

## 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 CHEF'S PICK  
Summer fruit, hot honey, mint (**LGO, V**)

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, napolitan tomatoes, evoo, sea salt (**LDO, V, VGO**)

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

EL DIABLO 28  
Pepperoni, nduja, napolitan tomatoes, mozzarella (**LDO**)

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

THE FUN GUY 27  
Mushroom, olives, roasted capsicum, napolitan 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, VGO**)

## SIDES

WHIPPED POTATO 10  
Halswell gravy (**LG, VO**)

BEER BATTERED ONION RINGS 10  
Aioli (**LD, V**)

HALSWELL GARDEN SALAD 10 (**LD, LG, VGO**)

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**)



## ORDER & PAY ON YOUR PHONE

Simply open the app & choose how to order

**LG** - Low Gluten | **LD** - Low Dairy | **V** - Vegetarian | **VG** - Vegan | **LGO** - Low Gluten Option | **LDO** - Low Dairy Option | **VO** - Vegetarian Option | **VGO** - Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Please note: all credit and debit card transactions incur a bank surcharge fee of 1.9%+GST. EFTPOS (must insert card & select cheque or savings), Me&u mobile orders, and NZVC App transactions are surcharge free. 15% public holiday surcharge applies.

THE  
HALSWELL  
BROWNIE & BISCOFF SUNDAE  
COCONUT SORBET  
EL DIABLO  
HAWAII FIVE-0  
HAND CUT FRIES  
PIZZA  
THE FUN GUY  
THE HALSWELL  
THE PIZZA  
THE SALADS  
THE SIDES  
THE DESSERTS  
THE BURGERS  
THE SMALL PLATES

# 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.