

TAKEAWAY 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.....	12
Dirty Fries Topped with pulled BBQ beef, melted cheese and aioli.....	13
Bang Bang Cauliflower (GF, Veg) Crispy oven-baked florets, house-made bang bang sauce, toasted sesame, chilli.....	14
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.....	15
HGH KFC "Korean Fried Chicken" Halls Gap Hotel-inspired Korean fried chicken tossed in our sticky, sweet, spicy sauce.....	15
Salt + Pepper Squid Vietnamese style salt and pepper squid with chilli, ginger, garlic and coriander.....	15
Potato + Leek Croquettes (3) (V) House-made dill 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, raspberry + honey vinaigrette.....	10
Steamed local organic greens (GF, Veg) with Mt Zero olive oil.....	11
Bowl of fries with house-made garlic aioli.....	11
Duck fat roasted chats (GF) with fresh rosemary.....	12

Please notify staff of all dietary requirements.

(GF) dish can be gluten free | (Veg) dish can be vegan | (V) vegetarian dish

MAINS

Gnocchi Arrabiata (V) Locally made gnocchi, spicy Arrabiata sauce, Mt Zero olives, fresh basil and shaved parmesan (Add confit lamb +4).....	26
Beluga Black Lentil "Meatballs" + Coconut Curry Sauce (GF, Veg) Locally sourced beluga black lentils, organic quinoa, coconut curry fenugreek sauce.....	25
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 and chips.....	25
Chicken Schnitzel with chips and house salad.....	26
Chicken Parmigiana with chips and house salad.....	29
Battered Fish + Chips Crispy battered flathead tails with chips, salad and house tartare.....	27
Crispy Pork Belly (GF) Oven-roasted Western Plains free-range Pork Belly, duck fat roasted chats, carrot + ginger puree, wilted mustard greens and whipped quince paste.....	36
12 Hour Beef Brisket (GF) Local Hopkins River beef brisket, creamy Paris mash, local vegetables and herb gravy.....	34
Chargrilled Chicken Breast (GF) Free range chicken, mustard cream sauce, Paris mash and wilted organic greens.....	32
Hopkins River Porterhouse (250g) (GF) Chargrilled to your liking with duck fat roasted chats and local organic steamed greens or chips and house salad and your choice of sauce.....	44
Hopkins River Scotch Fillet (300g) (GF) Chargrilled to your liking with duck fat roasted chats and local organic steamed greens or chips and house salad and your choice of sauce.....	48

SAUCES (All GF)

Brandy Peppercorn – Mushroom + Red Wine Truffled confit garlic butter - Herb Gravy - Shiraz Jus.....	3
Aioli.....	1

PIZZA 11"

Margherita

Tomato base, buffalo mozzarella, basil.....18

Sopressa Salami Tomato base, mozzarella, red onions,
fire-roasted capsicum, Mt Zero olives, fresh chilli.....23

BBQ Beef

Tomato base, pulled local beef brisket, caramelised onion,
honey BBQ sauce, dressed fresh greens.....23

Chilli Garlic Prawn + Salami

Tomato base, confit garlic-rubbed tiger prawns,
salami, mozzarella, chilli, garden herbs.....24

Roasted Pumpkin (V)

Tomato base, mozzarella, slow roasted pumpkin,
Persian feta, greens, red wine caramel.....21

Vegan (V, Veg) Sweet potato, mushroom, capsicum, olives,
red onion, spinach, toasted pine nuts, tahini dressing.....21

Ham + Pineapple

Tomato base, mozzarella, fresh herbs, parmesan.....21

Smokey BBQ Chicken

Mozzarella, chicken, smokey BBQ sauce, mushrooms,
fire-roasted capsicum, red onion, parsley.....22

Gluten free base available.....4

TREATS

Black Forest Chocolate Tart Dark chocolate + hazelnut tart,
Pedro Ximenez jelly, Chantilly cream and spiked cherry.....15

Warm Triple Choc Brownie
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

Date + Marsala Cake House-made Rum + Raisin ice-cream,
salted caramel, our honeycomb.....15

Quince Crumble (GF, Veg) Locally sourced quinces,
pistachio crumble, coconut labneh + rose syrup.....15