

8/9/93

Plus 3

Hallam Hotel 8.9.93 J.

Old-world elegance in a hotel of today

□ HALLAM'S ROAD HOTEL: corner Hallam Road and Princes Highway, Hallam. Open seven days for lunch from 12 pm and dinner from 6 pm. Bookings essential on Friday and Saturday. Fully licensed. Fax: 702 3330. Phone: 703 1148



BEHIND the bar waitress Lea Rettschlag chats with patrons about the day's specials; there's always something interesting as well as the all-time favorites

THE Hallam's Road Hotel was established in 1872 and was widely known as the gateway to Gippsland. Today is it one of the most popular venues in the area for live entertainment, with a bistro that has top quality meals at reasonable prices.

Eugene and Jennifer Le Grand have been the owners of the hotel for the past 17 years and in that time the hotel has undergone major renovations. The bistro is stylish with a fine timber bar, servery and coffee bar. The old-world color theme, dominated by its deep green with co-ordinated ceiling cornices, is soothing and elegant. Attention has been paid to most comfortable seating.

The huge, lifesize screen released from the ceiling for the big sporting events on TV is another super modern drawcard at the hotel.

The head chef, David Rigaldi, who has been at the Hallam's Road Hotel for the past eight years is well known in the area for his creative meals.

Typical of the way patrons are cared for here is the fax service: business people who only have a

DINING

short break for lunch are welcome to fax their meal orders through and have meals ready when they arrive.

A menu to order from can be picked up from the hotel and the fax number to use is 702 3330.

An extensive menu at the bistro caters for every taste and delicacies on the menu include venison, lobster, oysters and baked rabbit. Traditional pasta dishes, chicken, fish and veal dishes are available of course and the hotel is known for its great steaks which satisfy the biggest meat eater.

Desserts include all-time favorites such as profiteroles and chocolate sauce, banana fritter, apple strudel and icecream and fresh strawberries and cream to name a few. These range in price from \$3 to \$4. Daily the chef's specials change so be sure to check the board.