

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)...	11
The Dirtiest Fries Topped with crispy bacon, melted cheese and roasted garlic aioli.....	12
Baby Beets (GF, V) Coconut yoghurt labneh, pomegranate, saltbush, spiced honey + lemon drizzle.....	13
Roasted Cauliflower (GF, Veg) Lightly spiced florets, curry spiced coconut cream + aromatics.....	13
Jay Jay's Vietnamese Spring Rolls (4) (V) House-made vegetarian spring rolls with Nuoc Mam dipping sauce.....	14
Chicken + Pork Dumplings (5) House made Golden Plains Pork and Chicken Dumplings steamed with Chinese black vinegar glaze, sesame and aromatics.....	14
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

SIDES

Herb salad (GF, V) Local organic greens, garden herbs, shaved pear, cherry tomatoes, raspberry + honey vinaigrette.....	10
Steamed local organic greens (GF, Veg) with Mt Zero olive oil.....	10
Thrice Cooked Potato Wedges (GF, V) house cut with roasted garlic aioli.....	12
Bowl of fries with house made garlic aioli.....	10

Please notify staff of all dietary requirements.

(GF) dish can be gluten free

(Veg) dish can be vegan

(V) vegetarian dish

LARGER

Wagyu Cheeseburger Chargrilled Wagyu beef patty, cheese, house pickles, onion, ketchup, mustard, brioche bun + chips.....	24
Grilled Prawn Burger Prawn patty, cos lettuce, preserved lemon + tarragon mayo, brioche bun + chips.....	26
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
Chicken Breast (GF) Chargrilled free range chicken breast, creamy mustard sauce, crushed pink eye potato's, local organic greens.....	30
Pork Belly Porchetta (GF) Western Plains free range pork rolled with garden herbs, oven roasted, with carrot and ginger puree, local organic greens and Davidson plum relish.....	34
12 Hour Beef Brisket (GF) Spice rubbed local Hopkins River beef brisket, sweet corn puree, shaved fennel + apple slaw.....	32
Gnocchi (V) Locally made Gnocchi, roasted beetroot hummus, whipped Meredith goats cheese + saltbush.....	26
Vietnamese Noodle Salad (GF, Veg available) Rice vermicelli, aromatic herbs, spring onion, Nuoc Mam dressing.....	22
Add lemongrass rubbed Hopkins River Beef brisket.....	+4
Add crispy tofu.....	+2
Calamari Salad (GF) Crispy fried squid, orange segments, shaved fennel + apple, grilled chorizo, local organic leaves.....	26
Red Duck Curry (GF) Thai-style roasted duck Maryland, pumpkin, bean shoots, chilli-rubbed peanuts, Thai basil and aromatic jasmine rice.....	34
Hopkins River Scotch Fillet (300g) (GF) Chargrilled with thrice cooked potato wedges + local organic salad or crushed pink eye potatoes + local organic steamed greens and your choice of sauce.....	44
Hopkins River Eye Fillet (180g) (GF) Chargrilled to medium rare with crushed pink eye potato's, grilled ruby chard, heirloom beetroot crisps and red wine caramel.....	42

CONDIMENTS (All GF)

Brandy Peppercorn Sauce - Mushroom + Red Wine Sauce	
Truffled confit garlic butter - Herb Gravy - Shiraz Jus.....	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.....	20
Vegan (V, Veg) Sweet potato, mushroom, capsicum, olives, red onion, spinach, toasted pine nuts, tahini dressing.....	20
Prosciutto Tomato base, mozzarella, prosciutto, local rocket, Mt Zero olive oil, fresh chilli, Meredith goats cheese.....	22
Pulled Beef Brisket Caramelised onion, apple + fennel slaw, honey bbq sauce.....	24
Braised Lamb Shoulder Sweet onion, tomato, peas + parmigiano.....	24
Chilli Garlic Prawn + Salami Napoli sauce, confit garlic-rubbed tiger prawns, salami, mozzarella, chilli, garden herbs.....	22
Pulled Pork + Pear tomato base, Western Plains pork shoulder, shaved pear, rocket, Davidson plum relish.....	22
Margherita Tomato base, buffalo mozzarella, fresh tomato, basil.....	18
Gluten free base available.....	4

TREATS

Portuguese Custard Tart Candied pistachio, cinnamon glaze.....	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
Coconut Panacotta (GF) Vietnamese coffee syrup, cashew praline.....	15
Hazelnut Chocolate Semifreddo (GF, Veg) Frozen vegan hazelnut mousse, glazed raspberries.....	15