

THE EXPLORER MENU

CHEESE BREAD (V)

Brioche, wood-smoked mozzarella, Parmesan

ENTRÉES

(Your choice of)

SLOW-COOKED BEEF TACOS

Rib fingers, BBQ gravy, pico de gallo, native lime myrtle

SUMMER GREENS BRUSCHETTA (V)

Toasted miche bread, lemon mascarpone, summer greens, dukkah, parsley oil

CALAMARI

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

DUCK SAUSAGE ROLL

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

MAINS

(Your choice of)

CHICKEN THIGH SKEWER

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

HONEY GLAZED PORK BELLY SKEWER

Slow cooked, finished over open fire with a sticky chilli glaze, served with crispy chips or mixed leaf salad

EYE OF RUMP 200g

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

WOODFIRED CAULIFLOWER (VG)

Spiced tahini, Napoli sauce, macadamia nuts, watercress, herbs

SLOW-COOKED BEEF ASADO RIB

Finished on the grill with corn on the cob, buttermilk Parmesan bread and chimichurri

SIDES

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



THE HUNTER MENU

CHEESE BREAD (V)

Brioche, wood-smoked mozzarella, Parmesan

ENTRÉES

(Your choice of)

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

THREE CHEESE DIP (V)

Gouda, Gruyere, Edam cheese with grilled flatbread

CALAMARI

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

MAINS

(Your choice of)

EYE OF RUMP 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

HUMPTY DOO SALTWATER BARRAMUNDI

Fillet baked in skillet with caramelised yoghurt, summer greens, heirloom tomatoes,
zaatar, pinenuts

WOODFIRED CAULIFLOWER (VG)

Spiced tahini, Napoli sauce, macadamia nuts, watercress, herbs

LAMB RUMP SKEWER

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

SIDES

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

DESSERT

(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

