

PRE-STARTER

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

ENTRÉES

(Your choice of)

SMOKY CHILLI WINGS Smoky Buffalo-style sauce finished with Japanese furikake

DUCK SAUSAGE ROLL Ricotta, cranberry, pine nuts, served with tomato chilli relish and pickles

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

CRISPY PRAWN TACOS Polenta crusted with coleslaw, chipotle yoghurt, charred corn salsa, pickled onion

SUMMER GREENS BRUSCHETTA (V) Summer greens, lemon mascarpone, dukkah, parsley oil, toasted miche bread

MAINS

(Your choice of)

EYE FILLET 200g Finished with Hunter's Signature basting, served with crispy chips or mixed leaf salad

WAGYU RUMP SKEWER Marinated in a smoky BBQ rub, grilled capsicum and onion, served with crispy chips or mixed leaf salad

CHICKEN THIGH SKEWER Marinated in chilli & ginger coconut milk, finished with peri peri basting, served with crispy chips or mixed leaf salad

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

HUMPTY DOO SALTWATER BARRAMUNDI Fillet baked in skillet with caramelised yoghurt, summer greens, heirloom tomatoes, zaatar, pinenuts

SIDES

CHARRED CORN (V) Smoky chilli yoghurt, ricotta salata and puffed quinoa

CRISPY BRUSSELS SPROUTS Bacon, sticky soy & mirin glaze

DUCK FAT POTATOES Crispy double cooked potatoes, rosemary, garlic, served with tarragon mustard

DESSERT

(Your choice of)

CHOCOLATE S'MORE Layers of fudge brownie and ganache, burnt marshmallow, dulce de leche and peanut butter gelato

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

PRE-STARTER

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

ENTRÉES

(Your choice of)

SUMMER GREENS BRUSCHETTA (V) Summer greens, lemon mascarpone, dukkah, parsley oil, toasted miche bread

SMOKY CHILLI WINGS Smoky Buffalo-style sauce finished with Japanese furikake

CRISPY PRAWN TACOS Polenta crusted with coleslaw, chipotle yoghurt, charred corn salsa, pickled onion

DUCK SAUSAGE ROLL Ricotta, cranberry, pine nuts, served with tomato chilli relish and pickles

THREE CHEESE DIP (V) Gouda, Gruyere, Edam cheese with grilled flatbread

MAINS

(Your choice of)

RIB EYE 350g Finished with Hunter's Signature basting, served with crispy chips or mixed leaf salad

WAGYU RUMP 300g Finished with Hunter's Signature basting, served with crispy chips or mixed leaf salad

HUMPTY DOO SALTWATER BARRAMUNDI Fillet baked in skillet with caramelised yoghurt, summer greens, heirloom tomatoes, zaatar, pinenuts

LAMB RUMP SKEWER Marinated in a fragrant fenugreek rub, grilled capsicum and onion, served with crispy chips or mixed leaf salad

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

SIDES

CHARRED CORN (V) Smoky chilli yoghurt, ricotta salata and puffed quinoa

CHARRED BROCCOLINI (V) (VG-Option) Meredith sheep yoghurt, sweet & sour pomegranate dressing, crispy shallots

DUCK FAT POTATOES Crispy double cooked potatoes, rosemary, garlic, served with tarragon mustard

DESSERTS

(Your choice of)

CHOCOLATE S'MORE Layers of fudge brownie and ganache, burnt marshmallow, dulce de leche and peanut butter gelato

CARAMELISED CHEESECAKE (V) Basque-style with cherry preserve and chantilly cream

