

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

Creamy garlic prawns (I), sourdough (GF optional) 24

Coconut crumbed squid (I), bang bang sauce, lemon (GF, DF) 20

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

Chicken, corriander, mint spring rolls, sweet chilli plum sauce (GF Optional) 18

Cauliflower bites, smokey aioli (GF, DF, Vegan opt, vego) 17

Blaxland's crumbed chicken wings with choice of dipping sauce (GF) 10 piece - \$21
-Chipotle Ranch (GF) 20 piece - \$36
-Honey BBQ (GF, DF) 30 piece - \$55
-Buffalo
-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 + additional \$4)

Steak sandwich | 30

Available lunch only

Steak strips, caramelised onion, bacon, cheesy corn sauce, rocket, garlic parmesan bread with onion rings (GF optional + additional \$4)

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 | 37

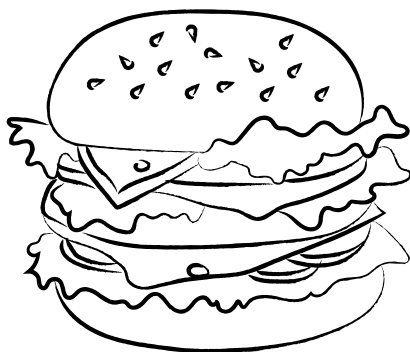
Available lunch & dinner

Double beef patties, buffalo chicken tenders, streaky bacon, house made slaw, cheese, smokey BBQ sauce, red burger bun served with onion rings (GF optional + additional \$4)

Jack's Whiskey Brisket Burger | 37

Available lunch & dinner

Charcoal bun, double beef patties, cheese, brisket, whiskey BBQ sauce, bacon, mac and cheese served with onion rings



Share

Slow cooked lamb shoulder for 2

Mango, ginger and chilli lamb shoulder, almond pilaf rice, slaw, currents, 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, hand cut beef tallow chips, corn cob with fire cracker and ranch, corn bread, chimichurri sauce, Swiss mushroom sauce (GF, DF Optional)

160

Thors Hammer

24 hour smoked bourbon and maple injected beef shank, house mac and cheese, fries, bacon wrapped pickles, corn bread, blistered cherry tomatoes
(2-4 people)

Please allow additional preparation time

199



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

230G Pork schnitzel *with your choice of two sides and a sauce* 38

Trio of schnitzel's 80

400G Panko crumbed chicken Schnitzel, 200G Beef Schnitzel, 230G Pork Schnitzel, smashed chats, garlic, onion, sour cream, seasonal vegetables, smokey BBQ sauce, creamy parmesan dijon sauce, diane sauce

Finish the platter on your own and recieve two complimentary Blaxland Inn Stubby Holders

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 1620 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>AMH Black Grain fed Marble score 2+</i>	65
400G Rib Eye Cutlet Green Mountain Grass fed	69
400G Black Angus Rump True North Black Onyx Grain fed Marble score 4+	70
1.5KG Angus Tomahawk <i>with your choice of two sauces</i> <i>Swift black angus Grain fed Marble score 2+</i>	130

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

Sides

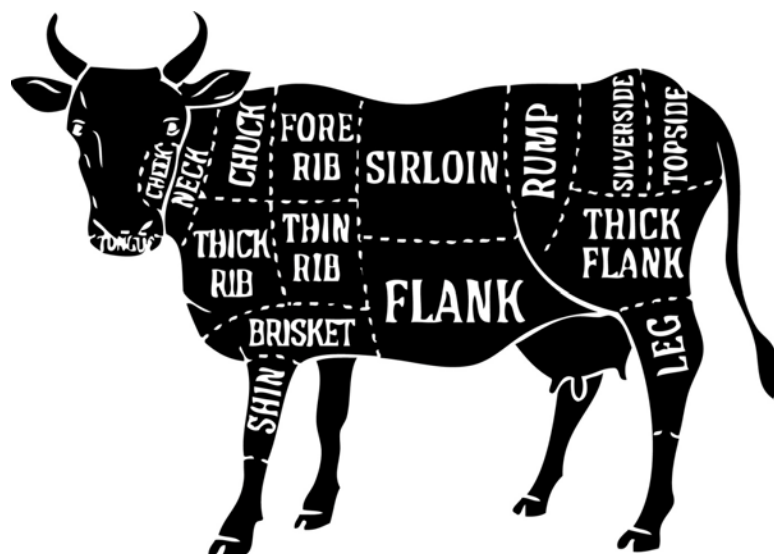
House slaw (GF, DF) 8
Fries (GF, DF optional) 9
Garden salad (GF, DF) 9
Creamy mash potato (GF) 9
Seasonal vegetables (GF, DF optional) 10
Cowboy chipotle ranch pasta salad, penne pasta, bacon, capsicum, mixed cheese, onion, chipotle ranch, tortilla chips 12
House macaroni and cheese 12
Waffle fries 12
Smashed chats, garlic, onion, sour cream 12
Smoked corn cob, firecracker & ranch sauce (GF) 12
Beef tallow hand cut chips (GF, DF optional) 15 - <i>Add as a side with any steak +\$4</i>

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

300G Rump 21 day dry aged Tajima Grain fed Marble score 8-9	85
260G Scotch 24 day dry aged AMH Black Grain fed	60
320G Striploin 24 day dry aged Pinnacle Grain fed Marble score 2+	75
400G Rump 24 day dry aged Tajima Grain fed Marble score 6+	92



Ribs

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

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

Rib platter

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

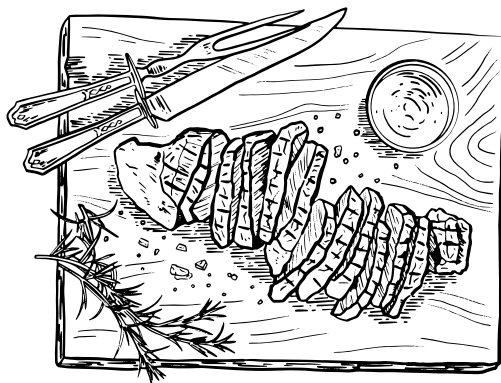
Honey BBQ (GF)

Firecracker (GF, DF)

Garlic tarragon butter (GF)

Cowboy butter (GF)

Creamy garlic prawn (I) skewers - *Add as a topper with any steak +\$8*



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
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

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

G / B

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
ANDREW THOMAS 2025 SYNERGY SEMILLON	13/52
PETERSON HOUSE 2024 SEMILLON	/56
PETERSON HOUSE 2023 CHARDONNAY	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
GUNDOG ESTATE 2024 SMOKING BARREL SHIRAZ HV	14/62
ANDREW THOMAS SWEETWATER 2023 SHIRAZ HV	16/80
PETERSON HOUSE 2023 SHIRAZ HV	/52
PETERSON WINES 2023 SHIRAZ	/78
TYRRELLS LUNATIQ 2024 SHIRAZ HEATHCOTE	/80
LISA MCGUIGAN 2024 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.*



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

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
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 & SUPERCRISSP	10
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	CHIVAS REGAL 12 YR	15
CAPTAIN MORGAN SPICED RUM	12.5	JOHNNIE WALKER RED	12
BUNDABERG RUM	11	JAMESON IRISH WHISKY	12
KRAKEN RUM	13	MACALLAN 12YR	16
ZACAPA RUM	16	OBAN	16
VODKA	11	TALISKER	16
BELVEDERE VODKA	13	JIM BEAM	11
GORDONS GIN	11	MAKERS MARK	13
BOMBAY GIN	12	WILD TURKEY	12
HENDRICKS GIN	13	SOUTHERN COMFORT	10
MALIBU	11	HENNESSEY COGNAC	14
MIDORI	10		

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

2198 BROKE ROAD, POKOLBIN

(02) 4998 7550

INFO@BLAXLANDINN.COM.AU





BLAXLAND INN PRODUCTS

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



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



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
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 2024 PINOT NOIR MCLAREN VALE	14/56
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

