

ENTREE

RUSTIC SOURDOUGH COB (VEG)

Stuffed with paris garlic herb butter

GARLIC PIZZA (VEG)

With confit garlic, oregano, mozzarella and tasty cheese

DIRTY FRIES

Topped with mix bbq meat, melted cheese, garlic aioli

FRIED HALLOUMI (GF) (VEG)

With lemon and spicy mayo

BOURBON GLAZED PORK BELLY

With sticky bourbon glaze, rocket slaw, pumpkin crisp

LOCALLY SOURCED KANGAROO

TASTING PLATE

Free range kangaroo tenderloin chargrilled rare, beetroot relish, dukkah with chargrilled sourdough

CHICKEN KARAAGE

Japanese-style tempura fried chicken served with aioli

CHEESY GARLIC BAGUETTE

Top with garlic brandy butter, mozzarella cheese and bacon

SIDES

STEAM LOCAL VEGETABLES (VEG,GF)

BOWL OF FRIES

With tomato ketchup and rosemary infused salt

GARDEN SALAD (V)

Organic leaves, cherry tomato and house dressing

ROASTED CHAT POTATOES (VEG / V)

CREAMY PARIS MASH *With herb gravy*

SAUCES

Brandy Peppercorn - Creamy wild mushroom sauce

Herb Gravy - Shiraz jus - Confit garlic butter

Aioli - Spicy mayo

HALLS GAP HOTEL

14

FROM THE CHAR GRILL

With your choice of mix salad, chips, seasonal veggies or paris mash

16

HOPKIN RIVER PORTERHOUSE 250 GRAMS 49

HOPKINS RIVER SCOTCH FILLET 250GRAMS 59

HUMPTY DOO BARRAMUNDI (A) 47

19

MAIN COURSE

HALLS GAP HOTEL CHICKEN BURGER 33

19

Crispy fried chicken, slaw, cheese, spicy mayo and chips

WILD MUSHROOM LINGUINI (VEG) 31

20

Creamy wild mushroom veloute, meredith goat cheese, pumpkin crisp / add chicken +5

20

THAI BEEF SALAD (GF,V)

Seared beef, organic leaves, red onion, green papaya, chillies, coriander and Thai dressing

CHICKEN SCHNITZEL *With chips and house salad* 32

CHICKEN PARMIGIANA *With chips and house salad* 34

19

CRISPY FRIED CALAMARI (I) *With chips and house salad* 34

BATTERED FISH & CHIPS (I) 31

18