

SMALL PLATES

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| <u>GARLIC PIZZA BREAD</u> V VGA | 12 |
| Confit garlic, rosemary | |
| <u>HFC, HALSWELL FRIED CHICKEN</u> | 19 |
| Pickles, charred lime, spicy aioli | |
| <u>COS SALAD</u> V | 17 |
| Avocado, fried sourdough, panko crumbed egg, ranch dressing, parmesan | |
| ADD FRIED CHICKEN +5 | |
| ADD FRIED MUSHROOM WINGS V +5 | |
| <u>PORK & PRAWN POTSTICKERS</u> | 19 |
| Spring onions, radish, soy dipping sauce | |
| <u>24 HOUR POTATOES</u> V VGA GF | 16 |
| Tomato & basil salsa, crumbled feta, truffle salt | |
| <u>BEEF BRISKET CROQUETTES</u> | 18 |
| Parmesan, BBQ sauce | |

WINGS

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| <u>BUFFALO CHICKEN</u> | 19 |
| Hot sauce, ranch dressing | |
| <u>TEMPURA MUSHROOM</u> V | 18 |
| Enoki & oyster mushrooms, chipotle aioli | |

STEAKS & SHARING

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| <u>300G WAGYU RUMP</u> GF | 35 |
| <u>600G GRASSFED SIRLOIN</u> GF | 72 |
| To share-cooked medium rare | |
| <u>SLOW COOKED LAMB SHOULDER, TO SHARE</u> GF | 70 |
| Sauces: Peppercorn, Mushroom, Halswell Gravy, Chimichurri or Café de Paris butter | |
| Choose from: mash & vegetables OR fries & salad | |

GF Gluten free
GFA Gluten free available
VG Vegan

VGA Vegan available
V Vegetarian

CLASSICS

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|---|-----------|
| <u>VENISON HOT POT</u> GF | 29 |
| Slow cooked denver leg, potato topped, braised red cabbage | |
| <u>PROPER FISH & CHIPS</u> | 34 |
| Beer battered Blue Cod, hand cut fries, mushy peas, dill tartare, chip shop curry sauce | |
| <u>SHORT RIB KORMA</u> GFA | 28 |
| Spiced coconut cashew curry, cumin, curry leaf, aged basmati rice, poppadom | |
| <u>TODAY’S PASTA</u> VA VGA | 26 |
| Freshly prepared, inspired by seasonal ingredients | |
| <u>NEW ENGLAND CLAM CHOWDER</u> | 28 |
| Smokey bacon, scallops, Akaroa Salmon | |
| <u>LENTIL COTTAGE PIE</u> V VGA GF | 25 |
| Kumara, green lentils, roasted tomato sauce, garden salad | |
| <u>SOUTHERN FRIED CHICKEN</u> | 29 |
| Streaky bacon, whipped potato, Autumn greens, mushroom sauce | |

SIDES

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| <u>HAND CUT FRIES</u> GF V VGA | 12 |
| Aioli, tomato ketchup | |
| ADD CHIP SHOP CURRY +4 | |
| <u>WHIPPED POTATO</u> GF | 7 |
| Halswell gravy | |
| <u>HOUSE ONION RINGS</u> V | 7 |
| Aioli | |
| <u>HEIRLOOM CARROTS</u> GF V VGA | 9 |
| Labneh, roasted pinenuts | |
| <u>HALSWELL GARDEN SALAD</u> GF V VG | 8 |
| <u>AUTUMN GREENS</u> GF V VG | 9 |
| Toasted hazelnuts | |

Please inform a team member if you have allergies or intolerances. We’ll do our best to accomodate.

BURGERS

(served with hand cut fries)

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| <u>THE HALSWELL</u> GFA | 28 |
| Our signature smashed Wagyu beef patty, double cheddar cheese, pickles, lettuce, tomato, caramelised onion, chipotle mustard, secret sauce | |
| <u>MARKET FISH ROYALE</u> V | 27 |
| Tempura battered, mashed minty peas, tartare sauce, aioli, salt & vinegar scraps | |
| <u>SCHROOM BURGER</u> V | 26 |
| Crispy oyster mushrooms, smokey BBQ sauce, lettuce, tomato, red onion, garlic mayo | |
| <u>CRISPY CHICKEN BURGER</u> | 28 |
| Buttermilk fried chicken thigh, slaw, sriracha mayo | |

PIZZA

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| <u>PLAIN JANE</u> V VGA | 25 |
| Mozzarella, basil, Napoli tomatoes, EVOO, sea salt | |
| <u>HAWAII FIVE-O</u> | 27 |
| Smoked ham, pineapple, Napoli tomatoes, mozzarella | |
| <u>EL DIABLO</u> | 28 |
| Pepperoni, nduja, Napoli tomatoes, mozzarella, basil, Chilli | |
| <u>ROCKET MAN</u> | 29 |
| Prosciutto crudo, rocket, Napoli tomatoes, mozzarella, parmesan | |
| <u>THE FUN GUY</u> V VGA | 27 |
| Mushrooms, olives, roasted capsicum, Napoli tomatoes, mozzarella | |

DESSERT

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| <u>NEW YORK BAKED CHEESECAKE</u> V | 16 |
| Mascarpone cream, passionfruit curd | |
| <u>BANOFFEE SLICE</u> V GF | 16 |
| Warmed banana bread, salted caramel sauce, Chantilly cream, shaved chocolate | |
| <u>CHOCOLATE CHUNK SKILLET COOKIE</u> V | 16 |
| Macadamia, chocolate ganache, vanilla gelato | |



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THE HALSWELL

A LITTLE
TASTE OF
HISTORY

It all began in 1863, when Mary and William Craythorne set up a humble alehouse right here - a sod hut with a thatched roof, dirt floor, and the warm hum of locals gathering over William's handcrafted ale, brewed from a recipe he carried across the seas from England. It wasn't long before the place earned a name: Mother Craythorne's Pub - a spot for weary travellers, hardworking settlers, and anyone in need of good company and a hearty pint.

By 1871, the pub had found a new landlord - Tom Mullins - who, for a tidy £720, turned the rustic hut into a grand two-storey hotel - a solid, sturdy establishment known as the Halswell Junction Hotel. For over 80 years, it stood strong, surviving roaring celebrations, quiet conversations, and more than a few nights best left untold...until fire took most of it down in 1954.

Decades passed, but this place refused to be forgotten. In 2011, Brian and Ina Hall took up the torch, bringing life back to the site with a restored hotel, complete with 12 ensuite guest rooms; a nod to the past, built for the present. And when 2013 rolled around, the community raised their glasses to 150 years of stories, laughter, and legendary nights at this historic watering hole.

You coming here today may seem like a moment in the present. But you're really the next in line of a rich history of punters. So settle in, soak it up, and enjoy some hospitality where generations before you have done the same.