

DESSERT SELECTION

Chocolate Pudding served w/ ice cream or double cream	8.5
Sticky Date Pudding served with ice cream or double cream	8.5
Trio of Brandy Snap Baskets chocolate mousse, ice cream & fruit salad served in brandy snap baskets w/ double cream	10
Berry Waffle Stack waffles layered w/ mixed berries, vanilla custard, topped with chocolate sauce & double cream, finished w/ a dusting of icing sugar	10
Double Decker Pavlova two pavlovas stacked w/ double cream, mixed berries & passion fruit coulee	7
Chocolate Mousse topped w/ double cream, a wafer cigar & strawberries	6.5
Apple Crumble served w/ double cream or ice cream	7.5
Fresh Cake Slice please refer to our dessert menu or dessert display cabinet for our selection of cakes, served w/ double cream & strawberries	7.5
Coffee & Cake choose from our cake selection w/ a coffee or tea for a great value deal	8.5

Please refer to our dessert display cabinet for our selection of cakes or ask one of our friendly staff



Public Holiday Surcharge 10% Surcharge applies on Public Holidays Food Allergies

Food Allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Drink Responsibly

ALH promote the responsible service of alcohol. Think before you drink and drive.

SENIORS CLASSICS

Please present your seniors card to receive your \$2 venue voucher
Also available 20% off regular menu items (excl specials & public holidays)

Soup of the Day - please refer to our specials or ask one of our friendly staff	add 2.5
Pork Bangers w/ buttered peas, mash & onion gravy	12
Battered or Grilled Barramundi served w/ chips, & salad (gf)	12
Lemon Pepper Calamari strips flash fried, served w/ aioli, chips & salad	12
Chicken Parmigiana served w/ chips & salad or vegetables	13
Salmon Patties w/ chips, coleslaw & aioli	13
Delicious Daily Roast w/ vegetables & gravy (gf)	13
Porterhouse Steak 150g served w/ chips & salad or veg (gf)	15
Special of the Day - refer to specials	P.O.A
Dessert - Please refer to our dessert display cabinet for our selection of desserts or ask one of our friendly staff	add 2.5

KIDS MENU

Available for Children Under 12	
Buddy Bangers pork sausages w/ peas & mash potato	9
Grilled Mini Cheeseburger twice the fun w/ 2 lean mini beef burgers, lettuce, tomato & cheese	9
Chicken Nuggets 100% chicken breast nuggets w/ chips	9
Spaghetti Bolognese classic italian beef bolognese w/ spaghetti & shaved parmesan	9
Mini Chicken Parma crumbed chicken breast w/ ham, cheese & napoli, served w/ chips	9
Roast Of The Day (gf) delicious daily roast, served w/ vegetables or chips & gravy	9
Fish & Chips battered barramundi w/ chips & tartare sauce. Grilled optional (gf)	9
Calamari Rings golden crumbed, served w/ chips & tartare sauce	9

All Kids Meals come w/ a Soft Drink, Mt Franklin water or a Goulburn Valley Fruity Drink
Add Spider or Shake \$2 & Dessert \$3

THE HALLAM HOTEL

EAT
ENJOY!
Our Menu

Graziers STEAK SELECTION

a cut above the rest



APPETISERS

Garlic Bread (v)	6.5	
oven roasted bread slices w/ garlic butter		
add cheese	1	
Soup of The Day	7.5	
served w/ warm herb bread		
Seasoned Potato Wedges (v)	12.5	
served w/ sweet chilli sauce and sour cream		
add cheese & bacon	2	
Beer Battered Chips	8.5	
thick cut beer battered chips w/ aioli		
add cheese & bacon	2	
Mushroom Arancini (v)	13	
wild mushroom arancini w/ a light salad & truffle aioli		
Tomato Bruschetta (v)	13	
grilled bread, tomatoes, spanish onion, w/ balsamic, olive oil, freshly torn basil & parmesan		
Southern Fried Chicken Wings	entree	main
served w/ coleslaw, smokey chipotle mayo & ranch sauce	16	20
Lemon Pepper Calamari	entree	main
flash fried calamari served w/ salad, chips, aioli and lemon	16	27

USA Platter	29.5
Pork sliders, southern fried chicken wings, BBQ pork ribs, onion rings, served w/ coleslaw, smokey chipotle mayo, ranch sauce & smokey BBQ sauce	

SALADS & LIGHT MEALS

Classic Caesar Salad (gf,vo)	18
cos lettuce, crispy bacon, poached egg, croutons, parmesan cheese & caesar dressing	
Warm Beef Salad (vo)	22
marinated beef strips w/ red onion, carrot, cherry tomato, mixed greens, cashews & a creamy ranch dressing	
Upgrade Your Salad	
add anchovies \$1	
add chicken \$5	
add lemon pepper calamari \$5	




Deluxe Steak Sandwich	23
porterhouse steak, bacon, egg, tomato, lettuce, cheese, caramelised onion, grilled mushrooms, smokey BBQ sauce & aioli w/ chips	

The Works Burger	22
angus beef, bacon, egg, grilled cheese, caramelised onion, beetroot, pineapple, ketchup & mayo in a brioche bun w/ chips	

Gluten Free & Vegetarian
 (gf) - Gluten free. We make every effort to ensure these meals are gluten free, but our busy kitchen cannot guarantee they are allergen free
 (v)(vo) - Vegetarian or Vegetarian option available

Graziers Story

The Hallam Hotel serves only high quality Australian Beef, selected from the best farming regions throughout our country. Graziers Beef is mostly grain fed & aged to produce tender, juicy, flavoursome steaks every time. All steaks are cooked to your liking & served with chips, salad or vegetables & your choice of sauce. Please allow up to 45 mins for a well done steak

 Graziers Rump 200gr	22
This classic primal cut is grain finished for 100 days and is full in flavour. Aged to our specification w/ the supplier guarantee of ultimate flavour and tenderness. "Full of Flavour"	
 Graziers Scotch Fillet 250gr	32
Known as one of the better eating primal cut of beef, the Scotch Fillet will exceed eating expectations. "Simply Superb"	
 Graziers Porterhouse 300gr	35
Also known as Sirloin this primal cut is aged for a minimum of 8 weeks to ensure tenderness and taste satisfaction. Known for its clean fresh flavour w/ no fatty after taste. "Melt In Your Mouth"	

Mexican Mixed Grill	30
grilled beef, chicken & chorizo w/ capsicum, onion, herbs, spices, touch of chilli & tabasco; served w/ salsa, guacamole, sour cream & beer battered chips	

American Style Pork Ribs	37
marinated & braised in our house made smokey Bourbon infused BBQ sauce served w/ coleslaw, beer battered chips & onion rings	


SAUCES

pan gravy(gf), white wine & garlic cream(gf), creamy mushroom, creamy peppercorn, onion gravy(gf), roasted garlic butter (gf), red wine jus (gf) & amatriciana (gf)	
additional sauce	1.5
Kilpatrick Sauce	3
Bacon, onion & BBQ bourbon sauce	3

TOPPERS & SIDES

Prawns in Garlic Cream	6
Lemon Pepper Calamari	5
Fried Onion Rings	5
Grilled Mushroom, Onion & Garlic	5
Bacon & Eggs	5
Steamed Rice	3
Potato Mash	5
Seasonal Vegetables	5
Garden Salad	5

PUB FAVOURITES

 Graziers Beef Pie	21
tender graziers beef slow cooked in a rich gravy, encased in golden pastry, served w/ mash potato, buttered peas & onion gravy	
Roast of the Day (gf)	P.O.A
refer to the specials board	
Chicken Schnitzel	21
crumbed chicken breast w/ lemon wedge, chips & salad or vegetables	
Chicken Parmigiana	24
crumbed chicken breast topped w/ leg ham, napoli & mozzarella served w/ chips & salad or vegetables	
add pineapple	1.5
The Hallam Parmigiana	26
crumbed chicken breast topped w/ leg ham, napoli, salami, capsicum & mozzarella served w/ chips & salad or vegetables	
add mushroom or olives	1.5

Lamb Shanks	29
2 braised Lamb shanks simmered w/ root vegetables in a rosemary infused red wine jus, mash & vegetables	

Barramundi in Beer Batter (gf)	23
golden fried barramundi fillets, w/ salad, chips, house made tartare & lemon. (Grilled optional)	
Catch of the Day	P.O.A
refer to specials board	

FROM THE PANS

Combination Stir-Fry (gf,vo)	26
sauteed asian style beef, chicken & vegetables bound w/ hokkien noodles, cashews, house wok sauce & deep fried vermicelli noodles	
Spaghetti Amatriciana (vo)	20
Rich traditional tomato sauce w/ garlic, onion, hint of chilli & bacon, tossed through spaghetti w/ parmesan	
add chicken	5
Spaghetti Mushroom Carbonara (vo)	20
bacon, onion, garlic, mushroom, cream & egg, tossed through spaghetti w/ parmesan	
add Chicken	5
Chicken & Chorizo Jambalaya (gf, vo)	24
Diced chicken & chorizo wok tossed with jasmine rice, asian greens, pea, chilli, garlic & a side of sour cream	
Chicken & Mushroom Risotto (gf,vo)	24
Mushrooms, chicken, fresh chopped parsley, onion, garlic, butter, white wine & a touch of cream finished w/ parmesan.	
add bacon	2

