wine caramel.....	20
Vegan (V, Veg) Sweet potato, mushroom, capsicum, olives, red onion, spinach, toasted pine nuts, tahini dressing.....	20
Prosciutto Napoli Sauce, mozzarella, prosciutto, local rocket, Mt Zero olive oil, fresh chilli, Meredith goats cheese.....	22
Carnivore Mozzarella, crispy bacon, pulled beef, salami, ham.....	22
Moroccan Lamb Roasted red pepper hummus, pulled lamb, sumac red onions, cherry tomatoes, roasted capsicum, Persian feta, sambal yoghurt.....	22
Chilli Garlic Prawn + Salami Napoli sauce, confit garlic-rubbed tiger prawns, salami, mozzarella, chilli, garden herbs.....	22
Margherita Tomato base, mozzarella, fresh tomato, basil.....	16
Gluten free base available.....	4

TREATS

Spiced Pecan Pie Caramelised chai-spiced pears, house-made ice cream, marsala syrup.....	15
Warm triple choc brownie With vanilla ice-cream, chocolate sauce and Persian fairy floss	15
Affogato (GF) Coffee Supreme espresso, house-made vanilla ice-cream and Frangelico, Baileys or Kahlua.....	15
Citrus Posset Native finger lime, crackling lemon myrtle biscuit	15
Pistachio + Quince Crumble (GF, Veg) House-made coconut labneh, rosewater syrup.....	15