

START YOUR FEAST

CHEESE BREAD (V)	12
Brioche, wood-smoked mozzarella, Parmesan	
SMOKY CHILLI WINGS	21
Smoky Buffalo-style sauce finished with Japanese furikake	
CALAMARI	18/28
Buttermilk and Szechuan marinated, lightly fried, served with chilli jam	
SUMMER GREENS BRUSCHETTA (V)	16
Toasted miche bread, lemon mascarpone, summer greens, dukkah, parsley oil	
DUCK SAUSAGE ROLL	17
Ricotta, cranberry, pine nuts, served with tomato chilli relish and pickles	
THREE CHEESE DIP (V)	17
Gouda, Gruyère, Edam cheese with grilled flatbread	
THE HUNTER TASTING BOARD	62
Selection of Smoky Chilli Wings, Duck Sausage Roll, Calamari and Cheese Bread	

TACOS TO START

SLOW-COOKED BEEF (two)	17
Rib fingers, BBQ gravy, pico de gallo, native lime myrtle	
CRISPY PRAWN (two)	18
Polenta crusted with coleslaw, chipotle yoghurt, charred corn salsa, pickled onion	
PORK BELLY (two)	18
Braised in five spice, gochujang mayo, kimchi	
CHAR-GRILLED CHICKEN	17
Double-sided flat taco, queso fresco, sriracha, pico de gallo, pickled onion	

YOUNG HUNTERS

Served with crispy chips or mixed leaf salad and a scoop of vanilla ice-cream for dessert	
GRILLED CHICKEN TENDERS	15
Finished with Hunter's Signature basting	
SAUSAGE DOG	15
Cheese Kransky in brioche roll, topped with ketchup	
CHEESE BURGER	15
Angus beef patty, cheese and ketchup	

MAINS FROM THE LAND & SEA

ANGUS BEEF BURGER	29
Brioche bun, cos lettuce, bacon tomato jam, pepperberry aioli and American cheese. Served with crispy chips or mixed leaf salad	
FLAME-GRILLED CHICKEN	34
Portuguese marinated half chicken hit with our signature peri peri basting, served with toasted pita, crispy chips and peri peri sauce	
HUMPTY DOO SALTWATER BARRAMUNDI	44
Fillet baked in skillet with caramelised yoghurt, summer greens, heirloom tomatoes, zaatar, pinenuts	
WOODFIRED CAULIFLOWER (VG)	29
Spiced tahini, Napoli sauce, macadamia nuts, watercress, herbs	
SLOW-COOKED BEEF ASADO RIB	45
Finished on the grill with corn on the cob, buttermilk Parmesan bread and chimichurri	

SIDES

DUCK FAT POTATOES	15
Crispy double cooked potatoes, rosemary, garlic, served with tarragon mustard	
CHARRED CORN (V)	10
Smoky chilli yoghurt, ricotta salata and puffed quinoa	
MIXED LEAF SALAD (V)	10
Honey mustard dressing, pecorino	
CRISPY CHIPS (VG)	10
CREAMY MASH (V)	11
Oven baked with Gruyère and herbed panko crumbs	
CRISPY BRUSSELS SPROUTS	15
Bacon, sticky soy & mirin glaze	
CHARRED BROCCOLINI (V) (VG-Option)	16
Meredith sheep yoghurt, sweet & sour pomegranate dressing, crispy shallots	

*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 and kitchen environment.

V - Vegetarian VG - Vegan

SURCHARGE:
A \$5 per person surcharge will be added on public holidays. Also, a service charge of 7% will be added for all groups of 12 or more, applicable every day.

FIRE-GRILLED STEAKS

Finished with Hunter's Signature basting, served with crispy chips or mixed leaf salad

RIVERINE PREMIUM		
Eye of Rump	200g	35
Eye Fillet	200g	59
New Yorker	350g	65
Rib Eye	350g	69

WAGYU

Wagyu Rump	300g	55
Wagyu Rib Eye	300g	95

SHARING STEAKS

Finished with Hunter's Signature basting, served with crispy chips or mixed leaf salad and choice of sauce

BLACK DIAMOND		
T-Bone	700g	89
Tomahawk	1.1kg	165

HUNTER'S SHARING FEAST

130
CHICKEN THIGH SKEWER
200G RUMP
1/2 RACK OF PORK OR BEEF RIBS
TRADITIONAL BOEREWORS COIL
CHOICE OF SAUCE
Serves 2
(Sides not included)

EIGHT-HOUR RIBS

Slow cooked and finished on the char-grill with Hunter's Signature rib basting, served with crispy chips or mixed leaf salad

BEEF RIBS	Half 45	Full 69
PORK RIBS	Half 42	Full 69

SAUCES

Mushroom	4	Peppercorn	4
Peri Peri	4	Confit Garlic Butter	4
Jus	6	Chilli Sauce	6

SKEWERED BETTER BY FIRE

Cooked over open charcoal and served with crispy chips or mixed leaf salad

CHICKEN THIGH	36
Marinated in chilli & ginger coconut milk, finished with peri peri basting	
HONEY GLAZED PORK BELLY	39
Slow cooked, finished over open fire with a sticky chilli glaze	
LAMB RUMP	44
Marinated in a fragrant fenugreek rub, grilled capsicum and onion	
WAGYU RUMP	47
Marinated in a smoky BBQ rub, grilled capsicum and onion	

SOMETHING TO FINISH

CHOCOLATE S'MORE Layers of fudge brownie and ganache, burnt marshmallow, dulce de leche and peanut butter gelato	17
CARAMELISED CHEESECAKE (V) Basque-style with cherry preserve and chantilly cream	17
HONEY YOGHURT FLAN (V) Fresh berries and white chocolate milk crumbs	17
MANGO & RASPBERRY SORBET (VG) Seasonal fruit and passionfruit purée	14
SWEET SHARE BOARD Selection of Chocolate S'more, Caramelised Cheesecake & Honey Yoghurt Flan	45

EXPRESS LUNCH

2 Course - \$41 3 Course - \$48 Includes a glass of house wine, tap beer or soft drink
Available Monday-Friday, 12-4pm

STARTERS

(Your choice of)

CHEESE BREAD (V)
Brioche, wood-smoked mozzarella, Parmesan

CALAMARI
Buttermilk and Szechuan marinated, lightly fried, served with chilli jam

CRISPY WINGS
Served with smoky chipotle yoghurt

SUMMER GREENS BRUSCHETTA (V)
Toasted miche bread, lemon mascarpone, summer greens, dukkah, parsley oil

MAINS

Served with your choice of crispy chips or mixed leaf salad (Your choice of)

CRISPY PRAWN TACOS (Two)
Polenta fried prawns, coleslaw, chipotle yoghurt, charred corn salsa, pickled onion

BEEF BURGER
With secret burger sauce, crispy onions

SLOW-BRAISED BEEF SKEWER
Rib-fingers, capsicum, Spanish onion, finished with Hunter's Signature basting, chimichurri sauce

PORK BELLY TACOS (Two)
Five spice braised pork belly, gochujang mayo, kimchi

CHICKEN THIGH SKEWER
Marinated in chilli & ginger coconut milk, finished with peri peri basting

EYE OF RUMP 200g
Finished with Hunter's Signature basting

WOODFIRED CAULIFLOWER (VG)
Spiced tahini, Napoli sauce, macadamia nuts, watercress, herbs

DESSERT

(Your choice of)

HONEY YOGHURT FLAN (V)
Fresh berries and white chocolate milk crumbs

MANGO & RASPBERRY SORBET (VG)
Seasonal fruit and passionfruit purée

*Not valid with any other offer, one offer per person. Standard pours are determined by the venue in line with VIC/NSW/WA RSA laws. Not available on public holidays.

