

HALLS GAP HOTEL

ENTRÉE

Rustic Sourdough Cob (V)	12
Stuffed with herbed garlic butter	
Garlic Pizza (V)	14
With confit garlic, oregano, mozzarella and tasty cheese	
Dirty Fries	18
Topped with mixed bbq meat, melted cheese, garlic aioli	
Lemon Pepper Calamari (GF)	16
With tartare and lemon	
Grilled Halloumi (GF)	16
With lemon	
KFC (Korean Fried Chicken) (GF)	16
Crispy chicken tenderloin with sweet soy sauce, sesame seeds, fresh coriander and red chili	
Bourbon Glazed Pork Belly	16
With butter-braised new potato fondants, rocket salsa and crispy sage	
Locally Sourced Kangaroo Tasting Plate	16
Free range kangaroo tenderloin chargrilled rare, beetroot relish, pistachio dukkah with flaked sea salt and chargrilled sourdough	

SIDES

Steamed Local Vegetables (VEG, GF)	14
Served with capsicum purée and fetta	
Sweet Potato Fries	18
With tomato ketchup and rosemary infused salt	
Bowl of Fries	12
With tomato ketchup and rosemary infused salt	
Garden Salad	14
Organic leaves, cherry tomato, pickled zucchini and house dressing	
Creamy Paris Mash	12

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

MAINS

Chargrilled Cheeseburger	28
Dijon mustard, ketchup, lettuce, tomato, pickles, chips	
Wild Mushroom Linguini (V)	28
Creamy wild mushroom velouté, Meredith goat cheese, artichoke crisps (Gluten-free penne available)	
Roasted Cauliflower Salad (GF, V)	28
Chickpea hummus, ras el hanout chickpeas, organic leaves, red onion, Mt. Zero olives, lemon juice, artichoke fries (Add chicken +5)	
Chicken Schnitzel with Chips, house salad, lemon	30
Chicken Parmigiana with Chips, house salad	32
Battered Fish & Chips	30
Crispy flathead tails, chips, house salad, lemon, tartar sauce	
Lemon Pepper Calamari Salad	32
Organic leaves, cherry tomato, pickled zucchini, house dressing, tartare	
Pork Belly Porchetta (GF)	42
Oven-roasted Western Plains pork, cauliflower and artichoke purée, roasted vegetables, butternut pumpkin, confit apple, rocket oil	
Milk Braised Chicken Breast (GF)	38
Honey and butter roasted carrots, Chat potatoes, chargrilled broccolini with creamy mustard sauce	
Beef Brisket (GF)	38
12-hour red wine braised brisket, creamy Paris mash, mixed vegetables, herb gravy	
Pan-seared Barramundi (GF)	36
With beetroot puree, baked potato, mushroom sauce, sauteed green beans	
Hopkins River Scotch Fillet 300g (GF)	56
Chargrilled to your liking with choice of local steamed vegetables, local organic salad, chips or mash potato and your choice of sauce	
Grain Fed Porterhouse 250g (GF)	48
Chargrilled to your liking with choice of local steamed vegetables, local organic salad, chips or mash potato 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 II”

Margherita	22
Tomato base, Buffalo mozzarella, basil and rosemary olive oil	
Tandoori Chicken	26
Tomato base, Tandoori chicken, red onion, fire roasted capsicum, minted yoghurt and fresh coriander	
Mexican	26
Tomato base, minced beef, red onions, jalapeno, house made chili sauce and garlic aioli	
BBQ Meat lovers	28
BBQ sauce base, minced beef, chicken, bacon, Calabrese salami and garlic aioli	
Chilli Garlic Prawn	28
Tomato base, confit garlic-rubbed tiger prawns, salami, mozzarella, chilli and fresh coriander	
Hawaiian	26
Tomato base, shredded ham, pineapple chunks and cheese	
Smokey BBQ Chicken	26
BBQ sauce base, cheese, chicken chunks, red onions, portobello mushrooms and roasted cashew nuts	
Pumpkin patch (Vegan available)	26
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

New York Cheesecake	18
With Berries compote	
Warm Triple Choc Brownie	16
Vanilla ice cream, chocolate soil and butterscotch sauce	
Mango and vanilla Pannacotta	16
With seasonal fruits	
Affogato (GF)	16
Coffee Supreme espresso, house made vanilla ice cream and Frangelico, Baileys or Kahlua	

Please see our blackboard for daily specials