

Hunters Quarter

Chefs Selection

Five Course Tasting Menu

\$110 per person

\$150 per person with wine match

*Freshly Shucked Salamander Bay Oysters, Finger Lime, White Soy, Yuzu, Chilli *GF / DF*

*Served with a glass of
Cockfighter's Ghost Chardonnay / Pinot Sparkling SE*

Panzanella Salad of Heirloom Tomato, Wood-Fired Peppers, Manzanillo Olive, Whipped Goats Curd, Shallot Crisps

*Served with a glass of
Audrey Wilkinson Rose Hunter Valley*

Prawn and Spanner Crab Dumplings, Sweet Corn, Coconut and Spring Onion Broth

*Served with a glass of
Diamond Estate Scarlett's Promise Chardonnay Hunter Valley*

Full Blood Wagyu Beef Tri-Tip, Sour Dough, Pecorino Gratin, Confit Eschallots, Choy Sum

*Served with a glass of
First Creek Shiraz Hunter Valley*

Laguna Honey and Lavender Cheesecake, Chamomile and Citrus Sorbet

Audrey Wilkinson Dessert Semillon Hunter Valley

Public Holiday and Sunday Surcharge Applies

**GF Optional Gluten Free * We can create a menu based on your specific dietary requirements, please address these with your waiter.*

Hunters Quarter

Chefs Selection

Eight Course Tasting Menu – Dinner Only

\$160 per person

\$240 per person with wine match

*Freshly Shucked Salamander Bay Oysters, Finger Lime, White Soy, Yuzu, Chilli *GF / DF*

Served with a glass of Cockfighter's Ghost Chardonnay / Pinot Sparkling SE

Panzanella Salad of Heirloom Tomato, Wood-Fired Peppers, Manzanillo Olive, Whipped Goats Curd, Shallot Crisps

Served with a glass of Audrey Wilkinson Rose Hunter Valley

Prawn and Spanner Crab Dumplings, Sweet Corn, Coconut and Spring Onion Broth

Served with a glass of Diamond Estate Scarlett's Promise Chardonnay Hunter Valley

*Roasted Fish of the Day, Coconut Milk, Desert Lime, Cucumber and Lemon Myrtle Salad *GF / DF*

Served with a glass of Cockfighters Ghost Black Label Semillon Hunter Valley

*Lightly Peppered Kangaroo Loin, Lilly Pilly, Native Dukkah, Kohlrabi, Horse Radish, Plum *GF / DF*

Served with a glass of Cockfighters Ghost Legend McLaren Vale

Full Blood Wagyu Beef Tri-Tip, Sour Dough, Pecorino Gratin, Confit Eschallots, Choy Sum

Served with a glass of First Creek Shiraz Hunter Valley

Torched Triple Cream Brie, Truffle Honey, Shallot Crumb

Served with a glass of Stanton & Killeen Vintage Port

*Passionfruit Souffle, Coconut Ice Cream, White Chocolate Crumb *GF*

Audrey Wilkinson Dessert Semillon Hunter Valley

Public Holiday and Sunday Surcharge Applies

**GF Optional Gluten Free * We can create a menu based on your specific dietary requirements, please address these with your waiter.*

Hunters Quarter

Entrée

*Freshly Shucked Salamander Bay Oysters, Finger Lime, White Soy, Yuzu, Chilli *GF / DF*

\$30 / \$44

*Sashimi of Reef Fish, Pickled Ginger, Buffalo Milk Yoghurt, Wasabi, Black Radish *GF*

\$34 / \$44

Panzanella Salad of Heirloom Tomato, Wood-Fired Peppers, Manzanillo Olive, Whipped Goats Curd, Shallot Crisps

\$28 / \$38

Prawn and Spanner Crab Dumplings, Sweet Corn, Coconut and Spring Onion Broth

\$34 / \$44

*Seared Scallops, Taramasalata, Tuscan Kale, Hijiki Crumb *GF*

\$32 / \$42

*Lightly Peppered Kangaroo Loin, Lilly Pilly, Native Dukkah, Kohlrabi, Horseradish, Plum *GF / DF*

\$34 / \$42

Public Holiday and Sunday Surcharge Applies

**GF Optional Gluten Free * We can create a menu based on your specific dietary requirements, please address these with your waiter.*

Hunters Quarter

Main

*Seared Fillet of Snapper, Kipfler Potato, Fennel and Cultured Cream Salad, Fennel Pollen, Chive Oil *GF*

\$44

*Roasted Fish of the Day, Coconut Milk, Desert Lime, Cucumber and Lemon Myrtle Salad *GF / DF*

\$42

Free Range Organic Chicken Breast, King Oyster Mushrooms, Almonds, Roasted Leeks, Pedro Ximenez Jus, Puffed Wild Rice

**GF / DF*

\$40

*Marinated Berkshire Pork Cutlet, Charred Savoy Cabbage, Sweet Spiced Peach, Morcilla Crumb *GF / DF*

\$42

Full Blood Wagyu Beef Tri-Tip, Sour Dough, Pecorino Gratin, Confit Eschallots, Choy Sum

\$46

*Zucchini Flowers, Almond Gazpacho, Saffron Eschallots, Maitake Mushroom *GF*

\$38

Seasonal Sides Available

\$15

Public Holiday and Sunday Surcharge Applies

**GF Optional Gluten Free * We can create a menu based on your specific dietary requirements, please address these with your waiter.*

Hunters Quarter

Dessert

*Laguna Honey and Lavender Cheesecake, Chamomile and
Citrus Sorbet*

\$22

Audrey Wilkinson Dessert Semillon Hunter Valley \$18

*Botrytis Poached Stone Fruit, Whipped Jasmine Rice Cream,
Blood Plum Sorbet *GF*

\$24

Audrey Wilkinson Dessert Semillon Hunter Valley \$18

*Spiced Butternut Pumpkin, Pecan Crumb, Bourbon Caramel,
Mascarpone, Candied Pepitas *GF*

\$22

The Great Old Hunter 10 Year Old \$16

*Passionfruit Souffle, Coconut Ice Cream, White Chocolate
Crumb *GF*

\$24

(Please allow 20 minutes cooking time)

NV Cockfighter's Ghost Chardonnay/Pinot Sparkling \$14

Torched Triple Cream Brie, Truffle Honey, Shallot Crumb

\$26

Stanton & Killeen Vintage Port \$24

*Australian and Imported Farm House Cheese, Fruit Compote,
Crackers*

\$26

DeBortoli Old Boys 21 Year Old \$20

Public Holiday and Sunday Surcharge Applies

**GF Optional Gluten Free * We can create a menu based on your specific dietary
requirements, please address these with your waiter.*