

START YOUR FEAST

GARLIC BREAD (V)	15
Confit garlic butter, mozzarella, Parmesan	
SMOKY CHILLI WINGS	22
Buffalo-style sauce, furikake	
CALAMARI	18/29
Buttermilk & Szechuan marinated, lightly fried, chilli jam	
HUMMUS PLATE (V) (VG)	18
Baba ghanoush, muhammara, wild herb & pickle salad, Ras el Hanout chickpeas, chargrilled pita bread	
KING PRAWNS	39
Tamarind butter, coriander chutney, chargrilled pita bread	
THREE CHEESE DIP (V)	19
Gouda, Gruyère, Edam, chargrilled pita bread	
RAW TUNA TOSTADA	29
Chilli aioli, avocado, cucumber, sesame, salmon caviar, crispy fried tortilla	
STICKY RIB BITES	24
Smoky bourbon honey BBQ, baba ghanoush, pomegranate, togarashi	
ROASTED BONE MARROW	31
Beef fat chimichurri, wild herb & pickle salad, chargrilled sourdough	
THE HUNTER TASTING BOARD	69
Smoky Chilli Wings, Garlic Bread, Sticky Rib Bites, Calamari	

TACOS TO START

(2 pieces)

BEEF BURNT RIB ENDS	21
Hickory bourbon BBQ sauce, tomato salsa, crispy shallots	
CRISPY PRAWN	21
Polenta crusted, coleslaw, chipotle yoghurt, charred corn salsa, pickled onion	
CRISPY PORK BELLY	21
Gochujang mayo, grilled pineapple salsa, furikake	

*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

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	34
Cos lettuce, bacon tomato jam, pepperberry aioli, American cheese, served with Crispy Chips	
FLAME-GRILLED SPATCHCOCK	39
Peri peri sauce, served with Crispy Chips	
SPRING LAMB & PEAS	39
Chargrilled rump, buttered mash, spring greens, pomegranate jus	
HUMPTY DOO SALTWATER BARRAMUNDI	46
Salami nduja, pork cheek, cherry peppers, sun-blushed tomatoes, fennel, baby bocconcini, romesco sauce	
CHOPPED VEGETABLE SALAD (V) (VG)	33
Fire-roasted Mediterranean vegetables, pearl couscous, pine nuts, pumpkin seeds	
With your choice of chargrilled chicken tenders or herb-baked Brie	

SIDES

TRUFFLE POTATOES (V) (VG)	16
Crispy double cooked, truffle salt, Gruyère, truffle aioli	
CHARRED CORN (V)	14
Smoky chilli yoghurt, Parmesan, crispy shallots	
MIXED LEAF SALAD (V)	12
Honey mustard dressing, Parmesan	
CRISPY CHIPS (V) (VG)	10
TRUFFLE CHIPS (V)	12
Truffle dust, Parmesan	
CREAMY MASH (V)	12
Butter-toasted panko	
CRISPY BRUSSELS SPROUTS	19
Bacon, sticky soy & mirin glaze	
SAUTÉED BROCCOLINI (V) (VG)	19
Parmesan, pine nuts, cherry peppers, crispy shallots	
BEEF BURNT ENDS MAC & CHEESE	21
Brown butter bechamel, mozzarella, chives	
SIDES BOARD	42
Brussels Sprouts, Beef Burnt Ends Mac & Cheese, choice of Crispy Chips or Mixed Leaf Salad	

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, ketchup	
CHEESE BURGER	15
Angus beef patty, cheese, ketchup	

TO SHARE

HUNTER’S TOMAHAWK 198

1.1kg Black Diamond Tomahawk served with Charred Corn, Truffle Potatoes, Brussels Sprouts, choice of Crispy Chips or Mixed Leaf Salad and sauce

HUNTER’S FEAST 135

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 42

Brussels Sprouts, Beef Burnt Ends 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	52	Full	76
PORK RIBS	Half	52	Full	76

SKEWERED

BETTER BY FIRE

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

CHICKEN THIGH	39
Marinated in honey & soy, basted with apricot chutney	
HONEY GLAZED PORK BELLY	45
Slow-braised, sticky chilli glaze	
LAMB FILLET	55
Marinated in a fragrant bush rub, grilled capsicum, onion	
WAGYU RUMP	49
Marinated in a smoky BBQ rub, grilled capsicum, onion	

FIRE-GRILLED STEAKS

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

PORTORO - GRAIN FED

Eye of Rump	MB2+	200g	37
Eye Fillet	MB2+	200g	59
New Yorker	MB2+	300g	69
Rib Eye	MB2+	350g	78

WAGYU - GRAIN FED

Rump	MB6+	300g	61
Rib Eye	MB4+	300g	92

BLACK DIAMOND - GRAIN FED

T-Bone		700g	97
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Level Up Your Steak

Bone Marrow Steak Topper			14
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SAUCES

Mushroom	4
Peppercorn	4
Peri Peri	4
Chilli	6
Beef Fat Chimichurri	6

SOMETHING SWEET

CHOCOLATE S'MORE (V)	23
Fudge brownie & ganache, toasted marshmallow, dulce de leche, peanut butter gelato	
BASQUE CHEESECAKE (V)	18
Macerated strawberries, black pepper, basil, Chantilly cream	
CRONUT (V)	21
Caramelised banana, chocolate ganache, pistachio anglaise, banana gelato	
BLOOD ORANGE & APPLE SORBET (V) (VG)	14
Seasonal fruit, passionfruit pulp	
SWEET SHARE BOARD (V)	55
Chocolate S'more, Basque Cheesecake, Cronut	

POWER LUNCH

2 Course – \$45 3 Course – \$52
Available Monday–Friday, 12–4pm *Not available on public holidays
Includes a glass of house wine, tap beer or soft drink

STARTERS

(Your choice of)

CARLIC BREAD (V) Confit garlic butter, mozzarella, Parmesan

CALAMARI Buttermilk & Szechuan marinated, lightly fried, chilli jam

SMOKY CHILLI WINGS Smoked chipotle yoghurt

HUMMUS PLATE (V) (VG) Baba ghanoush, muhammara, wild herb & pickle salad, Ras el Hanout chickpeas, chargrilled pita bread

MAINS

(Your choice of)

CHOPPED VEGETABLE SALAD (V) (VG) Fire-roasted Mediterranean vegetables, pearl couscous, pine nuts, pumpkin seeds.

With your choice of chargrilled chicken tenders or herb-baked Brie

LAMB SHANK Slow cooked, buttered mash, sugar snap & snow peas, rich lamb jus

Below Mains served with Crispy Chips or Mixed Leaf Salad

TACOS (2 pieces) Choice of Beef Burnt Rib Ends, Crispy Prawn or Crispy Pork Belly

WAGYU BEEF BURGER Cos lettuce, bacon tomato jam, pepperberry aioli, American cheese

SLOW-BRAISED BEEF SKEWER Capsicum, Spanish onion, finished with Hunter's Signature basting

CHICKEN THIGH SKEWER Marinated in honey & soy, basted with apricot chutney

PORTORO GRAIN FED MB2+ EYE OF RUMP 200g Finished with Hunter's Signature basting

DESSERTS

(Your choice of)

BLOOD ORANGE & APPLE SORBET (V) (VG) Seasonal fruit, passionfruit pulp

BASQUE CHEESECAKE (V) Macerated strawberries, black pepper, basil, Chantilly cream

*Not valid with any other offer, one offer per person. Standard pours are determined by the venue inline with VIC/NSW/WA RSA laws