

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 crispy bacon and pulled BBQ beef, melted cheese, aioli and spicy gochujang sauce.....	16
Prawn sliders House made prawn burgers, tarragon mayo, crispy cos lettuce, black sesame and gochujang glazed milk buns.....	16
Bang Bang Cauliflower (GF, Veg) Crispy oven-baked florets, house-made bang bang sauce, toasted sesame, chilli.....	14
Jalapeno Poppers (V) Crumbed jalapeno chillies with spiced cream cheese + lime filling and roasted capsicum sauce.....	14
Bourbon Glazed Pork Belly (GF) with butter-braised new potato fondants, rocket salsa, crispy sage.....	16
Kangaroo tasting plate Free range Kangaroo loin chargrilled rare, beetroot relish, pistachio dukkah, mountain pepper + chargrilled sourdough.....	16
HGH KFC "Korean Fried Chicken" Halls Gap Hotel-inspired Korean fried chicken tossed in our sticky, sweet, spicy sauce.....	16
Duck Spring Rolls (2) Roasted duck + wild mushroom spring rolls, hoisin glaze, puffed amaranth, micro greens.....	15
Sweet Potato Chips (GF, V) Red harissa, Meredith goats cheese, puffed amaranth, toasted hazelnuts.....	14

SIDES

Garden Salad (GF, Veg) Organic leaves, cherry tomatoes, apple, herbs + artichoke crisps, house vinaigrette.....	12
Chargrilled Broccoli (GF, V) Toasted sunflower seeds, feta.....	12
Steamed local vegetables (GF, Veg) with Mt. Zero olive oil, fresh herbs + flaked salt.....	12
Paris mash (GF) Creamy mash potato with confit garlic.....	12
Bowl of fries with house-made garlic aioli.....	12

Please notify staff of all dietary requirements.

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

NOTE: A 1.4% SURCHARGE APPLIES WHEN USING EFTPOS

MAINS

Thai Beef Salad (GF) Marinated Hopkins River beef, fresh Asian herbs, cherry tomato, cucumber and chilli rubbed peanuts.....	29
Wild mushroom rigatoni Locally made rigatoni, creamy wild mushroom veloute, Meredith goats cheese, seasoned Artichoke crisps.....	27
Vietnamese Noodle Salad (GF, Vegan available) Vermicelli rice noodles, pickled carrot, house made kimchi, aromatic herbs, julienne cucumber, organic greens, shallot oil and fresh chilli.....	24
Add Bulgogi beef brisket.....	+5
Add marinated baked tofu.....	+3
Fried Chicken Burger Crispy buttermilk fried chicken, sriracha honey glaze, organic Bacardi pickle, ranch slaw, Martin's potato bun + chips.....	26
Chicken Schnitzel with chips and house salad.....	27
Chicken Parmigiana with chips and house salad.....	29
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, cauliflower and Jerusalem artichoke puree, charred leek, roasted chat potatoes, dutch carrots, confit apple and crispy sage.....	40
Thyme Poached Chicken (GF) Milk poached free range chicken breast, Paris mash, confit shallot, king brown mushroom, seasonal greens and smoked garlic cream.....	34
Braised Beef Brisket (GF) 12 hour slow cooked Hopkins River beef brisket, creamy paris mashed potato, seasonal vegetables with herb and tomato gravy.....	34
Hopkins River Scotch Fillet (300 g) (GF) Chargrilled to your liking with choice of herb-dressed potatoes and local steamed greens or chips and local organic salad, and your choice of sauce.....	56
Grain Fed Porterhouse (250g) (GF) Chargrilled to your liking with choice of herb-dressed potatoes and local steamed greens or chips and local organic salad, and your choice of sauce.....	42
Braised Lamb torchon Free range lamb shoulder, roasted root vegetables, buttery pea puree, chat potato, dutch carrots, minted chimichurri and lamb jus.....	38

SAUCES (All GF)

Brandy Peppercorn – Creamy wild mushroom sauce	
Cafe du paris butter – Herb Gravy – Shiraz Jus.....	3
Aioli.....	1

PIZZA 11"

Margherita Tomato base, buffalo mozzarella, basil.....	18
Chimichurri Chicken Tomato base, poached chicken, cherry tomatoes, Persian feta, mozzarella, red onion, chimichurri sauce.....	22
Sopressa + Jalapeno Spicy tomato base, fire-roasted capsicum, mozzarella, red onion and fresh chilli.....	23
BBQ Meatlovers Tomato base, pulled local beef brisket, salami, crispy bacon, braised chicken, honey BBQ sauce, dressed fresh greens.....	23
Chilli Garlic Prawn + Salami Tomato base, confit garlic-rubbed tiger prawns, salami, mozzarella, chilli, garden herbs.....	24
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
Vegetarian (Vegan available) Roasted pumpkin, mushrooms, greens, capsicum, Mt. Zero olives, Tomato base, mozzarella, spicy gochujang aioli.....	21
<i>Gluten free base available.....</i>	4

TREATS

Black Forrest Cupcake Sour cherry ice-cream, chocolate soil, Herring cherry syrup, chantilly cream, poached cherries and shaved chocolate.....	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
Rhubarb and Pear Crumble Poached rhubarb and pear compote, almond and oat crumble, popcorn ice-cream and salt caramel.....	15
Pineapple Carpaccio (GF, Vegan) Fresh shaved pineapple, lychee, basil granita, macadamia and wattle seed syrup.....	15