

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

Tempura leather jacket fish bites, chipotle ranch, lemon 16

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

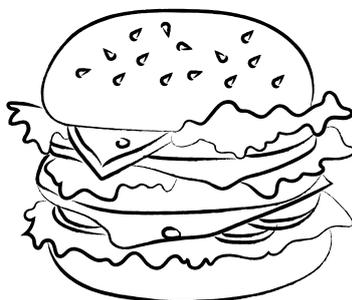
*Available lunch & dinner*

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

## Jack's Whiskey Brisket Burger | 35

*Available lunch & dinner*

Ciabatta roll, double beef patties, cheese, brisket, whiskey BBQ sauce, bacon, mac and cheese served with loaded potato gems



# Share

## Roast dinner for 2

90

Beef tenderloin, roasted baby chats, roasted baby onions, baked cauliflower, carrot puree, seasonal vegetables, yorkshire pudding, caramelised onion red wine jus

## 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, hand cut beef tallow chips, corn ribs, ciabatta rolls, chimichurri sauce, Swiss mushroom and truffle sauce (GF Optional, DF Optional)



# Pasta and salads

Smoked duck breast salad, honey caramelised sweet potato, smoked fetta, house dukkah, thyme honey (DF optional, GF ) 32

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) 33

Creamy chicken mushroom, bacon pasta, parmesan 32

# Mains

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

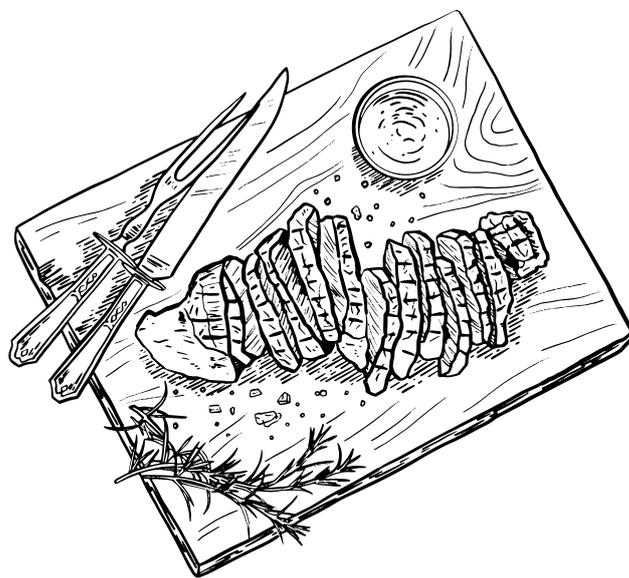
Hot honey ranch (GF)

Honey BBQ (GF)

Firecracker (GF, DF)

Garlic tarragon butter (GF)

Cowboy butter (GF)



## Toppers

Creamy garlic prawn skewers | 8

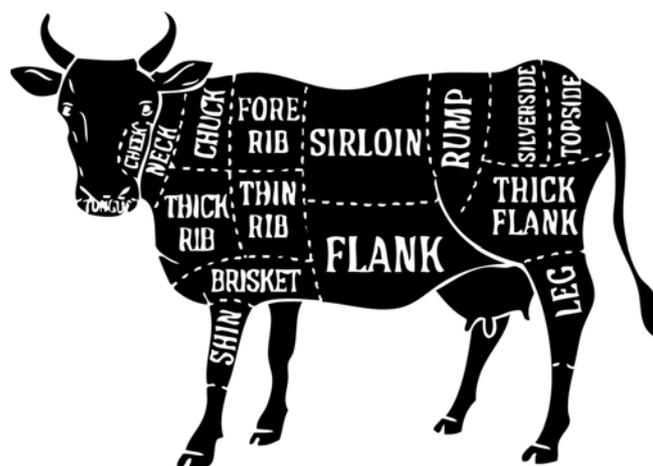
Roasted bone marrow, tomato salsa | 10

# 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>230G Sirloin 28 day dry aged</b> Yard stick   Grain fed   Marble score 2+	<b>70</b>
<b>250G Scotch Fillet 28 day dry aged</b> AMH Black   Grain fed   Marble score 2+	<b>80</b>
<b>300G Rump 28 day dry aged</b> Tajima   Grain fed   Marble score 6+	<b>80</b>
<b>800G Rib Eye Cutlet 28 day dry aged</b> Pinnacle   Grain fed   Marble score 2+	<b>115</b>

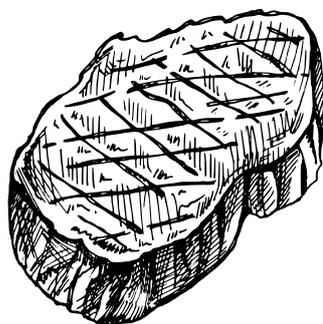


# From the Grill

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

<b>300G Sirloin</b> 1620   Grain fed	45
<b>250G Wagyu Rump</b> <i>Tajima   Grain fed   Marble score 4+</i>	47
<b>350G Scotch Fillet</b> <i>AMH Black   Grain fed   Marble score 2+</i>	65
<b>550G Rib Eye Cutlet</b> Black fairlight   Grass fed	68
<b>1.5KG Angus Tomahawk with your choice of two sauces</b> <i>Swift black angus   Grain fed   Marble score 2+</i>	124

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

# 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
<b>Bec's Very Berry Mousse</b>	16
Mixed berry mousse, mixed berry compote, chocolate mudcake, white chocolate	
Peach and mango custard pillows, mango cream, peaches, mango gelato	16
Dulce de leche, brulee banana, vanilla bean gelato, mascarpone, biscuit crumble, shaved chocolate (GF)	15

## Dessert Wine

	G / B
PETERSON HOUSE MUSCAT	11/44
LISA MCGUIGAN 2017 BOTRYTIS SEMILLON	11/44
TAMBURLAINE NOBLE 2017 RIESLING	11/44
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	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
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
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
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 - 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

## 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
& SUPERCRISSP	
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, BANANA, LYCHEE, MANGO

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

## 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		
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

## 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
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

\$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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**INFO@BLAXLANDINN.COM.AU**





## BLAXLAND INN PRODUCTS

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

