

# HALLS GAP HOTEL

## ENTRÉE

<b>Rustic Sourdough Cob (V)</b> .....	<b>14</b>
Stuffed with herbed garlic butter	
<b>Garlic Pizza (V)</b> .....	<b>14</b>
With confit garlic, oregano, mozzarella and tasty cheese	
<b>Dirty Fries</b> .....	<b>18</b>
Topped with mixed bbq meat, melted cheese, garlic aioli, bbq sauc	
<b>Lemon pepper Calamari</b> .....	<b>16</b>
Witch tartare and lemon	
<b>Grilled Halloumi</b> .....	<b>16</b>
With lemon	
<b>KFC(Korean Fried Chicken)</b> .....	<b>16</b>
Crispy chicken tenderloin with sweet soy sauce, sesame seeds, fresh coriander and red chilly	
<b>Bourbon Glazed Pork Belly</b> .....	<b>16</b>
With butter-braised new potato fondants, rocket salsa and crispy sage	
<b>Locally sourced Kangaroo Tasting Plate</b> .....	<b>16</b>
Free range kangaroo tenderloin chargrilled rare, beetroot relish, pistachio dukkah with flaked sea salt and chargrilled sourdough	

## SIDES

<b>Steamed local vegetables</b> .....	<b>14</b>
<b>Roasted kipfler</b> .....	<b>14</b>
with herbed butter	
<b>Bowl of Fries</b> .....	<b>13</b>
with Tomato Ketchup and rosemary infused salt	
<b>Garden salad</b> .....	<b>14</b>
Organic leaves, cucumber, fennel, cherry tomato and house dressing	
<b>Summer vegetables Ratatouille</b> .....	<b>14</b>

## MAINS

<b>Chargrilled Cheeseburger</b> .....	<b>28</b>
Dijon mustard, ketchup, lettuce, tomato, pickles and chips	
<b>Wild Mushroom Linguini (V)</b> .....	<b>28</b>
creamy wild mushroom velouté, Meredith goat cheese, seasoned artichoke crisps	
Gluten free penne available	
<b>Roasted Cauliflower Salad (GF,veg)</b> .....	<b>26</b>
Chickpeas hummus, ras el hanout chickpeas, organic leaves, red onion, Mt. Zero olive with lemon juice and artichoke fries	
Add chicken (+5)	
<b>Chicken Schnitzel</b> with chips, house salad and lemon.....	<b>30</b>
<b>Chicken Parmigiana</b> with chips and house salad.....	<b>32</b>
<b>Battered Fish &amp; Chips</b> .....	<b>30</b>
Crispy battered flathead tails with chips, house salad, lemon and house tartar sauce	
<b>Lemon Pepper Calamari Salad</b> .....	<b>32</b>
Organic leaves, fennel, cucumber, cherry tomato, pickled zucchini, house dressing, tartare	
<b>Pork Belly Porchetta (GF)</b> .....	<b>42</b>
With kohlrabi remoulade, apple puree and sauce charcuterie	
<b>Roast Chicken Breast (GF)</b> .....	<b>38</b>
With ratatouille, olive tapenade and tarragon jus	
<b>12 Hour Beef Brisket (GF)</b> .....	<b>38</b>
With apple slaw, roasted kipfler potato and barbeque sauce	
<b>Pan-seared Salmon (GF)</b> .....	<b>38</b>
With pumpkin puree, couscous and quinoa salad finished with lemon caper dressing	
<b>Hopkins River Scotch Fillet 300gm (GF)</b> .....	<b>56</b>
Chargrilled to your liking with choice of local steamed vegetables, local organic salad, chips and your choice of sauce	
<b>Grain Fed Porterhouse 250gm (GF)</b> .....	<b>46</b>
Chargrilled to your liking with choice of local steamed vegetables, local organic salad, chips and your choice of sauce	

## SAUCES

Brandy Peppercorn - Creamy wild mushroom sauce.....	4
Herb Gravy – Shiraz Jus.....	4
Confit garlic butter.....	4
Aioli.....	2

## PIZZA 11"

<b>Margherita</b> .....	<b>20</b>
Tomato base, Buffalo mozzarella, basil and rosemary olive oil	
<b>Tandoori Chicken</b> .....	<b>26</b>
Tomato base, Tandoori chicken, red onion, fire roasted capsicum, minted yoghurt and fresh coriander	
<b>Mexican</b> .....	<b>26</b>
Tomato base, minced beef, red onions, jalapeno, house made chili sauce and garlic aioli	
<b>BBQ Meat lovers</b> .....	<b>28</b>
Bbq sauce base, minced beef, chicken, bacon, Calabrese salami and garlic aioli	
<b>Chilli Garlic Prawn</b> .....	<b>28</b>
Tomato base, confit garlic-rubbed tiger prawns, salami, mozzarella, chilli and fresh coriander	
<b>Hawaiian</b> .....	<b>26</b>
Tomato base, shredded ham, pineapple chunks and cheese	
<b>Smokey BBQ Chicken</b> .....	<b>26</b>
bbq sauce base, cheese, chicken chunks, red onions, portobello mushrooms and roasted cashew nuts	
<b>Pumpkin patch (Vegan available)</b> .....	<b>26</b>
Tomato base, cheese, spinach, fire roasted capsicum, roasted pumpkin, marinated goat cheese, whole kalamata olives	
All the pizza has tasty and mozzarella cheese with oregano	
Gluten free base available (+4)	

## DESSERTS

<b>New York Cheesecake</b> .....	<b>18</b>
With Berries compote	
<b>Mango and vanilla Pannacotta</b> .....	<b>16</b>
With seasonal fruits	
<b>Warm Triple Choc Brownie</b> .....	<b>16</b>
Butterscotch sauce with vanilla ice-cream	
<b>Affogato (GF)</b> .....	<b>16</b>
Coffee Supreme espresso, vanilla ice cream and Frangelico, Baileys or Kahlua	

Please notify the staff of all dietary requirements (GF) dish can be gluten free/ (Veg) dish can be vegan and (V) dish can be vegetarian

PLEASE SEE OUR BLACK BOARD FOR DAILY SPECIALS

1.4% Surcharge applies to EFTPOS, 15%Public Holiday Surcharge