

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
Chilli garlic squid (I), prawns (I), lemon, parsley, sourdough	24
Sticky pork belly, apple maple bourbon sauce (GF, DF)	22
Blaxland's popcorn chicken with choice of dipping sauce (GF) -Chipotle Ranch (GF) -Honey BBQ (GF, DF) -Buffalo -Hot Honey Ranch (GF)	19

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

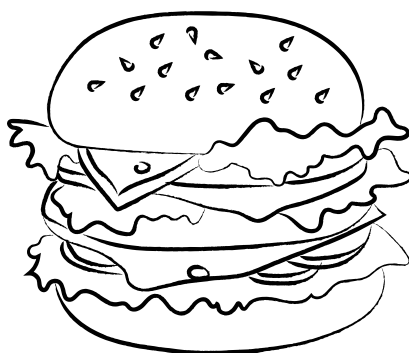
Charcoal bun, Blax slaw, chicken tenders, chilli pineapple salsa served with fries (GF Optional)

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)

Mini Rig Burger | 40

Charcoal bun, double beef pattie, streaky bacon, cheese, tomato relish, rocket, omlette, beer pickles, candied beetroot, onion rings, Blax burger sauce served with fries



Share

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 45 minutes? If you do, you will get it for free.

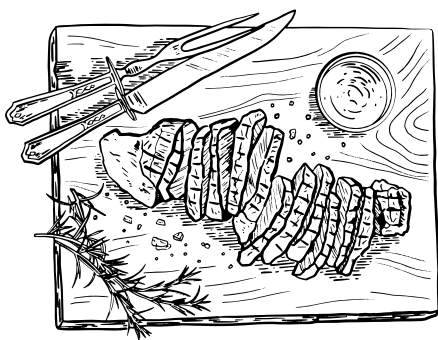
Lets see who can take down the executive chef.

Limited availability

145

Mains

Rhys' Pesto Pasta Pesto linguini, chickpeas, rocket, tomato, smoked dukkah, smoked fetta, lemon (Vego, Vegan Optional, DF Optional)	33
Sliced smoked brisket with house whiskey BBQ sauce, cowboy chipotle ranch pasta salad, fried tortillas	34
400G Panko crumbed chicken schnitzel with your choice of two sides and a sauce	34
Smoked duck breast, radicchio, citrus, spanish onion, mint, quinoa, orange jus (GF, DF)	36
Pan fried Barramundi (A), white bean & chorizo cassoulet, grilled lemon (GF)	36
Slow cooked lamb leg, Mediterranean cous cous, beetroot hommus, rocket, pitta bread, cucumber yoghurt	48
House smoked beef back ribs, plum sweet chilli sauce with fries, house slaw	62
House smoked pork ribs, Blaxland Chinese BBQ sauce with fries, house slaw	69



From the Grill

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

300G Pork Striploin 34
BE Campbell | Moisture Infused

300G Sirloin 45
Beef city | Grain fed

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

300G Ribeye Sirloin 52
Grainge Silver | Grain fed | MSA

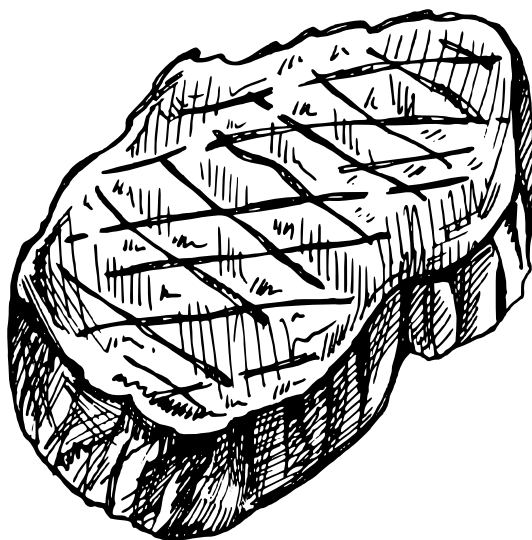
350G Scotch Fillet 65
Beef City Platinum | Grain fed | Marble score 2+

320G Sirlion 89
Westholme | Grass and Grain fed | Marble score 4+

550G Rib Eye Cutlet 80
Pure Valley | *Grass fed*

1.5KG Angus Tomahawk with your choice of two sauces 135
Swift black angus | Grain fed | Marble score 2+

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



Premium Dry Aged Cuts

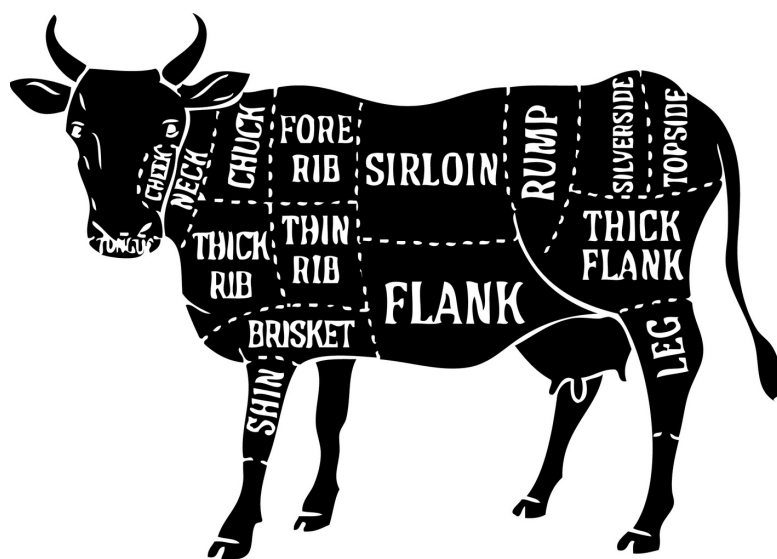
Our in house dry-aged premium steaks are carefully crafted to deliver exceptional richness, tenderness and juiciness, The aging process intensifies the flavour and refines the texture, resulting in a steak that's both incredibly tender and full of depth

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 70
1620 | Grain fed

200G Wagyu Rump 21 day dry aged 85
Shiro Kin Full Blood | Grain fed | Marble score 9+

300G Scotch Fillet 30 day dry aged 95
Beef City Platnum | Grain fed | Marble score 2



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

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)

Build your own sundae 25
Trio of icecreams, selections of sauces, waffle cones, sprinkles, mini marshmallows, mnm's, biscoff crumb, strawberries, pancake waffle fingers

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 2025 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
& SUPERCRISE	
CORONA	10.5
HAWKERS STOUT	11
STONE & WOOD PACIFIC ALE	11
MATSO MANGO BEER	12
MATSO GINGER BEER 3.5%	12



Iced Tea | 7

PEACH
LEMON
CUCUMBER & MINT

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	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



HUNTER VALLEY

BLAXLAND INN

STEAKHOUSE



**THU 24 - SUN 27
SEPTEMBER**

**SPECIALISED GERMAN MENU, ALONGSIDE OUR
BLAXLAND FAVOURITES**

WHAT'S ON

**Thursday Night | German Schnitzel Night
Friday Night | German Feast Night
Saturday & Sunday**

**Stein Holding Competition, Pretzel Eating Competition, Lawn
Games, Kids Activities**

www.blaxlandinn.com.au

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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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