

HUNTER VALLEY

BLAXLAND INN

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 served with waffle fries (GF optional + additional \$4)

Steak sandwich | 32

Steak strips, caramelised onion, rocket, garlic bread, bacon, cheese, chimichurri aioli served with onion rings (GF optional + additional \$4)

Chicken burger | 30

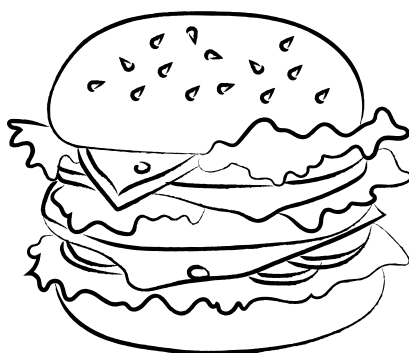
Charcoal bun, Blax slaw, chicken tenders, chilli pineapple salsa served with fries (GF Optional)

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, chipotle ranch pasta salad 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, buttery garlic and onion smashed chats with sour cream, corn cob with fire cracker and ranch, corn bread, chimichurri sauce, Swiss mushroom sauce (GF)

160

Chads Big Rig Burger

1kg burger bun, 2kg waygu beef pattie, 12 rashers of streaky bacon, 10 slices of american burger cheese, tomato relish, rocket, omlette, beer pickles, candied beetroot, onion rings, Blax burger sauce served with fries in house ranch salt.

No substitutions or alterations. Served up to 4 people or challenge for 1. Do you think you can finish this by yourself in 30 minutes. If you do, you will get it for free.

Lets see who can take down the executive chef.

Limited availability

\$145

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

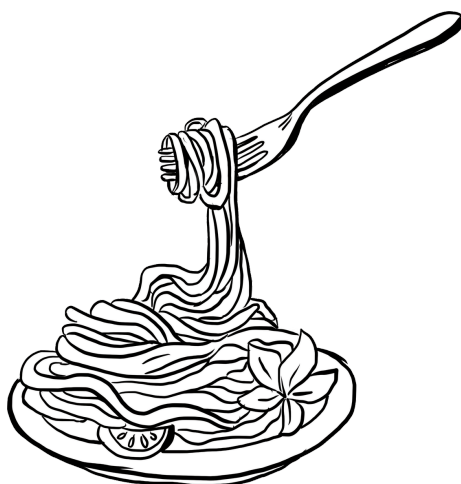
Mains

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



From the Grill

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

300G Pork Striploin BE Campbell Moisture Infused	38
300G Sirloin Beef city Grain fed	45
250G Wagyu Rump <i>Tajima Grain fed Marble score 4+</i>	47
300G Ribeye Sirloin <i>Grainge Silver Grain fed MSA</i>	52
350G Scotch Fillet <i>Beef City Platinum Grain fed Marble score 2+</i>	65
750G Rib Eye Cutlet Five Founders Grass and Grain fed	99
1.5KG Angus Tomahawk <i>with your choice of two sauces</i> <i>Swift black angus Grain fed Marble score 2+</i> *Please allow additional cooking time, Our chefs recommend ordering Rare, Medium Rare or Medium	130

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
Waffle fries 12
Smashed chats, garlic, onion, sour cream 12
Smoked corn cob, firecracker & ranch sauce (GF) 12

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

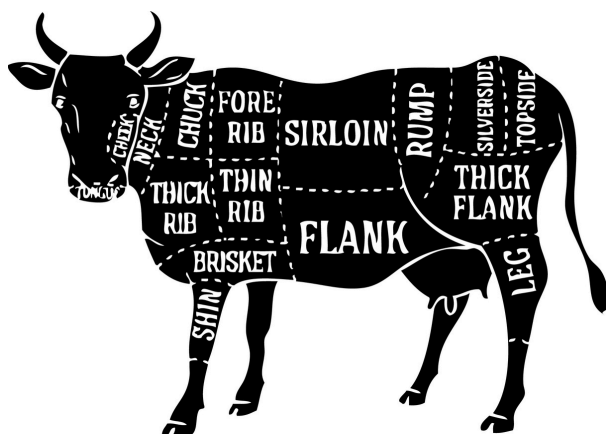
All premium dry aged cuts come with buttery garlic and onion smashed chats with sour cream and choice of your sauce

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

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

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

Rib platter

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

Sauces | \$4

Creamy swiss mushroom (GF)

Caramelised onion red wine jus (GF, DF)

Creamy peppercorn (GF)

Diane (GF)

Chimichurri (GF, DF)

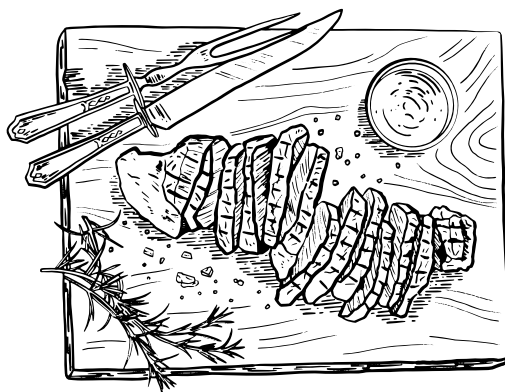
Hot honey ranch (GF)

Honey BBQ (GF)

Firecracker (GF, DF)

Garlic tarragon butter (GF)

Cowboy butter (GF)



Dessert

Chocolate chip skillet cookie, nutella, vanilla bean ice cream, strawberries 17

Peach and mango custard pillows, mango cream, peaches, Passionfruit gelato 16

Sarah's sweet rhubarb custard cake 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

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

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
& SUPERCISP	
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

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BLAXLAND INN PRODUCTS

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

