

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 butter and café de Paris butter (LDO,V,VGO)

BIERWURST AND PRETZEL 22
Soft 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 pieces, slaw, sriracha mayo

VEGGIE DELUXE 26
Chickpea falafel, lettuce, tomato, avocado, pickled vegetables, lemon yoghurt, hummus (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 fries & 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 pepitas (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)

CURRY 30
Korma curry with saag aloo and coconut basmati rice. Choose from chicken **OR** fish (LG,VO)

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-O 28
Smoked ham, pineapple, mozzarella (LDO)
EL DIABLO 29
Pepperoni, nduja, mozzarella, basil, 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

Choose fries & salad OR mash & vegetables
250G SIRLOIN STEAK 40 (LDO,LG)
300G 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,VO)
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,VO)
BEER BATTERED ONION RINGS 10
Aioli (LD,V)
HALSWELL SIDE 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)
CHOCOLATE MOUSSE 16
A vegan mousse served with candied hazelnuts and mixed berry compote (LD,LG,V,VG)

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