

MENU

Halls Gap Hotel

ENTREE

Rustic Sourdough Cob (V) Stuffed with garlic + herb butter.....	12
Garlic Pizza (V, GF available) with parmesan, mozzarella, fresh herbs.....	11
The Dirtiest Fries Topped with crispy bacon, melted cheese and roasted garlic aioli.....	12
Bang Bang Cauliflower (GF, Veg) Crispy oven-baked florets, house-made bang bang sauce, toasted sesame, chilli.....	13
Jay Jay's Vietnamese Spring Rolls (4) (V) House-made vegetarian spring rolls with Nuoc Mam dipping sauce.....	15
Chicken + Pork Dumplings (5) House-made chicken + pork 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.....	14
Salt + Pepper Squid (GF) Vietnamese style salt and pepper squid with chilli, ginger, garlic and coriander.....	14
Beef Croquettes (3) White Rabbit Dark Ale braised beef croquettes with chipotle and chocolate mayo.....	15
Kangaroo Tasting Plate (GF available) Mountain pepper-spiced kangaroo chargrilled rare, with beetroot relish, grilled house-made sourdough and pistachio dukkah.....	16

SIDES

Herb salad (GF, V) Local organic greens, herbs, shaved radish, cherry tomatoes, raspberry + honey vinaigrette.....	10
Steamed local organic greens (GF, Veg) with Mt Zero olive oil.....	10
Bowl of fries with house-made garlic aioli.....	10
Thrice-cooked potato wedges (GF, V) house-cut with garlic aioli.....	12
Duck fat roasted chats (GF) with fresh rosemary.....	12

MAINS

Prawn + Pea Linguine Locally made linguine, tiger prawns, peas, fresh chilli, preserved lemon + mint gremolata.....	28
Beluga Black Lentil "Meatballs" + Coconut Curry Sauce (GF, Veg) Locally sourced beluga black lentils, organic quinoa, coconut curry fenugreek sauce.....	24
Gnocchi Arrabiata (V) Locally made gnocchi, spicy Arrabiata sauce, Mt Zero olives, fresh basil and shaved parmesan (Add confit lamb +4).....	26
Vietnamese Noodle Salad (GF, Vegan available) Rice vermicelli, aromatic herbs, spring onion, Nuoc Mam dressing.....	23
Add lemongrass rubbed Hopkins River Beef brisket.....	+5
Add crispy tofu.....	+3
Wagyu Cheeseburger Wagyu beef patty, cheese, house pickles, onion, Martins potato bun, ketchup, + chips.....	25
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
Pork Belly Porchetta (GF) Oven-roasted Western Plains free-range pork, with ginger + carrot puree, wilted mustard greens, duck fat roasted chats + Davidson plum relish.....	34
12 Hour Beef Brisket (GF) Local Hopkins River beef brisket, creamy Paris mash, local vegetables and charred onion gravy.....	34
Chicken Breast (GF) Free-range chicken, creamy mustard sauce, duck fat roasted chat potatoes, local greens.....	30
Hopkins River Scotch Fillet (300g) (GF) Chargrilled to your liking with choice of thrice-cooked potato wedges + local organic salad, or creamy Paris mash + local organic steamed greens and choice of sauce.....	44
CONDIMENTS (All GF)	
Brandy Peppercorn Sauce – Mushroom + Red Wine Sauce Truffled confit garlic butter - Herb Gravy - Shiraz Jus.....	3
Aioli.....	1

PIZZA 11"

Margherita Tomato base, buffalo mozzarella, fresh tomato, basil.....	18
Sopressa Salami Tomato base, mozzarella, red onions, fire-roasted capsicum, Mt Zero olives, fresh chili.....	24
Prosciutto Tomato base, mozzarella, prosciutto, rocket, Mt Zero olive oil, fresh chilli, Meredith goats cheese.....	22
BBQ Beef Pulled local beef brisket, caramelised onion, honey BBQ sauce, dressed mustard greens.....	24
Chilli Garlic Prawn + Salami Tomato base, confit garlic-rubbed tiger prawns, salami, mozzarella, chilli, garden herbs.....	22
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
Ham + Pineapple Mozzarella, fresh herbs, parmesan.....	20
Smokey BBQ Chicken Mozzarella, chicken, smokey BBQ sauce, mushrooms, fire-roasted capsicum, red onion, parsley.....	20
<i>Gluten free base available.....</i>	4

TREATS

Portuguese Custard Tart Candied pistachio, cinnamon glaze.....	15
Warm Date and Marsala Cake with house-made Rum + Raisin ice-cream, salted caramel, our honeycomb.....	15
Warm Triple Choc Brownie with vanilla ice-cream, chocolate sauce and Persian fairy floss.....	15
Black Sticky Rice Pudding (GF, Veg) Caramelised banana, salted peanuts, coconut sauce.....	15
Affogato (GF) Coffee Supreme espresso, house-made vanilla ice-cream and Frangelico, Baileys or Kahlua.....	15

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