

START YOUR FEAST

GARLIC BREAD (V)	14
Confit garlic butter, fresh mozzarella, Parmesan	
SMOKY CHILLI WINGS	22
Buffalo–style sauce, furikake	
CALAMARI	18/29
Buttermilk and Szechuan marinated, lightly fried, served with chilli jam	
HUMMUS PLATE (V) (VG)	17
Baba ghanoush, muhammara, pickled enoki mushroom, crispy bread	
KING PRAWNS	39
Tamarind butter, coriander chutney, grilled pita bread	
THREE CHEESE DIP (V)	19
Gouda, Gruyère, Edam, grilled pita bread	
RAW KANGAROO TARTARE	29
Bone marrow, apricot & cherry chutney, condiments, fried shallots, sourdough	
STICKY RIB BITES	21
Smoky bourbon honey BBQ, baba ghanoush, pomegranate, togarashi	
THE HUNTER TASTING BOARD	67
Selection of Smoky Chilli Wings, Garlic Bread, Sticky Rib Bites, Calamari	

TACOS TO START (2 pieces)	
BEEF BURNT RIB ENDS	21
Hickory bourbon BBQ sauce, tomato salsa, crispy shallots	
CRISPY PRAWN	21
Polenta crusted, coleslaw, chipotle yoghurt, charred corn salsa, pickled onion	
CRISPY PORK BELLY	21
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

WAGYU BEEF BURGER	33
Cos lettuce, bacon tomato jam, pepperberry aioli, American cheese, served with Crispy Chips	
FLAME-GRILLED SPATCHCOCK	39
Peri peri sauce, served with Crispy Chips	
HUMPTY DOO SALTWATER BARRAMUNDI	46
Clams, fennel gratin, dashi butter, herbed panko crust, coriander salsa	
LAMB SHANK	35
Horseradish mash, roasted honey carrots, jus	
CHARRED VEGETABLE SALAD	33
Capsicum, eggplant & zucchini, pearl couscous, charred avocado, whipped ricotta, harissa.	
With your choice of char–grilled chicken, cold smoked salmon or Meredith goat's curd	

SIDES

TRUFFLE POTATOES (V) (VG)	15
Crispy double cooked, truffle salt, Gruyère, truffle aioli	
CHARRED CORN (V)	12
Smoky chilli yoghurt, ricotta salata, crispy shallots	
MIXED LEAF SALAD (V)	12
Honey mustard dressing, pecorino	
CRISPY CHIPS (V) (VG)	10
TRUFFLE CHIPS (V)	12
Truffle dust, Parmesan	
CREAMY MASH (V)	12
Horseradish, herbed panko crumbs	
CRISPY BRUSSELS SPROUTS	18
Bacon, sticky soy & mirin glaze	
CHARRED BROCCOLINI (V) (VG)	18
Meredith sheep yoghurt, sweet & sour pomegranate dressing, crispy shallots	
MAC & CHEESE	19
Truffle & porcini mushroom béchamel, smoked Cheddar	
SIDES BOARD	42
Brussels Sprouts, 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	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	

TO SHARE	
HUNTER'S TOMAHAWK 198	
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 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)	
ADD SIDES BOARD 42	
Brussels Sprouts, Mac & Cheese, choice of Crispy Chips or Mixed Leaf Salad	

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				
BEEF RIBS	Half	49	Full	74
PORK RIBS	Half	49	Full	74

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	37
Eye Fillet	MB2+	200g	59
New Yorker	MB2+	300g	69
Rib Eye	MB2+	350g	76
WAGYU - GRAIN FED			
Rump	MB6+	300g	59
Rib Eye	MB4+	300g	89
BLACK DIAMOND - GRAIN FED			
T-Bone		700g	97

SAUCES	
Mushroom	4
Peppercorn	4
Peri Peri	4
Chilli	6

SKEWERED  BETTER BY FIRE	
Charred over open fire and served with Crispy Chips or Mixed Leaf Salad	
CHICKEN THIGH	39
Marinated in tahini, basted with apricot chutney	
HONEY GLAZED PORK BELLY	45
Slow–braised, sticky chilli glaze	
LAMB FILLET	53
Marinated in a fragrant bush rub, grilled capsicum, onion	
WAGYU RUMP	49
Marinated in a smoky BBQ rub, grilled capsicum, onion	

SOMETHING SWEET

CHOCOLATE S'MORE (V)	23
Layers of fudge brownie and ganache, burnt marshmallow, dulce de leche, peanut butter gelato	
BASQUE CHEESECAKE (V)	18
Macerated strawberries, black pepper, basil, Chantilly cream	
CRONUT (V)	21
Caramelised banana, chocolate ganache, pistachio anglaise, banana gelato	
BLOOD ORANGE & APPLE SORBET (V) (VG)	14
Seasonal fruit, passionfruit pulp	
SWEET SHARE BOARD (V)	55
Selection of Chocolate S'more, Basque Cheesecake, Cronut	

POWER LUNCH

1 Course – \$37 (Parramatta & Eastland Only) 2 Course – \$43 3 Course – \$49
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, fresh mozzarella, Parmesan
- CALAMARI** Buttermilk and Szechuan marinated, lightly fried, served with chilli jam
- CRISPY WINGS** Served with smoky chipotle yoghurt
- HUMMUS PLATE** (V) (VG) Baba ghanoush, muhammara, pickled enoki mushroom, crispy bread

MAINS

(Your choice of)

- CHARRED VEGETABLE SALAD** Capsicum, eggplant & zucchini, pearl couscous, charred avocado, whipped ricotta, harissa.
- With your choice of char-grilled chicken, cold smoked salmon or Meredith goat's curd
- LAMB SHANK** Horseradish mash, roasted honey carrots, jus

Below Mains served with Crispy Chips or Mixed Leaf Salad

- TACOS** Choice of Beef Burnt Rib Ends, Crispy Prawn or Crispy Pork Belly
- WAGYU BEEF BURGER** Secret sauce, American cheese, crispy onion rings
- SLOW-BRAISED BEEF SKEWER** Capsicum, Spanish onion, finished with Hunter's Signature basting
- CHICKEN THIGH SKEWER** Marinated in tahini, basted with apricot chutney
- EYE OF RUMP 200g** Finished with Hunter's Signature basting

DESSERTS

(Your choice of)

- BLOOD ORANGE & APPLE SORBET** (V) (VG) Seasonal fruit, passionfruit pulp
- BASQUE CHEESECAKE** (V) Macerated strawberries, black pepper, basil, Chantilly cream