

# the hunter *Mosman's Local*

## SPARKLING

	<u>GLASS</u>	<u>BOTTLE</u>
NV Fresco Frizzante, King Valley, Victoria	10	42
Rob Dolan Blanc De Blanc, Yarra Valley, Victoria	14	60
Paul Louis Cremant Sparkling Rose, Loire Valley, France	15	65
Laurent-perrier La Cuvée, Tours-sur-marne, France	20	99

## ROSE

Pizzini Rosetta, King Valley, Victoria	10	42
Tellurian, Heathcote, Victoria	13	55
Domaine Du Grand Cros, Provence, France	15	62

## WHITE WINE

Fresco Blend, King Valley, Victoria	10	42
Stella Bella Sauvignon Blanc, Margret River, Western Australia	12	52
Decibel Sauvignon Blanc, Hawks Bay, New Zealand	15	62
Tenuta Maccan Pinot Grigio, Friuli Grave, Italy	16	63
Skilly Ridge Riesling, Clare Valley, South Australia	14	58
Krinklewood Verdelho, Hunter Valley, NSW	14	63
Mere Et Fils Chardonnay, Adelaide Hills, South Australia	15	62
Springvale Chardonnay, Freycinet, Tasmania	15	62
Man O War Valhalla Chardonnay, Freycinet, Tasmania		110
Rob Dolan Pinot Gris, Yarra Valley, Victoria	15	62

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<u>RED WINE</u>	<u>GLASS</u>	<u>BOTTLE</u>
Fresco Sangiovese Blend, King Valley, Victoria	10	42
Pizzini Nonna Gisella Sangiovese, King Valley, Victoria	14	62
Roustabout Pinot Noir, Pemberton, Western Australia	14	62
Paringa Pinot Noir, Mornington Peninsula, Victoria	15	65
Usher Tinkler Shiraz Pinot, Hunter Valley, NSW	15	63
Hand Picked Pinot Noir, Mornington Peninsula, Victoria		95
Tim Adams Cabernet Malbec, Clare Valley, South Australia	14	60
Man O War Death Valley, Malbec, Waiheke, New Zealand	14	62
Tomero Malbec, Mendoza, Argentina	18	85
First Drop Mothers Milk Shiraz, Barossa Valley, South Australia	13	55
Mitolo Angela Shiraz, McLaren Vale, South Australia	15	65
Usher Tinkler Reserve Shiraz, Hunter Valley, NSW		99
Mothers Ruin Cabernet Sauv, McLaren Vale, South Australia	14	60

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## NIBBLES

Chilli salted nuts (GF/VG)	5
Warmed marinated olives (GF/VG)	8
Shoestring fries (GF/VG)	9
Sweet potato fries with house made capsicum mayo (GF/VG)	10
Corn fritters served with tomato chutney	15
Chilli salted popcorn cauliflower served with chipotle mayo (GF)	12
Zaaratr crumbed beetroot served with aioli	14

## SHARING PLATES

Zucchini fritters topped with goats cheese and caramelized onion (GF/VG)	16
Falafel served with capsicum and tzatziki dip	12
Bread and dip Served with olive tapenade, capsicum dip, beetroot hummus and olive bread	15
Fish tacos served with pico de galo, coriander and smoky aioli (2 per serving)	15
Salt and pepper squid served with a coriander and chilli salad (GF)	16
Sizzling prawns and chorizo served on a sizzling plate with a lemon slice	25

## PRICE

## SHARING PLATES

## PRICE

250g Angus rump Steak served with a chimichurri sauce	19
Add sweet potato fries	4
Moroccan spiced chicken skewers served with tzatziki and side salad (4 per serving)	16

## BOARDS

Cheese board with dried fruits, nuts, quince paste and fig and raisin loaf (Ask staff for current cheese selections)	
1 cheese	18
2 cheese	21
3 cheese	24
4 cheese	27
Salumi Board with four cured meats, pickled onion, cornichons, mustard and toasted olive bread (Ask staff for current meat selections)	24
Gatherer board includes falafel, corn fritters, marinated olives, haloumi, beetroot hummus, capsicum dip, olive tapenade and toasted sourdough (V)	32
Hunter board includes pulled pork sliders, chicken skewers, cured meats, cornichons, marinated olives, chorizo, and toasted olive bread	42

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## SLIDERS

## PRICE

Smoky BBQ pulled pork sliders with red cabbage  
slaw and a spicy chipotle sauce 16  
(2 per serving)

Crocodile sliders with lemon, ginger, chilli slaw  
and paprika mayo 16  
(2 per serving)

## Salads

Grilled haloumi, mixed leaf greens, roasted  
pumpkin, quinoa, cherry tomatoes, red onion, and  
a balsamic dressing 16  
Add herb roasted herb chicken 5  
(GF/VG)

Cauliflower and couscous served with pear, mint,  
raisins, radish and goats cheese 16  
Add herb roasted chicken 5