

STARTERS

SOURDOUGH ROLLS (VG) (V-Option) Wholegrain sourdough rolls with confit garlic herb butter	9
CRISPY PRAWN TACOS Polenta crusted with crunchy slaw, chipotle yoghurt, charred corn salsa and lemon myrtle	Two pieces 17/ Three pieces 24
SMOKY CHILLI WINGS Smoky Buffalo-style sauce finished with Japanese furikake seasoning	19
CAESAR TROUT SALAD House-smoked trout, caesar dressing, avocado, Parmesan, seaweed, sourdough croutons	19
WAGYU ROAST BEEF ON SOURDOUGH MB9+ Full Blood Wagyu thinly sliced 'cold cut', served with anchovy dressing, Dijon mustard, pickles and toasted sourdough	19
THREE CHEESE DIP (VG) Gouda, Gruyère, Edam cheese with grilled sourdough	16
CALAMARI Korean gochujang aioli and Australian citrus dust	17/ 26
ROAST TOMATO BRUSCHETTA (V) Roast heirloom cherry tomatoes, artichoke, asparagus, dukkah and cashew cream on sourdough	16
THE HUNTER TASTING BOARD Selection of Wagyu Roast Beef, Smoky Chilli Wings, Calamari and Sourdough Rolls	59

HEARTY MAINS

ANGUS BEEF BURGER Potato bun, cos lettuce, bacon jam, pepperberry aioli and American cheese. Served with crispy chips or mixed leaf salad	29
FLAMED CHICKEN Portuguese marinated half chicken hit with our signature peri peri basting, served with toasted pita and crispy chips	29
FIRE ROASTED VEGETABLES (V) Wood-fired pumpkin, eggplant, squash, Romesco sauce, black barley, herbs	29
SMOKED TROUT SALAD House-smoked trout, caesar dressing, avocado, Parmesan, seaweed, sourdough croutons	27
LAMB PIE Slow-cooked lamb, Moroccan spices, honey and sage roasted onions, mash, pinenuts	39
KING SNAPPER Parmesan crusted king snapper, summer greens, potatoes, lemon garlic butter	39
BARNSLEIGH LAMB CHOP 350g double lamb chop, burnt eggplant purée, roasted vegetables, chimichurri, peppermint gum	44

LEGENDARY RIBS

Slow cooked and generously basted with Hunter's basting. Choice of crispy chips or mixed leaf salad

BEEF RIBS	Half Rack	42	Full Rack	69
PORK RIBS	Half Rack	42	Full Rack	69

HUNTER'S FEAST TO SHARE

ROTISSERIE TAHINI CHICKEN SKEWER 200g RUMP ½ RACK OF PORK OR BEEF RIBS TRADITIONAL BOEREWORS COIL CHOICE OF SIDE SAUCE	\$130 Serves 2 Sides not included
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SKEWERED

BETTER BY FIRE

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

CHICKEN THIGH Marinated with the classic Middle Eastern flavours of tahini and parsley	35
HONEY GLAZED PORK BELLY Slow-braised pork belly marinated with a sticky chilli glaze	38
LAMB Lamb rump, grilled capsicum and onion marinated with a fragrant fenugreek rub	44
WAGYU RUMP Wagyu beef and grilled capsicum marinated with a smoky BBQ rub	45

FLAME-GRILLED STEAKS

Basted in our Hunter's Signature sauce, served with crispy chips or mixed leaf salad

EYE OF RUMP	200g	32
EYE FILLET	200g	55
RIB-EYE	350g	59
RUMP	400g	55
BLACK ANGUS NEWYORKER JACK'S CREEK MB 4+	350g	89

SHARING STEAKS

T-BONE	700g	83
TOMAHAWK	1.1kg	149

SAUCES CONFIT GARLIC BUTTER / MUSHROOM / PEPPERCORN / PERI PERI 4 JUS / CHILLI 6

SIDES

TRUFFLE POTATOES (VG) Crispy chat potatoes, truffle oil and grated Gruyère	13	CRISPY CHIPS (V)	9
CHARRED CORN (VG) Smoky chilli yoghurt, ricotta salata and puffed quinoa	10	SEASONAL GREENS (V) Chilli & garlic glaze, sesame paste and sunflower seeds	13
MIXED LEAF SALAD (VG) Mixed lettuce, crunchy cabbage, herbs, cherry tomatoes, onion, radish, pecorino & honey mustard dressing	10	CREAMY MASH (VG) Oven baked with Gruyère cheese infused panko crumb	10

(VG) - Vegetarian (V) - Vegan



YOUNG HUNTERS

For hunters under 12.
Served with crispy chips or mixed leaf salad
and a scoop of vanilla ice-cream for dessert

CHICKEN TENDERS	15
Basted in lemon & herb	
PORK RIBLETS	15
Basted in our Hunter's Signature sauce	
CHEESE BURGER	15
Angus beef patty, cheese and ketchup	

DESSERT

CHOCOLATE S'MORE	17
Chocolate fudge brownie, chocolate ganache, burnt marshmallow, dulce de leche & peanut butter ice-cream	
BREAD & BUTTER (VG)	16
Baked in cinnamon custard, burnt meringue, fresh berries, passionfruit, muntie powder and vanilla ice-cream	
BASQUE CHEESECAKE (VG)	15
Morello cherry preserve and chantilly cream	
MANGO & RASPBERRY SORBETS (V)	11
Fresh summer berries and passionfruit pulp	

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.