

SMALL PLATES

PIRI PIRI GARLIC PRAWNS 24

Zesty garlic butter, chilli, fresh herbs, chargrilled ciabatta (LDO,LGO)

TOASTED FOCACCIA AND CIABATTA 10

Served with honey and café de Paris butter (LDO,V,VGO)

BIERWURST AND PRETZEL 22

German style pretzel with butchers' favourite snags, onion jam and hot mustard

GARLIC PIZZA BREAD 16

Mozzarella, confit garlic, rosemary (LDO,V,VGO)

BUFFALO CHICKEN WINGS 19 **CHEF'S PICK**

Coated in a spicy buffalo sauce, ranch dressing

CRISPY FRIED SQUID 19

Cayenne, curry leaf, almonds, kaffir lime aioli (LG)

HALSWELL FRIED CHICKEN 19

Pickles, charred lime, spicy aioli

POLENTA FRIES 18

Truffle aioli and parmesan (LG,V)

SHARING

HALSWELL BOARD 59

Sweet chilli chicken, crispy calamari, fries, pickles, cheesy corn ribs, breads, hummus

BURGERS (served with 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 29.5

Buttermilk fried chicken thigh, slaw, sriracha mayo

VEGGIE DELUXE 26

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



ORDER & PAY

ON YOUR PHONE

We'll bring it to you.

CLASSICS

BABY BACK RIBS 35

Jalapeño BBQ glazed ribs, served with slaw and fries (LD,LG)

HEARTY MUSHROOM PIE 30

Puff pastry pie, filled with creamy mushrooms and served with seasonal vegetables (LD,V,VG)

STEAK AND ALE PIE 30

Puff pastry pie filled with steak and a rich ale gravy. Served with mash and seasonal vegetables

ARRABBIATA PASTA 24

Penne pasta in a spicy tomato, garlic & chilli sauce with fresh herbs and pumpkin seeds (LD,V,VG)

BEEF CHEEK RAGU 30

Slow cooked beef cheek served with mashed potato, spinach and whipped goat's cheese (LG)

FISH AND CHIPS 30

Beer battered gurnard, fries, minted pea puree, dill tartare, curry sauce (LDO)

MONKFISH CURRY 30

Fish curry in a Korma sauce with saag aloo and coconut basmati rice (LG,V0)

FISH PIE 32

Potato topped pie filled with monkfish, salmon, cod and prawns. Served with seasonal vegetables and half an egg

PIZZA

Served on a Napoli tomato base

PLAIN JANE 26

Mozzarella, basil, sea salt (LDO,V,VGO)

HAWAII FIVE-0 28

Smoked ham, pineapple, mozzarella (LDO)

EL DIABLO 29

Pepperoni, nduja, mozzarella, chilli oil (LDO)

ROCKET MAN 29

Prosciutto crudo, rocket, mozzarella, parmesan (LDO)

THE FUN GUY 28

Mushroom, olives, roasted capsicum, mozzarella (LDO,V, VGO)

FROM THE GRILL

Served with fries, salad and your choice of sauce

250G SIRLOIN STEAK 40 (LDO,LG)

250G RUMP STEAK 40 (LDO,LG)

250G RIBEYE STEAK 46 (LDO,LG)

SAUCES (additional sauces 2.5)

Mushroom (LG,V)

Peppercorn (LG,V)

Gravy (LG,LD,VG)

Café de Paris butter (LG,V)

SALADS

COBB SALAD 28

Chargrilled herbed chicken, bacon, romaine lettuce, tomato, onions, avocado, blue cheese, ranch and garlic croutons (LDO,LGO,V0)

GARDEN HARVEST SALAD 22

Pear, broccoli, onions, pepitas, feta and cranberry dressing (LD,LG,V,VGO)

SIDES

WINTER ROASTED ROOTS 10

Lemon and rosemary (LD,LG,V,VG)

SMOKEY CHIPOTLE SLAW AND SEEDS 10 (LDO,LG,V,VGO)

WHIPPED POTATO AND GRAVY 10 (LG,V0)

BEER BATTERED ONION RINGS 10

Aioli (LD,V)

HALSWELL GARDEN SALAD 10(LDO,LG,V,VG)

DESSERTS

BROWNIE & BISCOFF SUNDAE 16

Fudge brownie, biscoff, butterscotch, vanilla ice cream (LGO, V)

BANANA CHIMI SPLIT 16

Chimichanga, almonds, caramel, vanilla ice cream, whipped cream, berry coulis (V)

COOKIE SKILLET 16

Fresh oven baked chocolate chip cookie, vanilla ice cream and chocolate sauce (V)

VEGAN CHOCOLATE MOUSSE 16

Candied hazelnuts and mixed berry compote (LD,LG,V,VG)

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 our 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



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 2001, 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