

START YOUR FEAST

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

TACOS TO START

(2 pieces)

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

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	37
Cos lettuce, bacon tomato jam, pepperberry aioli, American cheese, served with Crispy Chips	
HOT HONEY CHICKEN	39
Habanero honey sauce, ranch dressing, green mango salsa, served with Crispy Chips or Mixed Leaf Salad	
LAMB SKILLET POT PIE	44
Roast shoulder & leg, puff pastry, bone marrow	
HUMPTY DOO SALTWATER BARRAMUNDI (A)	48
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)	15
Smoky chilli yoghurt, Parmesan, crispy shallots	
MIXED LEAF SALAD (V)	14
Honey mustard dressing, Parmesan	
CRISPY CHIPS (V) (VG)	10
TRUFFLE CHIPS (V)	13
Truffle dust, Parmesan	
CREAMY MASH (V)	12
Butter-toasted panko	
CRISPY BRUSSELS SPROUTS	19
Bacon, sticky soy & mirin glaze	
SAUTÉED BROCCOLINI (V)	19
Sweet cherry pepper, confit garlic, Parmesan, pine nuts	
CREAMED SPINACH MAC & CHEESE (V)	23
Brown butter béchamel, butter toasted panko	
SIDES BOARD	47
Crispy Brussels Sprouts, Creamed Spinach 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	17
Finished with Hunter's Signature basting	
SAUSAGE DOG	17
Cheese Kransky in brioche roll, ketchup	
CHEESE BURGER	17
Angus beef patty, cheese, ketchup	

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	39
Marinated in honey & soy, basted with apricot chutney	
HONEY GLAZED PORK BELLY	47
Slow-braised, sticky chilli glaze	
WAGYU RUMP	55
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	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
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LEVEL UP YOUR STEAK

Bone Marrow Steak Topper			14
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SAUCES

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

SOMETHING SWEET

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



POWER LUNCH

2 Course - \$47 3 Course - \$55
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)

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

CALAMARI (I) Buttermilk & Szechuan marinated, lightly fried, chilli jam

SMOKY CHILLI WINGS Smoked chipotle yoghurt

SMOKED BEETROOT HUMMUS (V) (VG) Marinated feta, pomegranate, dill, 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

Below Mains served with Crispy Chips or Mixed Leaf Salad

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

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

HONEY GLAZED PORK BELLY SKEWER Slow-braised, sticky chilli glaze

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

DESSERTS

(Your choice of)

PASSIONFRUIT & MANGO 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/SA RSA laws



POWER LUNCH

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