

BISTRO MENU

Halls Gap Hotel

STARTERS

Rustic Sourdough Cob (V) stuffed with roasted garlic and herb butter.....	12
Confit Garlic Pizza (V) with parmesan, mozzarella, herbs (GF available).....	10
HGH Focaccia Our own Grampians-made sourdough focaccia, pink lake salt, garden herbs, house-baked with jalapeno butter (Veg available).....	14
The Dirtiest Fries topped with crispy bacon, melted cheese and roasted garlic aioli.....	12
Fried Tofu (GF, Veg) Salt and pepper spiced tofu with spring onion, chilli and Nuoc Cham Chay dressing.....	12
Jay Jay's Vietnamese Spring Rolls (4) (V) House-made vegetarian spring rolls with Nuoc Mam dipping sauce.....	13
Chicken Dumplings (4) Steamed with Chinese black vinegar glaze, sesame and aromatics.....	13
HGH KFC "Korean Fried Chicken" (GF) Halls Gap Hotel-inspired Korean fried chicken tossed in our sticky, sweet, spicy sauce.....	13
Salt + Pepper Squid (GF) Vietnamese style salt and pepper squid with chilli, ginger, garlic and coriander.....	14
Kangaroo Tasting Plate Mountain pepper-spiced kangaroo chargrilled rare, beetroot relish, grilled house-made sourdough, pistachio dukkah (GF available).....	15
Chinese Spiced Quail (GF) Chinese-inspired spice-rubbed roasted quail, watercress + cucumber salad, lemon dipping sauce.....	16

SIDES

Bowl of fries with house made garlic aioli.....	10
Salad (GF, V) of shaved parmesan, cherry tomatoes and greens with house dressing.....	10
Steamed local organic greens (GF, V, Veg) with Mount Zero olive oil.....	10
Paris-style mash potato (GF).....	10
House cut thrice-cooked potato wedges (GF, V).....	10

Please notify staff of all dietary requirements.

(GF) denotes dish can be gluten free

(Veg) denotes dish can be vegan

(V) vegetarian dish

MAINS

Maple Roasted Butternut Pumpkin (GF, Veg) with spring salad of local organic greens, braised Mt Zero biodynamic beluga black lentils, coconut labneh and pomegranate caramel.....	24
Chicken Schnitzel with chips and house salad.....	24
Chicken Parmigiana with chips and house salad.....	27
Battered Fish + Chips Crispy battered flathead tails with chips, salad and house tartare.....	27
Grilled Chicken Breast (GF) with chargrilled Australian tiger prawn, our garlic mustard cream sauce, Paris-style mash and local organic steamed greens.....	30
Pork Belly Porchetta (GF) Western Plains free range pork rolled with garden herbs, oven roasted, with cauliflower and pear puree, honey glazed heirloom carrots, organic greens, confit apple and sage crisps.....	33
12 Hour Braised Beef Brisket (GF) Local Hopkins River beef brisket slowly braised with red wine and garden herbs, Paris-style mash, and local organic steamed greens.....	30
Gnocchi (V) with wild garlic pesto, vine roasted tomatoes, smoked almonds and Lakeview Organics crispy kale.....	25
Hopkins River Scotch Fillet (300g) (GF) Chargrilled to your liking with choice of thrice cooked potato wedges + local organic salad, or Paris-style mash + local organic steamed greens.....	39
Hopkins River Porterhouse (250g) (GF) Chargrilled to your liking with choice of thrice cooked potato wedges + local organic salad, or Paris-style mash + local organic steamed greens.....	35
Lamb Backstrap Chargrilled lamb backstrap (medium rare), green harissa, Mt Zero biodynamic freekah, peppita and sunflower seed tabbouleh, minted yoghurt raita.....	34
Cauliflower Salad (GF, Veg) Turmeric-roasted cauliflower, organic greens, beetroot hummus, sumac onions, puffed amaranth (Add chicken +4).....	23
Calamari Salad (GF) Salt and pepper dusted locally sourced calamari tossed through a salad of purple potatoes, local organic leaves, sriracha mayo and house pickled fennel.....	27

CONDIMENTS

Peppercorn sauce, truffled confit garlic butter, herb gravy, shiraz jus, garlic mustard cream sauce, jalapeno butter.....	3
Braised wild mushrooms.....	4
Aioli.....	1
Chimichurri.....	3
Mustards: Seeded, Dijon, Hot English.....	

PIZZA 11"

Ham + Pineapple Mozzarella, fresh herbs, parmesan.....	20
Smokey BBQ Chicken Mozzarella, chicken, smokey BBQ sauce, fire-roasted capsicum, mushrooms, red onion, parsley.....	20
Roasted Pumpkin (V) Mozzarella, slow roasted pumpkin, Persian feta, greens, red wine caramel.....	20
Vegan (V, Veg) Sweet potato, mushroom, capsicum, olives, red onion, spinach, toasted pine nuts, tahini dressing.....	20
Prosciutto Napoli Sauce, mozzarella, prosciutto, local rocket, Mt Zero olive oil, fresh chilli, Meredith goats cheese.....	22
Carnivore Mozzarella, crispy bacon, pulled beef, salami, ham.....	22
Moroccan Lamb Roasted red pepper hummus, pulled lamb, sumac red onions, cherry tomatoes, roasted capsicum, Persian feta, sambal yoghurt.....	22
Chilli Garlic Prawn + Salami Napoli sauce, confit garlic-rubbed tiger prawns, salami, mozzarella, chilli, garden herbs.....	22
Margherita Tomato base, mozzarella, fresh tomato, basil.....	16
Gluten free base available.....	4

TREATS

Poached pear, local organic rhubarb + brown butter tart With house made toffee apple ice-cream.....	15
Warm triple choc brownie With 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
Mango crème brûlée (GF, Veg) Sweet vanilla sago, vegan mango custard brûlée, pistachio crumb, ginger palm syrup.....	15
Matcha crème caramel (GF) With sweet red bean paste and house-made coconut labneh.....	15