

START YOUR FEAST

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| CHEESE BREAD (V) | 12 |
| Brioche roll, 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 |
| Summer greens, lemon mascarpone, dukkah, parsley oil, toasted miche bread | |
| 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 FOUR WAYS

Two / Three

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| SLOW-COOKED BEEF | 17/25 |
| Rib fingers, BBQ gravy, pico de gallo, native lime myrtle | |
| CRISPY PRAWN | 18/26 |
| Polenta crusted with coleslaw, chipotle yoghurt, charred corn salsa, pickled onion | |
| PORK BELLY | 18/26 |
| 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

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| 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

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| 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

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| 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

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

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| 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

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|---------------|-------|-----|
| 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

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|---------------------|---------|---------|
| BEEF RIBS | Half 45 | Full 69 |
| BABY BACK PORK RIBS | Half 42 | Full 69 |

SAUCES

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

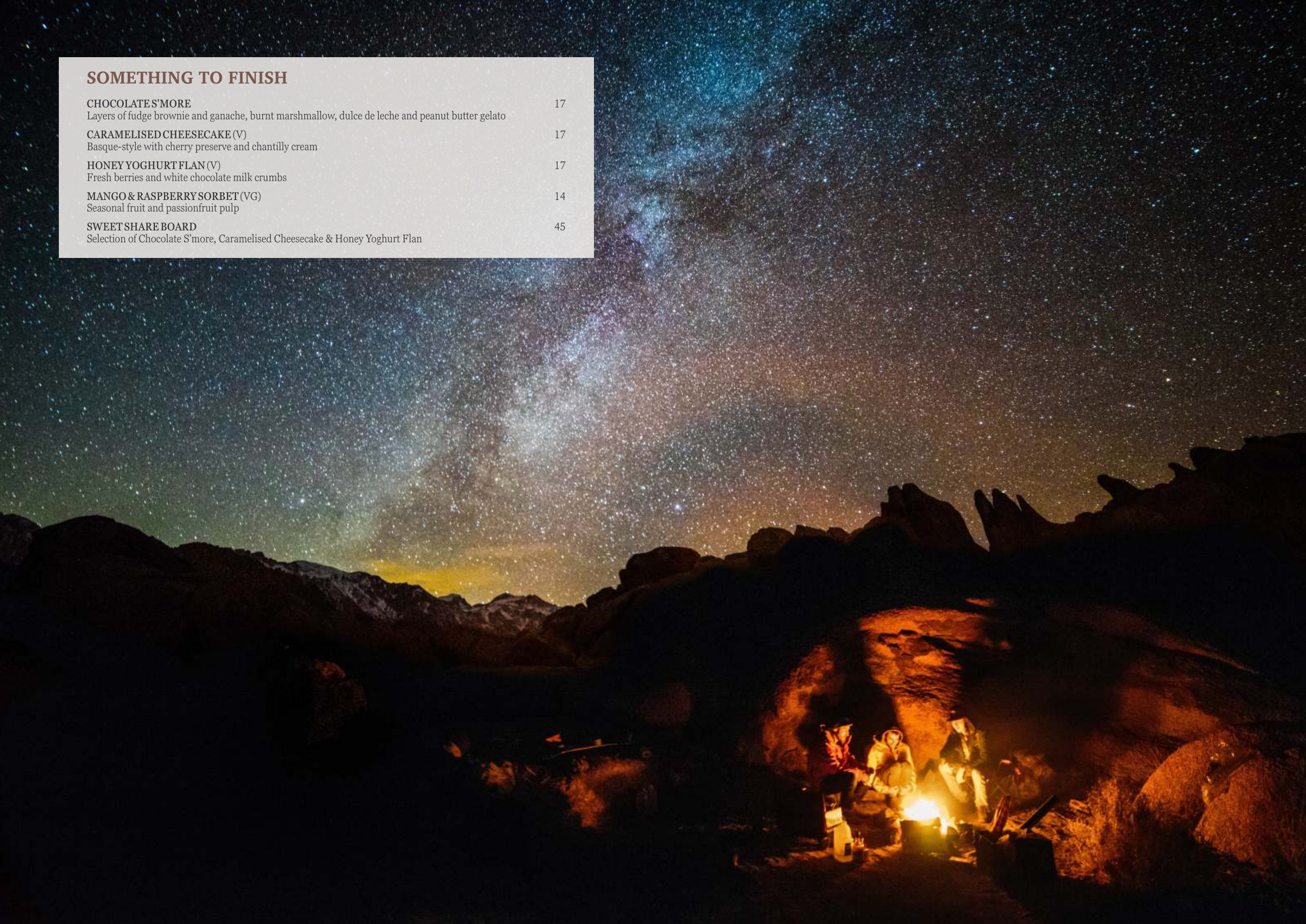
SKEWERED BETTER BY FIRE

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

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| 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 | |

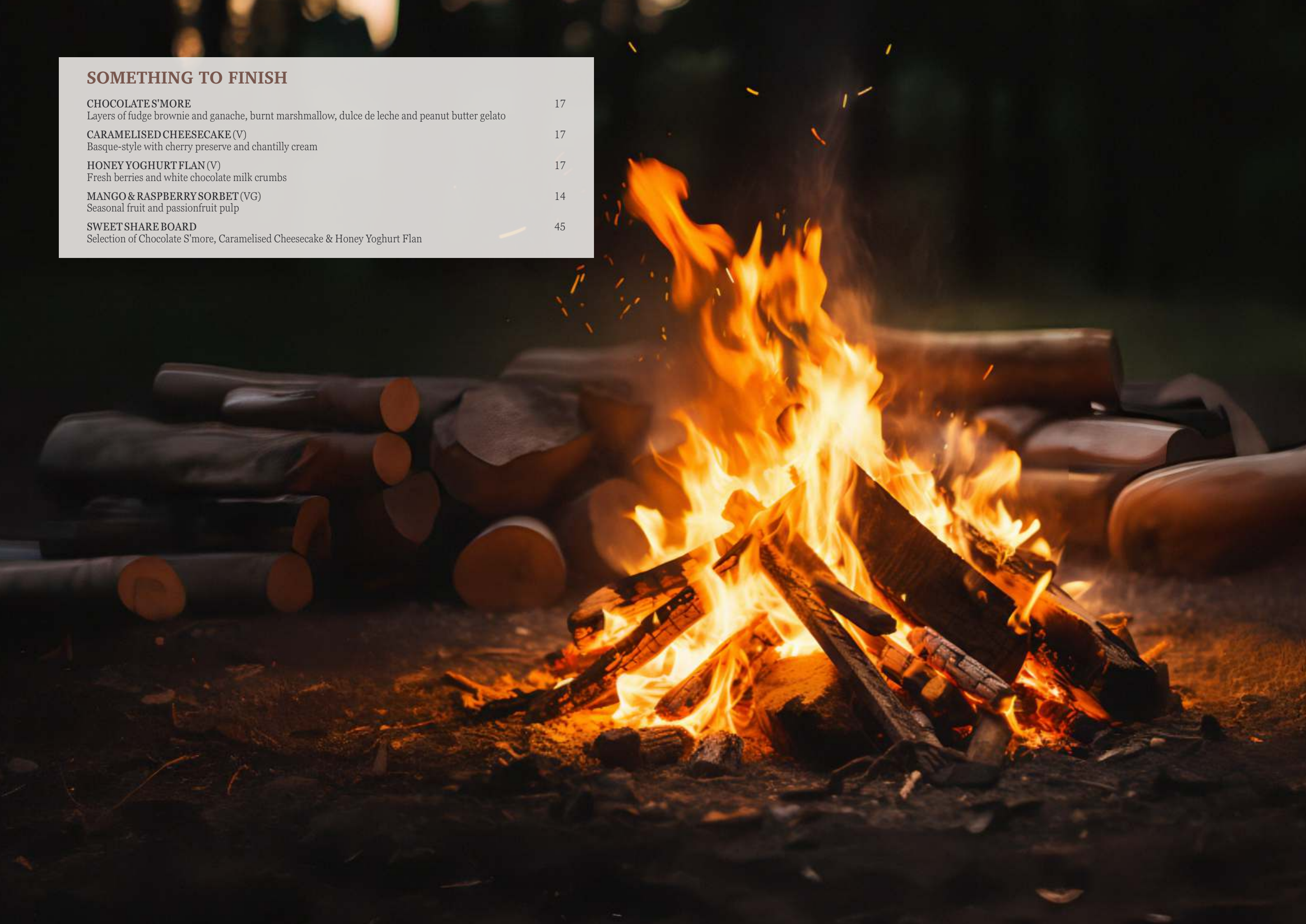
SOMETHING TO FINISH

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



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A scenic landscape photograph of a river flowing through a forested valley. In the foreground, a person stands on a large, dark rock in the river, looking out over the water. The river is surrounded by rocky banks and dense evergreen forests. The background shows misty, forested mountains. The overall tone is serene and natural.

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