

Halls Gap Hotel

- MENU -

STARTERS + SHARE

Rustic Sourdough Cob (V) Stuffed with roasted garlic and herb butter.....	12
Confit Garlic Pizza (V) Parmesan, mozzarella, fresh herbs (GF avail).....	11
The Dirtiest Fries Topped with crispy bacon, melted cheese and roasted garlic aioli.....	12
Jay Jay's Vietnamese Spring Rolls (4) (V) House-made vegetarian spring rolls with Nuoc Mam dipping sauce.....	14
Chicken + Pork Dumplings (4) House-made Golden Plains pork + chicken steamed dumplings with Chinese black vinegar glaze, sesame and aromatics.....	14
HGH Korean Fried Chicken (GF) Tossed in our sticky, sweet, spicy sauce and aromatics.....	13
Chips with house made aioli.....	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

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
Cheeseburger Black Angus beef patty, cheese, house pickles, onion, tomato sauce, brioche bun and chips.....	23
Braised Beef Brisket (GF) Hopkins River beef brisket slowly braised in red wine and garden herbs, Paris-style mash, and local organic greens.....	32
Gnocchi (V) with roasted red pepper pesto, toasted hazelnuts and Meredith goats cheese.....	26
Cauliflower Salad (GF, Veg) turmeric roasted cauliflower, organic greens, beetroot hummus, sumac onions, puffed amaranth.....	24
Calamari Salad flash fried calamari, organic greens, shaved fennel, orange segments, grilled chorizo.....	26
Spring Lamb Pepperonata Slow roasted spring lamb pepperonata, locally made pappardelle, garden herbs, parmesan.....	28
Red Duck Curry (GF) Thai-style roasted duck Maryland, pumpkin, bean shoots, chilli-rubbed peanuts, Thai basil + aromatic jasmine rice.....	34
Hopkins River Porterhouse (250g) (GF) Chargrilled with chips and local organic salad, or Paris-style mash and local organic steamed greens.....	36
Hopkins River Scotch Fillet (300g) (GF) Chargrilled with chips and local organic salad, or Paris-style mash and local organic steamed greens.....	39

SAUCES (GF)

Brandy Peppercorn, Herb Gravy, Shiraz Jus, Garlic Butter.....	3
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, herbs.....	20
Vegan (V, Veg) Sweet potato, mushroom, capsicum, olives, red onion, spinach, toasted pine nuts, tahini dressing.....	20
Prosciutto Mozzarella, prosciutto, local rocket, fresh chilli, Mt Zero olive oil, 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 Confit garlic-rubbed tiger prawns, salami, mozzarella, chilli, garden herbs.....	22
Margherita (V) Tomato base, mozzarella, fresh tomato, basil.....	18
<i>Gluten free base available.....</i>	4

TREATS

Warm triple choc brownie with vanilla ice-cream, chocolate sauce and Persian fairy floss.....	15
Vanilla Bean Panna cotta (GF) with house-made Violet Crumble.....	15
Pistachio, Apple + Local Rhubarb Crumble (GF, Veg) House-made coconut labneh, rosewater syrup.....	15