

## START YOUR FEAST

<b>GARLIC BREAD (V)</b>	15
Confit garlic butter, mozzarella, Parmesan	
<b>SMOKY CHILLI WINGS</b>	22
Buffalo-style sauce, furikake	
<b>CALAMARI</b>	18/29
Buttermilk & Szechuan marinated, lightly fried, chilli jam	
<b>HUMMUS PLATE (V) (VG)</b>	18
Baba ghanoush, muhammara, wild herb & pickle salad, Ras el Hanout chickpeas, chargrilled pita bread	
<b>KING PRAWNS</b>	39
Tamarind butter, coriander chutney, chargrilled pita bread	
<b>THREE CHEESE DIP (V)</b>	19
Gouda, Gruyère, Edam, chargrilled pita bread	
<b>RAW TUNA TOSTADA</b>	29
Chilli aioli, avocado, cucumber, sesame, salmon caviar, crispy fried tortilla	
<b>STICKY RIB BITES</b>	29
Smoky bourbon honey BBQ, baba ghanoush, pomegranate, togarashi	
<b>ROASTED BONE MARROW</b>	32
Beef fat chimichurri, wild herb & pickle salad, chargrilled sourdough	
<b>THE HUNTER TASTING BOARD</b>	73
Smoky Chilli Wings, Garlic Bread, Sticky Rib Bites, Calamari	

## TACOS TO START

(2 pieces)

<b>BEEF BURNT RIB ENDS</b>	22
Hickory bourbon BBQ sauce, tomato salsa, crispy shallots	
<b>CRISPY PRAWN</b>	22
Polenta crusted, coleslaw, chipotle yoghurt, charred corn salsa, pickled onion	
<b>CRISPY PORK BELLY</b>	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

**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

<b>WAGYU BEEF BURGER</b>	37
Cos lettuce, bacon tomato jam, pepperberry aioli, American cheese, served with Crispy Chips	
<b>FLAME-GRILLED SPATCHCOCK</b>	39
Peri peri sauce, served with Crispy Chips	
<b>SPRING LAMB &amp; PEAS</b>	42
Chargrilled lamb, buttered mash, spring greens, pomegranate jus	
<b>HUMPTY DOO SALTWATER BARRAMUNDI</b>	46
Salami nduja, pork cheek, cherry peppers, sun-blushed tomatoes, fennel, baby bocconcini, romesco sauce	
<b>CHOPPED VEGETABLE SALAD (V) (VG)</b>	33
Fire-roasted Mediterranean vegetables, pearl couscous, pine nuts, pumpkin seeds	
With your choice of chargrilled chicken tenders or herb-baked Brie	

## SIDES

<b>TRUFFLE POTATOES (V) (VG)</b>	16
Crispy double cooked, truffle salt, Gruyère, truffle aioli	
<b>CHARRED CORN (V)</b>	14
Smoky chilli yoghurt, Parmesan, crispy shallots	
<b>MIXED LEAF SALAD (V)</b>	12
Honey mustard dressing, Parmesan	
<b>CRISPY CHIPS (V) (VG)</b>	10
<b>TRUFFLE CHIPS (V)</b>	12
Truffle dust, Parmesan	
<b>CREAMY MASH (V)</b>	12
Butter-toasted panko	
<b>CRISPY BRUSSELS SPROUTS</b>	19
Bacon, sticky soy & mirin glaze	
<b>SAUTÉED BROCCOLINI (V) (VG)</b>	19
Parmesan, pine nuts, cherry peppers, crispy shallots	
<b>BEEF BURNT ENDS MAC &amp; CHEESE</b>	23
Brown butter bechamel, mozzarella, chives	
<b>SIDES BOARD</b>	45
Brussels Sprouts, Beef Burnt Ends 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	
<b>GRILLED CHICKEN TENDERS</b>	15
Finished with Hunter's Signature basting	
<b>SAUSAGE DOG</b>	15
Cheese Kransky in brioche roll, ketchup	
<b>CHEESE BURGER</b>	15
Angus beef patty, cheese, ketchup	

## TO SHARE

### HUNTER'S TOMAHAWK 220

1.1kg Black Diamond Tomahawk served with Charred Corn, Truffle Potatoes, Brussels Sprouts, choice of Crispy Chips or Mixed Leaf Salad and sauce

### HUNTER'S FEAST 145

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 45

Brussels Sprouts, Beef Burnt Ends 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 56 Full 79

**PORK RIBS** Half 56 Full 79

## SKEWERED

### BETTER BY FIRE

Charred over open fire, served with Crispy Chips or Mixed Leaf Salad

#### CHICKEN THIGH

Marinated in honey & soy, basted with apricot chutney

#### HONEY GLAZED PORK BELLY

Slow-braised, sticky chilli glaze

#### LAMB FILLET

Marinated in a fragrant bush rub, grilled capsicum, onion

#### WAGYU RUMP

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	MB2+	200g	39
Eye Fillet	MB2+	200g	65
New Yorker	MB2+	300g	73
Rib Eye	MB2+	350g	83

### WAGYU - GRAIN FED

Rump	MB6+	300g	69
Rib Eye	MB4+	300g	95

### BLACK DIAMOND - 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	5
Peppercorn	5
Peri Peri	5
Chilli	6
Beef Fat Chimichurri	6

## SOMETHING SWEET

<b>CHOCOLATE S'MORE (V)</b>	23
Fudge brownie & ganache, toasted marshmallow, dulce de leche, peanut butter gelato	
<b>BASQUE CHEESECAKE (V)</b>	18
Macerated strawberries, black pepper, basil, Chantilly cream	
<b>CRONUT (V)</b>	21
Caramelised banana, chocolate ganache, pistachio anglaise, banana gelato	
<b>BLOOD ORANGE &amp; APPLE SORBET (V) (VG)</b>	15
Seasonal fruit, passionfruit pulp	
<b>SWEET SHARE BOARD (V)</b>	55
Chocolate S'more, Basque Cheesecake, Cronut	