

SMALL PLATES

BEEF BRISKET CROQUETTES 19
Parmesan, BBQ sauce

GARLIC PIZZA BREAD 13
Mozzarella, confit garlic, rosemary
(LDO, V, VGO)

PIRI PIRI GARLIC PRAWNS 24
Zesty garlic butter, chilli, fresh herbs,
chargrilled ciabatta (LDO, LGO)

COS SALAD 18
Avocado, fried sourdough, soft boiled egg, ranch
dressing, parmesan (LGO, V)
ADD FRIED CHICKEN +5

BURRATA FLATBREAD 23
Summer fruit, hot honey, mint (LGO, V)

CHEF'S PICK

CORN RIBS 18
Burnt honey butter, parmesan, togarashi, lime (LDO, LG, VGO)

BUFFALO CHICKEN WINGS 19
Hot sauce, ranch dressing

CRISPY FRIED SQUID 19
Cayenne, curry leaf, almonds, kaffir lime aioli (LG)

HALSWELL FRIED CHICKEN 19
Pickles, charred lime, spicy aioli

HAND CUT FRIES 13
Aioli, tomato ketchup (LD, LG, V, VGO)

BURGERS (served with hand cut fries)

THE HALSWELL 29
Our signature smashed wagyu beef patty, double
cheddar cheese, pickles, lettuce, tomato,
caramelised onion, mustard, secret sauce
(LDO, LGO)

CRISPY CHICKEN BURGER 28
Buttermilk fried chicken thigh, slaw, sriracha mayo

VEGGIE DELUXE 26
Chickpea falafel, lettuce, tomato, avocado, pickled
vegetables, lemon yoghurt
(LDO, LGO, V, VGO)

CLASSICS

SEARED SALMON FILLET 39
Sauteed greens, lemon skordalia, romesco sauce (LD)

PROPER FISH & CHIPS 35
Beer battered blue cod, hand cut fries, mushy peas,
dill tartare, chip shop curry sauce (LDO)

250G WAGYU RUMP 37
Mash & vegetables or fries & salad, sauces:
peppercorn, mushroom, Halswell gravy,
chimichurri or Cafe de Paris butter(LDO, LG)

UNAUTHENTIC BUTTER CHICKEN 28
Velvety tomato & butter sauce, aged balsamic rice,
garlic naan (LGO)

TODAY'S PASTA 29
Freshly prepared, inspired by seasonal ingredients
(LD, VO, VGO)

STICKY PORK RIBS 34
BBQ glazed, coleslaw, handcut fries, aioli
(LD, LG)

PIZZA

PLAIN JANE 25
Mozzarella, basil, napoli tomatoes, evoo, sea salt
(LDO, V, VGO)

HAWAII FIVE-0 27
Smoked ham, pineapple, napoli tomatoes, mozzarella
(LDO)

EL DIABLO 28
Pepperoni,nduja, napoli tomatoes, mozzarella (LDO)

ROCKET MAN 29
Prosciutto crudo, rocket, napoli tomatoes,
mozzarella, parmesan (LDO)

THE FUN GUY 27
Mushroom, olives, roasted capsicum, napoli tomatoes,
mozzarella (LDO, V, VGO)

ADD WHOLE BURRATA TO ANY PIZZA +9

SALADS

CHOPPED CORONATION CHICKEN 27
Romaine lettuce, dried apricot,
coriander, spring onion, hazelnut,
curried yoghurt dressing (LG)

MEDITERRANEAN MEZZE BOWL 26
Housemade falafel, hummus, tabbouleh,
avocado, cucumber, seasonal leaves
(LD,LG,V,VG)

SIDES

WHIPPED POTATO 10
Halswell gravy (LG, VO)

BEER BATTERED ONION RINGS 10
Aioli (LD, V)

HALSWELL GARDEN SALAD 10 (LD, LG, VG)

SUMMER VEGETABLES 10
Toasted hazelnuts (LDO, LG, VGO)

DESSERTS

NEW YORK BAKED CHEESECAKE 16
Mascarpone chantilly, passionfruit,
pineapple, mint (V)

APPLE CRUMBLE SKILLET 16
Apple & summer fruit compôte,
oatmeal topping, custard, ice
cream(V)

BROWNIE & BISCOFF SUNDAE 16
Fudgy brownie, biscoff,
butterscotch, vanilla gelato (LGO,V)

COCONUT SORBET 12
Tropical fruits, toasted coconut
flakes (LD, LG, V)



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to order

THE HALSWELL

THE HALSWELL



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.

A LITTLE TASTE OF HISTORY