

HUNTER VALLEY

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# BLAXLAND INN

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STEAKHOUSE



# Starters

House made corn bread loaf with whipped honey butter (GF)	14
Blaxland's cheesy garlic pizza bread	17

# Entree

Cauliflower bites, smokey aioli (GF, DF, Vegan opt, vego)	17
Chicken, corriander, mint spring rolls, sweet chilli plum sauce (GF Optional)	18
Coconut crumbed squid (I), bang bang sauce, lemon (GF, DF)	20
Sticky pork belly, apple maple bourbon sauce (GF, DF)	22
Creamy garlic prawns (I), sourdough (GF optional)	24
Blaxland's crumbed chicken wings with choice of dipping sauce (GF)	
-Chipotle Ranch (GF)	Small bucket - \$21
-Honey BBQ (GF, DF)	Medium bucket - \$36
-Buffalo	Large bucket - \$55
-Hot Honey Ranch (GF)	

# Burgers

*All burgers available LUNCH only*

## **Double cheeseburger | 28**

Double beef patties, cheese, beer pickles, pickled onions, smokey BBQ sauce on a charcoal bun with waffle fries (GF optional + additional \$4)

## **Steak sandwich | 30**

Steak strips, caramelised onion, bacon, cheesy corn sauce, rocket, garlic parmesan bread with onion rings (GF optional + additional \$4)

## **Bunless Schnitty burger | 34**

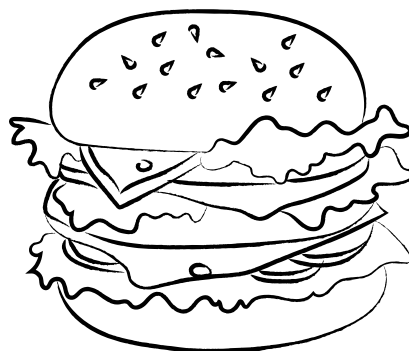
400g of panko crumbed chicken schnitzel, cos lettuce, maple bacon, parmesan, ceasar dressing, fried egg with waffle fries

## **Blaxlands burger | 37**

Double beef patties, buffalo chicken tenders, streaky bacon, house made slaw, cheese, smokey BBQ sauce, red burger bun served with onion rings (GF optional + additional \$4)

## **Jack's Whiskey Brisket Burger | 37**

Charcoal bun, double beef patties, cheese, brisket, whiskey BBQ sauce, bacon, mac and cheese served with onion rings



# Share

## Slow cooked lamb shoulder for 2

Mango, ginger and chilli lamb shoulder, almond pilaf rice, slaw, currants, mint cucumber greek yoghurt, pitta bread (GF Optional, DF Optional)

90

## Butchers board

300g grain fed Ribeye sirloin, 250g Grain fed Wagyu rump MB4+, 300g moisture infused pork striploin, roasted bone marrow with tomato salsa, hand cut beef tallow chips, corn cob with fire cracker and ranch, corn bread, chimichurri sauce, Swiss mushroom sauce (GF, DF Optional)

160

## Thors Hammer

24 hour smoked bourbon and maple injected beef shank, house mac and cheese, fries, bacon wrapped pickles, corn bread, blistered cherry tomatoes  
(2-4 people)

*Please allow additional preparation time*

199



# Pasta

Shepards pie gnocchi, wagyu beef mince, vegetables, rich gravy, potato gnocchi, pecerino 32

## Cerian's Kumara pasta

Thyme honey sweet potato, pasta, onion, garlic, white wine, butter, rocket, dukkah, smoked fetta, thyme honey (Vego, DF Optional, Vegan Optional) 33

Brisket ravioli, smokey napolitana sauce, pecerino 44

# Mains

Sliced smoked brisket with house whiskey BBQ sauce, cowboy chipotle ranch pasta salad, fried tortillas 34

Smoked duck breast, cheesy soft polenta, seasonal greens, pomegrante cherry cola BBQ jus 32

Pan fried Barramundi (A), white bean & chorizo cassoulet, grilled lemon (GF) 36

400G Panko crumbed chicken schnitzel *with your choice of two sides and a sauce* 34

230G Pork schnitzel *with your choice of two sides and a sauce* 38

**Trio of schnitzel's** 80

400G Panko crumbed chicken Schnitzel, 200G Beef Schnitzel, 230G Pork Schnitzel, smashed chats, garlic, onion, sour cream, seasonal vegetables, smokey BBQ sauce, creamy parmesan dijon sauce, diane sauce

***Finish the platter on your own and recieve two complimentary Blaxland Inn Stubby Holders***

# From the Grill

All steaks come with your choice of two sides and a sauce

<b>300G Pork Striploin</b> BE Campbell   Moisture Infused	38
<b>300G Sirloin</b> Beef city   Grain fed	45
<b>250G Wagyu Rump</b> <i>Tajima   Grain fed   Marble score 4+</i>	47
<b>300G Ribeye Sirloin</b> <i>Grainge Silver   Grain fed   MSA</i>	52
<b>350G Scotch Fillet</b> <i>Beef City Platinum   Grain fed   Marble score 2+</i>	65
<b>400G Rib Eye Cutlet</b> Green Mountain   Grass fed	69
<b>400G Black Angus Rump</b> True North Black Onyx   Grain fed   Marble score 4+	70
<b>1.5KG Angus Tomahawk</b> <i>with your choice of two sauces</i> <i>Swift black angus   Grain fed   Marble score 2+</i>	130

\*Please allow additional cooking time, Our chefs recommend ordering Rare, Medium Rare or Medium

## Sides

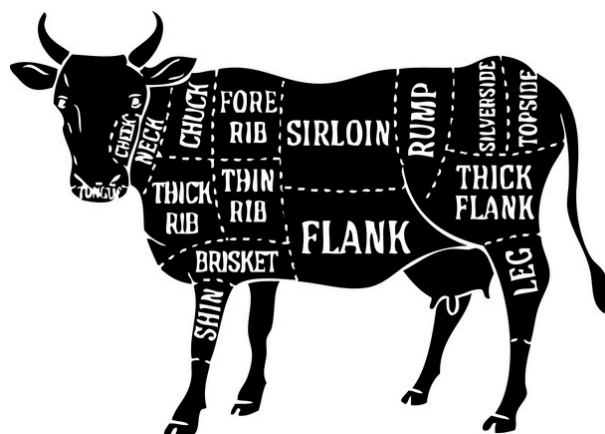
House slaw (GF, DF)   8
Fries (GF, DF optional)   9
Garden salad (GF, DF)   9
Creamy mash potato (GF)   9
Seasonal vegetables (GF, DF optional)   10
Cowboy chipotle ranch pasta salad, penne pasta, bacon, capsicum, mixed cheese, onion, chipotle ranch, tortilla chips   12
House macaroni and cheese   12
Waffle fries   12
Smashed chats, garlic, onion, sour cream   12
Smoked corn cob, firecracker & ranch sauce (GF)   12
Beef tallow hand cut chips (GF, DF optional)   15 - <i>Add as a side with any steak +\$4</i>

# Premium Dry Aged Cuts

Our in house dry-aged premium steaks are carefully crafted to deliver exceptional richness, tenderness and juiciness, The aging process intensifies the flavour and refines the texture, resulting in a steak that's both incredibly tender and full of depth

All premium dry aged cuts come with beef tallow hand cut chips and choice of your sauce

<b>300G Striploin 21 day dry aged</b> 1620   Grain fed	<b>70</b>
<b>260G Scotch Fillet 21 day dry aged</b> Beef City Platinum   Grain fed   Marble score 2	<b>75</b>
<b>300G Rump 21 day dry aged</b> Tajima   Grain fed   Marble score 8-9	<b>85</b>
<b>400G Rump 24 day dry aged</b> Tajima   Grain fed   Marble score 6+	<b>92</b>
<b>350G Ribeye Cutlet</b> Nolans Private selection   Grain fed	<b>85</b>



# Ribs

1kg House smoked pork ribs, Blaxland Chinese BBQ sauce with fries, house slaw 69

House smoked beef back ribs, plum sweet chilli sauce with fries, house slaw Half - 42  
Full - 75

## Rib platter

House smoked pork ribs, house smoked beef back ribs with fries and slaw Half - 76  
Full - 142

# Sauces | \$4

Creamy swiss mushroom (GF)

Caramelised onion red wine jus (GF, DF)

Creamy peppercorn (GF)

Diane (GF)

Chimichurri (GF, DF)

Hot honey ranch (GF)

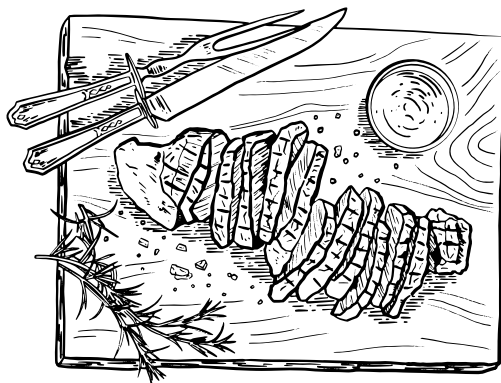
Honey BBQ (GF)

Firecracker (GF, DF)

Garlic tarragon butter (GF)

Cowboy butter (GF)

Creamy garlic prawn (I) skewers - *Add as a topper with any steak +\$8*



# Dessert

Chocolate chip skillet cookie, nutella, vanilla bean ice cream, strawberries	17
Affogato, chocolate nutty-ella gelato, espresso shot, donut waffle fingers	18 Add liqueur 8
Peach and mango custard pillows, mango cream, peaches, Passionfruit gelato	16
<b>Sarah's sweet rhubarb custard cake</b>	17
Vanilla custard & rhubarb cake with compote & coconut gelato (GF, DF, Vegan)	
Dulce de leche, brulee banana, vanilla bean gelato, biscuit crumble, shaved chocolate (GF)	15

## Dessert Wine

PETERSON HOUSE MUSCAT	11/44
TAMBURLAINE NOBLE 2017	11/44
RIESLING	
PENFOLDS GRANDFATHER PORT	20/-

G / B

## Liqueur

AMARETTO  
BAILEYS  
COINTREAU  
CHAMBORD  
FRANGELICO  
KAHLUA  
LIQUOR 43  
TIA MARIA

# Wine List

## SPARKLING

	G / B
PETERSON HOUSE CUVEE	13/52
PETERSON HOUSE PINK BLUSH ROSE	13/52
PETERSON HOUSE ZIBIBBO	12/44
PETERSON HOUSE MOSCATO	16/64
PETERSON HOUSE NV PROSECCO	16/64
PETERSON HOUSE NV SHIRAZ	12/44
MCGUIGAN ZERO ALCOHOL SPARKLING	8/32

## STILL WHITE

	G / B
PETERSON HOUSE 2024 SEMILLON	13/52
ANDREW THOMAS 2025 SYNERGY SEMILLON	/56
PETERSON HOUSE 2023 CHARDONNAY	13/52
SAVANNAH ESTATE 2022 CLARE VALLEY CHARDONNAY	/56
TAMBURLAINE 2025 SAUVIGNON BLANC	13/52
LISA MCGUIGAN 2025 PINOT GRIGIO	13/52
JOHN WALLACE WINES 2025 ROSE	14/56

## STILL RED

	G / B
SAVANNAH ESTATE 2023 SHIRAZ	13/52
GUNDOG ESTATE 2024 SMOKING BARREL SHIRAZ	14/62
HV	
PETERSON WINES 2023 SHIRAZ	/78
TYRRELLS LUNATIQ 2024 SHIRAZ HEATHCOTE	/80
ANDREW THOMAS SWEETWATER 2023 SHIRAZ	/84
HV	
LISA MCGUIGAN 2024 PINOT NOIR MCLAREN	14/56
VALE	
TWO RIVERS 2024 CABERNET SAUVIGNON	14/56
THE LITTLE WINE COMPANY 2023 SANGIOVESE	14/56
TAMBURLAINE 2023 MERLOT ORANGE	13/52
PETERSON HOUSE 2023 MERLOT	/56



# Premium Wine list

PARALIAN SPRINGSHILL VINEYARD 2022 CABERNET SAUVIGNON - **110**

*Tasting notes - Violets and bay leaf, blueberry, cedar, blackcurrants with HB pencil. Tightly framed, lithe and intense aromatics, a touch of graphite with a classical varietal sheath of aromas. Medium framed palate weight, structure is refined, discreet almost with fresh acidity and lovely tannins that quietly lengthen out the juicy primary fruit.*

TYRELLS SINGLE VINEYARD 2018 OLD HILLSIDE SHIRAZ - **140**

*Tasting notes - a vibrant purple colour and wonderfully fragrant nose of rich, dark berry fruits and lifted French oak. The palate shows darker fruits with a great length and a bright, fresh acidity*

TYRELLS VAT 8 2023 SHIRAZ CABERNET - **190**

*Tasting notes - Creamy, rich softness with the power of intense fruit and tannin. The palate has vintage characteristics of darker fruit sweetness from the Shiraz with complex spice. The Cabernet component adds a blue fruit intensity and varietal cedar character with structural tannins, adding to the overall balance of the wine.*



# Beverages

## TAP BEER

SCHOONER / PINT

LORD NELSON SMOOTH SAILING	10/12.5
3.5%	
LORD NELSON 3 SHEETS PALE ALE	10/12.5
4.9%	
HAWKERS LAGER 4.2%	10/12.5
WHITE BAY EXTRA PALE ALE 4.5%	10/12.5

**BEER PADDLE | \$24 | 4 X 200 ML**

## POKOLBIN CIDER HOUSE

DRAUGHT APPLE	11
PEAR	11
PASSIONFRUIT	11
DARK GRAPE	11

**CIDER PADDLE | \$24 | 4 X 200 ML**

## SOFT DRINKS & JUICE

COKE	6
COKE NO SUGAR	6
SPRITE	6
SOLO	6
FANTA	6
LEMON, LIME & BITTERS	6
GINGER BEER	6.5
DRY GINGER ALE	6
TONIC WATER	6
APPLE JUICE	6
ORANGE JUICE	6
PINEAPPLE JUICE	6.5
TOMATO JUICE	6.5
CRANBERRY JUICE	7

## BOTTLE & CAN BEERS

HEINEKEN ZERO	7.5
COOPERS LITE 2.9%	8
HEINEKEN	9.5
GREAT NORTHERN ORIGINAL	10
& SUPERCRISSP	
CORONA	10.5
HAWKERS STOUT	11
STONE & WOOD PACIFIC ALE	11
MATSO MANGO BEER	12
MATSO GINGER BEER 3.5%	12

## Noahs Juice Smoothies | 9

APPLE, WATERMELON, MINT
APPLE, PEACH, MANGO, KIWIFRUIT, LIME
APPLE, BANANA, LYCHEE, MANGO
CRANBERRY, POMEGRANATE, BLUEBERRY
PREBIOTIC

## Kombucha | 9

RASPBERRY LEMONADE
GINGER LEMON

## Iced Tea | 7

PEACH
LEMON
CUCUMBER & MINT



# Cocktails

## CHERRY BOMB | 24

POKOLBIN DISTILLERY CHERRY LIQUEUR, GIN, COINTREAU, LEMON JUICE, EGG WHITE

## FRENCH MARTINI | 22

VODKA, CHAMBORD, PINEAPPLE JUICE

## RASPBERRY LEMON DROP MARTINI | 22

VODKA, COINTREAU, RASPBERRIES, LEMON JUICE, SUGAR RIM

## OLD FASHIONED | 22

MAKERS MARK, BITTERS, SUGAR

## CHILI MANGO MARGARITA | 24

CHILI TEQUILA, COINTREAU, MANGO, LIME JUICE, AGAVE SYRUP, CHILI SALT RIM

## ESPRESSO MARTINI | 22

(ORIGINAL OR SALTED CARAMEL)

VODKA OR POKOLBIN DISTILLERY SALTED CARAMEL VODKA, KAHLUA, ESPRESSO

## COCONUT DREAM | 22

MALIBU, STRAWBERRY LIQUEUR, PINEAPPLE JUICE, CRANBERRY JUICE

## WHISKEY / AMARETTO SOUR | 22

LEMON JUICE, SUGAR SYRUP, EGG WHITE

## MARGARITA | 22

TEQUILA, COINTREAU, LIME JUICE, AGAVE SYRUP, SALT RIM

## Frozen cocktails of the week | 22

PLEASE JUST ASK OUR FRIENDLY STAFF FOR OUR CURRENT FLAVOURS

## MOCKTAILS | 14

### VIRGIN STRAWBERRY MOJITO

STRAWBERRY, LIME, MINT, LEMONADE

### TROPICAL SPRITZ

PINEAPPLE JUICE, MANGO, LEMONADE



# Spirits

BACARDI	11	CANADIAN CLUB	11.5
CAPTAIN MORGAN SPICED RUM	12.5	CHIVAS REGAL 12 YR	15
BUNDABERG RUM	11	JOHNNIE WALKER RED	12
KRAKEN RUM	13	JAMESON IRISH WHISKY	12
ZACAPA RUM	16	MACALLAN 12YR	16
VODKA	11	OBAN	16
BELVEDERE VODKA	13	TALISKER	16
GORDONS GIN	11	JIM BEAM	11
BOMBAY GIN	12	JACK DANIELS	11
HENDRICKS GIN	13	MAKERS MARK	13
MALIBU	11	WILD TURKEY	12
MIDORI	10	SOUTHERN COMFORT	10
		HENNESSEY COGNAC	14

## Tea and coffee

### Coffee

	C	M
FLAT WHITE	5.5	6
CAPPUCCINO	5.5	6
LATTE	5.5	6
MOCHA	5.5	6
LONG BLACK	5.5	6
PISTACHIO LATTE	5.5	6
CHAI LATTE	5.5	6
HOT CHOCOLATE	6	6.5
MATCHA LATTE	6	6.5
RED VELVET LATTE	6	6.5
COCONUT MOCHA	6	6.5
WHITE HOT CHOC	6	6.5
PICCOLO	4.5	
SHORT BLACK	4	
MACCHIATO	4	

SOY   ALMOND   OAT	1
LACTOSE FREE	
CARAMEL   VANILLA   HAZELNUT	1
DECAF   EXTRA SHOT	1

ICED MATCHA	10
ICED STRAWBERRY MATCHA	10
ICED BLUEBERRY MATCHA	10
ICED WHITE CHOCOLATE MATCHA	10
ICED PISTACHIO MATCHA	10

### Loose leaf tea

ENGLISH BREAKFAST	6.5
SUPREME EARL GREY	6.5
HONEYDEW GREEN	6.5
ORIENTAL JASMINE GREEN	6.5
PEPPERMINT	6.5
CHAMOMILE BLOSSOMS	6.5

### Cold foam

ADD AS A TOPPER TO ANY OF YOUR  
ICED DRINKS

VANILLA	3
CARAMEL	3
COCONUT	3

ICED CHOCOLATE	10
ICED COFFEE	10
ICED RED VELVET LATTE	10
ICED COCONUT MOCHA LATTE	10
ICED WHITE CHOCOLATE	10
ICED COOKIES AND CREAM	10
COLD BREW ICED LATTE	6.5
COLD BREW ICED LONG BLACK	6.5



# WHAT'S ON...

HUNTER VALLEY  
**BLAXLAND INN**  
STEAKHOUSE

## MONDAY & TUESDAY

### Locals Night

- 🍷 Two Course  
\$54 per person  
or
- 🍷 Three Course  
\$64 per person

## WEDNESDAY

### \$30 Sirloin Night

- 🥩 300 gram grainfed  
sirloin with chips & salad  
or mash & greens.  
Sauces & additional sides  
available.

## THURSDAY

### \$22 Schnitty Night

- Enjoy a deliciously  
crumbed schnitzel with  
chips, salad, and sauce  
for \$22.

## FRIDAY NIGHT

### Courtesy Bus

- Available for pick-up and  
drop-off. 10 min radius  
from Blaxland Inn. up to  
11 guests.

Daily offers are NOT available on public holidays, long weekends or during school holidays. Sunday surcharge 10%. Public holiday surcharge 15%.

**BLAXLANDINN.COM.AU**

2198 BROKE ROAD, POKOLBIN

(02) 4998 7550

INFO@BLAXLANDINN.COM.AU





## BLAXLAND INN PRODUCTS

DON'T FORGET TO CHECK OUT OUR  
DELICIOUS PRODUCT RANGE  
LOCATED AT RECEPTION

