

HUNTER VALLEY

BLAXLAND INN

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

Lamb cutlet, confit carrot puree, pomegranate, mint, smoked feta salsa (GF, DF opt)	21
Tempura leather jacket fish bites, chipotle ranch, lemon	20
Garlic prawn skewers with crispy rice cake (GF)	19
Coconut crumbed squid, bang bang sauce, lemon (GF, DF)	20
Sticky pork belly, apple maple bourbon sauce (GF, DF)	22
Cauliflower bites, smokey aioli (GF, DF, Vegan opt, vego)	17
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, bacon, 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, ceasar dressing, fried egg with waffle fries

Blaxlands burger | 35

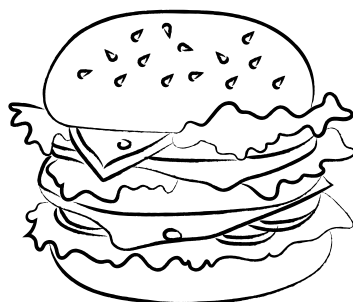
Available lunch & dinner

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

150

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

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, waffle fries, 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

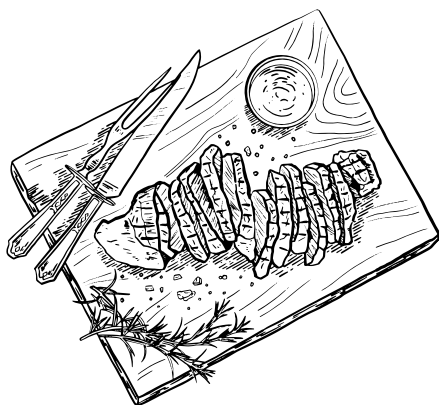
Angel hair pasta, tuna, capers, dill, butter, lemon, white wine (vego opt, vegan opt, DF opt) 34

Chicken pieces, pasta, mushrooms, bacon, cream, parmesan 32

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 *with your choice of two sides* 42



Mains

Sliced smoked brisket with house whiskey BBQ sauce, onion rings, creamy slaw (DF optional, GF optional) 34

Maple mustard pork tenderloin, roasted potatoes, roasted caramelised baby onions with fioretto (cauliflower blossom) 36

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

Schnitzel Toppers

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

250G Sirloin 21 day dry aged	65
Yard stick Grain fed Marble score 2+	

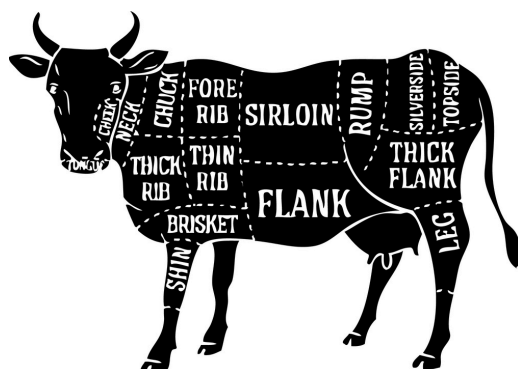
350G Rump 21 day dry aged	70
Tajima Grain fed Marble score 6+	

300G Rib Eye 21 day dry aged	72
Black fairlight Grass fed	

250G Scotch Fillet 21 day dry aged	75
AMH Black Grain fed Marble score 2+	

400G Scotch Fillet 21 day dry aged	95
Beef city black Grain fed Marble score 2+	

1kg Angus Tomahawk 21 day dry aged	175
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

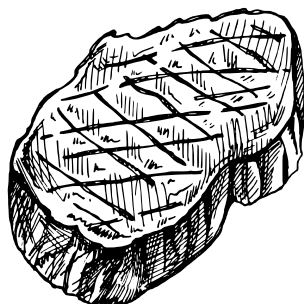
250G Wagyu Rump 47
Tajima | Grain fed | Marble score 4+

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

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

Affogato, chocolate nutty-ella gelato, espresso shot, donut waffle fingers 18
Add liqueur 8

Black forest eton mess 16

Coconut panna cotta, smoked pineapple, toasted coconut (GF, DF, Vegan) 16

Dulce de leche, brulee banana, vanilla bean gelato, mascarpone, biscuit crumble, shaved chocolate (GF) 15

Dessert Wine

PETERSON HOUSE MUSCAT

G / B

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

	G / B
PETERSON HOUSE CUVEE	13/52
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

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

STILL RED

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



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.

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 tobacco 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	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

PURCHASE ANY BEER IN OUR BLAXLAND BEER

MUG AND TAKE IT HOME - ADDITIONAL \$10

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 | 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	10
& SUPERCRISE	
CORONA	10.5
HAWKERS STOUT	11
STONE & WOOD PACIFIC ALE	11
YOUNG HENRYS STAYER	11.5
LAGER 3.5%	
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



A SURCHARGE OF 10% APPLIES ON SUNDAYS AND A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS

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	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 RED VELVET LATTE	8
ICED COCONUT MOCHA LATTE	8

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

WHAT'S ON...

HUNTER VALLEY
BLAXLAND INN
STEAKHOUSE

MONDAY & TUESDAY

Locals Special 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

Friday Feast Night

🍴 \$60pp 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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