

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

Ciabatta bread, whipped smoked feta, tomatoes, basil balsamic 16

Blaxland's smoked cheddar garlic pizza bread 16

# Entree

Potato scallops, Blaxland's chicken salt & vinegar 14

Tempura leather jacket fish bites, chipotle ranch, lemon 20

Coconut crumbed squid, bang bang sauce, lemon 24  
(GF, DF)

Sticky pork belly, apple maple bourbon sauce (GF, DF) 22

Mashy potato balls, garlic butter, parmesan, bacon, shallots, smokey aioli (DF, Vego optional) 19

Blaxland's popcorn chicken with choice of dipping sauce (GF) 18

-Chipotle Ranch (GF)

-Honey BBQ (GF, DF)

-Smokey aioli (GF, DF)

-Hot Honey Ranch (GF)

# Burgers

## Double cheeseburger | 28 *Available lunch only*

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

## Veggie burger | 27 *Available lunch only*

Charcoal bun, corn fritter, avocado salsa, house made tomato relish, brie, rocket, caramelised onion with waffle fries (Vegetarian, Vegan optional, GF optional, DF optional)

## Steak sandwich | 30 *Available lunch only*

Steak strips, caramelised onion, cheesy corn sauce, rocket, garlic parmesan bread with onion rings (GF optional)

## Bunless Schnitty burger | 34 *Available lunch & dinner*

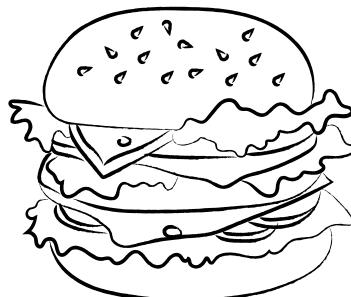
400g of panko crumbed chicken schnitzel, cos lettuce, maple bacon, parmesan, caesar dressing, fried egg with mini potato wedges

## Blaxlands burger | 35 *Available lunch & dinner*

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

## Reef and Ranch | 40 *Available lunch & dinner*

Ciabatta roll, double beef patties, cheese, potato scallop, garlic marinated prawns, maple bacon, cos lettuce, blax burger sauce, coconut squid rings



# Share

## Thors Hammer

24 hour smoked bourbon and maple injected beef shank, bacon wrapped pickles, blistered cherry tomatoes, corn bread and choice of two sides

(2-4 people)

*Please allow additional preparation time*

150

## Butchers board

150

350g Grain fed Scotch fillet MB2+, 250g Grain fed Wagyu rump MB4+, smoked mango BBQ chicken, mango salsa, roasted bone marrow warm potato salad, ciabatta rolls, chimichurri sauce, Swiss mushroom and truffle sauce (GF Optional, DF Optional)

## Reef and Ranch platter for 2

170

Butter maple bourbon bug lollipops, grilled garlic prawns, house hot honey ranch smoked salmon, mini potato wedges, popcorn chicken, 250g Grain fed Wagyu rump MB4+, coconut crumbed squid rings, apple maple bourbon pork belly, lamb prosciutto, house creamy slaw, corn bread, lemon wedges and trio of sauces (GF optional)

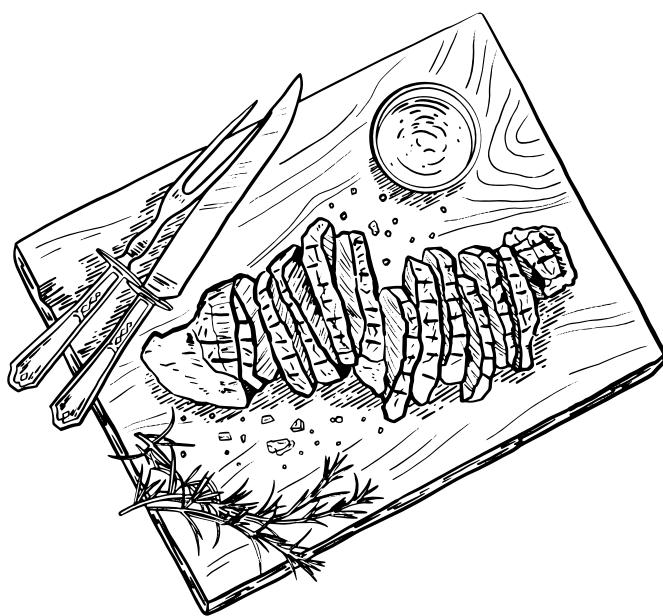


# Pasta and salads

Smoked spinach and ricotta cannelloni with napolitana sauce, mozzarella and parmesan (Vegetarian)	33
Wagyu beef bolognaise pasta, rich tomato sauce, bocconcini, basil (DF optional)	32
Smoked duck breast, honey caramelised sweet potato, smoked fetta, house dukkah, thyme honey (DF optional, GF )	32
Strips of steak, spinach and cheese tortellini, tomato, paprika, cheese cream sauce	36

# Ribs

Beef short rib with Jager BBQ sauce, warm potato salad with bacon, shallots, seeded mustard, garlic aioli (GF, DF optional)	45
Rack of pork ribs, house made cherry cola BBQ glaze <i>with your choice of two sides</i>	42



# Mains

Smoked chicken, mango salsa, mango BBQ sauce, green cucumber, cabbage salad (GF, DF)	34
Sliced smoked brisket with house whiskey BBQ sauce, onion rings, creamy slaw (DF optional, GF optional)	34
Fish of the day, risotto, peas, asparagus, spinach, chorizo, cowboy bernaise (GF, DF optional)	36
400G Panko crumbed chicken schnitzel <i>with your choice of two sides and a sauce</i>	34

# Schnitzel Toppers

Caprese - tomato caprese, balsamic reduction, baby bocconcini	10
Bolognaise - wagyu bolognaise, pasta, melted mozzarella and smoked cheddar	12
Ring topper - onion rings, coconut crumbed squid rings, bang bang sauce, lime	15
The Jager-meister - Jager BBQ brisket, potato bake, cheese, onion rings	15

# Sauces | \$4

Swiss mushroom and truffle (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)

# Toppers

Creamy garlic prawn skewers | 8

Roasted bone marrow, tomato salsa | 10

Butter maple bourbon bug lollipop | 14

Garlic roasted Australian King prawns (3) | 22

# 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

**320G Sirloin 10 day dry aged** 55  
1620 | Grain fed

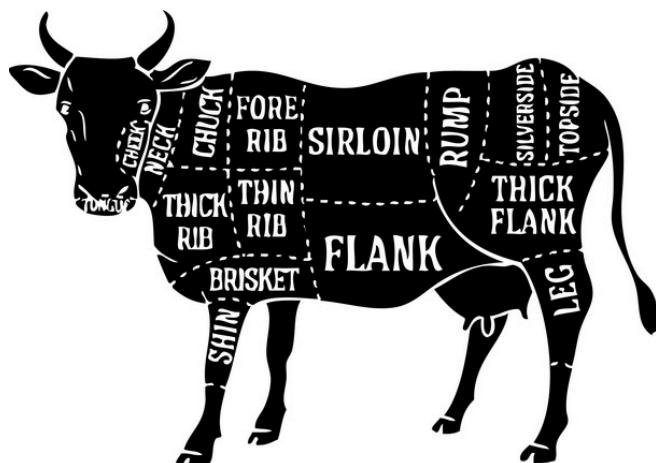
**250G Scotch Fillet 10 day dry aged** 65  
AMH Black | Grain fed | Marble score 2+

**450G Rump 10 day dry aged** 75  
Tajima | Grain fed | Marble score 6+

**550G Rib Eye cutlet 10 day dry aged** 90  
Beef black city platinum | Grain fed

**800G Rib Eye cutlet 10 day dry aged** 120  
Beef black city platinum | Grain fed

**900G Tomahawk 10 day dry aged** 130  
Swift black angus | Grain fed | Marble score 2+



# From the Grill

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

**300G Sirloin** 45  
1620 | Grain fed

**250G Wagyu Rump** 47  
Tajima | Grain fed | Marble score 4+

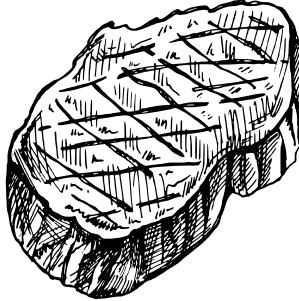
**400G Flank steak** 54  
Jacks creek black angus | Grain fed

**350G Scotch Fillet** 65  
AMH Black | Grain fed | Marble score 2+

**550G Rib Eye Cutlet** 68  
Black fairlight | Grass fed

**1.5KG Angus Tomahawk with your choice of two sauces** 124  
Swift black angus | Grain fed | Marble score 2+

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



## Sides

House slaw (GF, DF) | 7

Fries (GF, DF optional) | 9

Smoked corn ribs, firecracker & ranch sauce (GF) | 9

Garden salad (GF, DF) | 9

Creamy mash potato (GF) | 9

Seasonal vegetables (GF, DF optional) | 10

House macaroni and cheese | 12

Waffle fries | 12

Warm potato salad, bacon, shallots, seeded mustard, garlic aioli (GF, DF optional) | 12

Potato scallops (3), Blaxland's chicken salt, vinegar

Beef tallow hand cut chips (GF, DF optional) | 15 - Add as a side with any steak +\$4

# Dessert

Chocolate chip skillet cookie, nutella, vanilla bean ice cream, strawberries

17

Cinnamon smoked sugar tortilla, smoked apples, apple bourbon sauce, mascarpone, biscoff areo, golden crumb gelato, strawberries, blueberries (GF optional, DF optional)

Half serve | 16

Full serve | 27

Cheesecake pillows, passionfruit gelato, lime curd, lychee, passionfruit

17

Affogato, chocolate nett-ella gelato, espresso shot, donut waffle fingers

18

Add liqueur 8

**Chocolate peanut butter brownie sundae**

Half serve | 17

House made chocolate peanut butter brownie,

Full serve | 28

choc brownie gelato, peanut butter salted

caramel sauce, chocolate sauce, chocolate crackle,

triple chocolate cookie, ice cream cone with

nett-ella gelato

## Dessert Wine

G / B

PETERSON HOUSE MUSCAT

11/44

LISA MCGUIGAN 2017 BOTRYTIS

11/44

SEMILLON

TAMBURLAINE NOBLE 2017

11/44

RIESLING

20/-

PENFOLDS GRANDFATHER PORT

## Liqueur

AMARETTO

BAILEYS

COINTREAU

CHAMBORD

FRANGELICO

KAHLUA

LIQUOR 43

TIA MARIA

# Wine List

## SPARKLING

PETERSON HOUSE CUVEE	G / B
PETERSON HOUSE PINK BLUSH ROSE	13/52
PETERSON HOUSE ZIBIBBO	12/44
PETERSON HOUSE MOSCATO	15/62
PETERSON HOUSE NV PROSECCO	15/62
PETERSON HOUSE NV SHIRAZ	12/44
McGUIGAN ZERO ALCOHOL SPARKLING	8/32

## STILL WHITE

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

## STILL RED

PETERSON HOUSE 2023 SHIRAZ HV	G / B
GUNDOG ESTATE 2023 SMOKING BARREL SHIRAZ HV	13/52
PETERSON WINES 2023 SHIRAZ	/56
TYRRELLS LUNATIQ 2022 SHIRAZ HEATHCOTE	14/62
ANDREW THOMAS SWEETWATER 2022 SHIRAZ HV	/78
SAVANNAH ESTATE 2018 PREMIUM SHIRAZ HV	/80
LISA McGUIGAN 2022 PINOT NOIR MCLAREN VALE	/84
TWO RIVERS 2024 CABERNET SAUVIGNON	/130
TAMBURLAINE 2023 MERLOT ORANGE	14/56
	14/56
	13/52



# Premium Wine list

## PARALIAN SPRINGSHILL VINEYARD 2023 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.*

## SAVANNAH ESTATE 2018 PREMIUM SHIRAZ HV - **130**

*Tasting notes - The palate is full bodied, generous, complex and soft. The upfront fruit flavours are of ripe fruits of the forest. The mid palate shows cedar, fresh tabaco and smoked flavours. The back palate is soft and long with persistent firm and dry tannins.*

## TYRELLS SINGLE VINEYARD 2018 OLD HILLSIDE SHIRAZ - **155**

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

**PURCHASE ANY BEER IN OUR BLAXLAND BEER MUG AND TAKE IT HOME - ADDITIONAL \$10**

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

**POKOLBIN CIDER HOUSE**

DRAUGHT APPLE	11
PEAR	11
PASSIONFRUIT	11
DARK GRAPE	11

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

## SOFT DRINKS & JUICE | 6

COKE	
COKE NO SUGAR	
Sprite	
SOLO	
LEMON, LIME & BITTERS	
GINGER BEER	
FANTA	
DRY GINGER ALE	
TONIC WATER	
APPLE JUICE	
ORANGE JUICE	
PINEAPPLE JUICE	
CRANBERRY JUICE	



## BOTTLE & CAN BEERS

HEINEKEN ZERO	7.5
COOPERS LITE 2.9%	8
HEINEKEN	9.5
GREAT NORTHERN ORIGINAL & SUPERCRISP	10
CORONA	10.5
HAWKERS STOUT	11
STONE & WOOD PACIFIC ALE	11
YOUNG HENRYS STAYER LAGER 3.5%	11.5
MATSO MANGO BEER	12
MATSO GINGER BEER 3.5%	12

## Noahs Juice smoothies | 9

APPLE, WATERMELON, MINT

APPLE, PEACH, MANGO, KIWIFRUIT, LIME

APPLE, COCONUT WATER, BANANA,  
RASPBERRY, LYCHEE, GUAVA

CRANBERRY, POMEGRANATE, BLUEBERRY  
PREBIOTIC

## Kombucha | 9

RASPBERRY LEMONADE  
GINGER LEMON

# 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

## FROZEN STRAWBERRY DAIQUIRI | 24

STRAWBERRY LIQUEUR, BACARDI,  
STRAWBERRY SORBET, STRAWBERRIES

## 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 MANGO DAIQUIRI | 24

MANGO LIQUEUR, BACARDI, MANGO  
SORBET, MANGO



## MOCKTAILS | 14

### VIRGIN STRAWBERRY MOJITO

STRAWBERRY, LIME, MINT, LEMONADE

### TROPICAL SPRITZ

PINEAPPLE JUICE, MANGO, LEMONADE

# Spirits

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

# 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
HOT CHOCOLATE	5.5	6
CHAI LATTE	5.5	6
MATCHA LATTE	6	6.5
RED VELVET LATTE	6	6.5
COCONUT MOCHA	6	6.5
PICCOLO	4.5	
SHORT BLACK	4	
MACCHIATO	4	

## 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



SOY, ALMOND, OAT, LACTOSE FREE	1
CARAMEL, VANILLA, HAZELNUT	1
DECAF	1
ICED STRAWBERRY MATCHA	10
ICED BLUEBERRY MATCHA	10
ICED WHITE CHOCOLATE MATCHA	10

ICED RED VELVET LATTE	8
ICED COCONUT MOCHA LATTE	8

# WHAT'S ON...

HUNTER VALLEY

## BLAXLAND INN STEAKHOUSE

### MONDAY & TUESDAY

#### Locals Special Night



Two Course  
\$49 per person  
or  
Three Course  
\$59 per person

### WEDNESDAY

#### \$30 Sirloin Night

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

### THURSDAY - SUNDAY

#### Courtesy Bus

Book our amazing  
courtesy bus!  
Dinner only from  
Thursday - Sunday.  
10 minute radius - call  
the team to make a  
booking.

### FRIDAY NIGHT

#### Friday Feast Night

🍽️ \$55pp delicious  
banquet-style dinner  
from 5:30pm 🥗

Minimum two guests.

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

BLAXLANDINN.COM.AU

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