

START YOUR FEAST

GARLIC BREAD (V) Confit garlic butter, mozzarella, Parmesan	15
SMOKY CHILLI WINGS Buffalo-style sauce, furikake	22
CALAMARI (I) Buttermilk & Szechuan marinated, lightly fried, chilli jam	18/29
SMOKED BEETROOT HUMMUS (V) (VG) Marinated feta, pomegranate, dill, chargrilled pita bread	20
KING PRAWNS (A) Burnt lemongrass & lobster butter, lime leaf oil, chargrilled pita bread	39
THREE CHEESE DIP (V) Gouda, Gruyère, Edam, chargrilled pita bread	21
RAW TUNA TOSTADA (M) Chilli aioli, avocado, cucumber, sesame, salmon caviar, crispy fried tortilla	29
STICKY RIB BITES Smoky bourbon honey BBQ, baba ghanoush, pomegranate, togarashi	29
SMOKED BONE MARROW & RAW BEEF TARTARE Diced rump, wild herbs, smoked pickled onions, chargrilled sourdough toast	32
THE HUNTER TASTING BOARD Smoky Chilli Wings, Garlic Bread, Sticky Rib Bites, Calamari (I)	75

TACOS TO START

(2 pieces)

BEEF BURNT RIB ENDS Hickory bourbon BBQ sauce, tomato salsa, crispy shallots	22
CRISPY PRAWN (I) Polenta crusted, coleslaw, chipotle yoghurt, charred corn salsa, pickled onion	22
CRISPY PORK BELLY Gochujang mayo, grilled pineapple salsa, furikake	22

*Please advise your waiter of any dietary requirements or allergies you may have. While we will do our utmost to fulfil requests, please note this is not an allergen free kitchen. There is a risk of cross contamination and any dish may contain trace elements due to the nature of our ingredients & kitchen environment.

V - Vegetarian VG - Vegan on Request

SEAFOOD ORIGIN: A - Australian I - Imported M - Mixed

SURCHARGE: A 7% service charge applies to all bookings of 12 or more guests. On public holidays, a surcharge of \$5 per person applies - both the service charge and the public holiday surcharge will be applied where applicable.

MAINS FROM THE LAND & SEA

WAGYU BEEF BURGER Cos lettuce, bacon tomato jam, pepperberry aioli, American cheese, served with Crispy Chips	37
HOT HONEY CHICKEN Habanero honey sauce, ranch dressing, green mango salsa, served with Crispy Chips or Mixed Leaf Salad	39
LAMB SKILLET POT PIE Roast shoulder & leg, puff pastry, bone marrow	44
HUMPTY DOO SALTWATER BARRAMUNDI (A) Salami nduja, pork cheek, cherry peppers, sun-blushed tomatoes, fennel, baby bocconcini, romesco sauce	48
CHOPPED VEGETABLE SALAD (V) (VG) Fire-roasted Mediterranean vegetables, pearl couscous, pine nuts, pumpkin seeds	33
With your choice of chargrilled chicken tenders or herb-baked Brie	

SIDES

TRUFFLE POTATOES (V) (VG) Crispy double cooked, truffle salt, Gruyère, truffle aioli	16
CHARRED CORN (V) Smoky chilli yoghurt, Parmesan, crispy shallots	15
MIXED LEAF SALAD (V) Honey mustard dressing, Parmesan	14
CRISPY CHIPS (V) (VG)	10
TRUFFLE CHIPS (V) Truffle dust, Parmesan	13
CREAMY MASH (V) Butter-toasted panko	12
CRISPY BRUSSELS SPROUTS Bacon, sticky soy & mirin glaze	19
SAUTÉED BROCCOLINI (V) Sweet cherry pepper, confit garlic, Parmesan, pine nuts	19
CREAMED SPINACH MAC & CHEESE (V) Brown butter béchamel, butter toasted panko	23
SIDES BOARD Crispy Brussels Sprouts, Creamed Spinach Mac & Cheese, choice of Crispy Chips or Mixed Leaf Salad	47

YOUNG HUNTERS

Served with Crispy Chips or Mixed Leaf Salad and a scoop of vanilla ice-cream for dessert

GRILLED CHICKEN TENDERS Finished with Hunter's Signature basting	17
SAUSAGE DOG Cheese Kransky in brioche roll, ketchup	17
CHEESE BURGER Angus beef patty, cheese, ketchup	17

TO SHARE

HUNTER'S TOMAHAWK 220

1.1kg O'Connor Grain Fed Tomahawk served with Charred Corn, Truffle Potatoes, Crispy Brussels Sprouts, choice of Crispy Chips or Mixed Leaf Salad and sauce

HUNTER'S FEAST 148

Chicken Thigh Skewer, 200g Rump, 1/2 Rack of Pork or Beef Ribs, smoked Cheddar sausage, choice of sauce
Serves 2 (Sides not included)

ADD SIDES BOARD 47

Crispy Brussels Sprouts, Creamed Spinach Mac & Cheese, choice of Crispy Chips or Mixed Leaf Salad

EIGHT-HOUR RIBS

Slow cooked and finished on the chargrill with Hunter's Signature rib basting, served with Crispy Chips or Mixed Leaf Salad

BEEF RIBS	Half 59	Full 85
PORK RIBS	Half 59	Full 85

SKEWERED

BETTER BY FIRE

Charred over open fire, served with Crispy Chips or Mixed Leaf Salad

CHICKEN THIGH Marinated in honey & soy, basted with apricot chutney	39
HONEY GLAZED PORK BELLY Slow-braised, sticky chilli glaze	47
WAGYU RUMP Marinated in a smoky BBQ rub, grilled capsicum, onion	55

FIRE-GRILLED STEAKS

Finished with Hunter's Signature basting, served with Crispy Chips or Mixed Leaf Salad

PORTORO - GRAIN FED

Eye of Rump	200g	MB2+	39
Eye Fillet	200g	MB2+	65
New Yorker	300g	MB2+	73
Rib Eye	350g	MB2+	83

WAGYU - GRAIN FED

Rump	300g	MB6+	69
Rib Eye	300g	MB4+	95

O'CONNOR - GRAIN FED

T-Bone	700g		105
--------	------	--	-----

LEVEL UP YOUR STEAK

Bone Marrow Steak Topper			14
--------------------------	--	--	----

SAUCES

Mushroom	6
Peppercorn	6
Peri Peri	6
Chilli	6
Beef Fat Chimichurri	6

SOMETHING SWEET

CHOCOLATE S'MORE (V) Fudge brownie & ganache, toasted marshmallow, dulce de leche, peanut butter gelato	24
BASQUE CHEESECAKE (V) Macerated strawberries, black pepper, basil, Chantilly cream	19
CRONUT (V) Caramelised banana, chocolate ganache, pistachio anglaise, banana gelato	22
APPLE TARTE TATIN (V) Hazelnut ice-cream, pistachio custard, mini s'mores waffle cone	24
PASSIONFRUIT & MANGO SORBET (V) (VG) Seasonal fruit, passionfruit pulp	15
SWEET SHARE BOARD (V) Chocolate S'more, Basque Cheesecake, Cronut	59