

HUNTER VALLEY

BLAXLAND INN

STEAKHOUSE



Starters

House made corn bread loaf with whipped honey butter (GF)	14
Rainbow tortilla chips, avocado salsa, sour cream, corn, tomatoes, chorizo	18
Blaxland's smoked cheddar garlic pizza bread	16

Entree

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)	19
-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

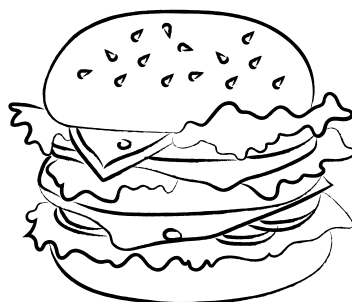
Available lunch & dinner

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

Slow cooked lamb shoulder for 2 80

Mango, ginger and chilli lamb shoulder, almond pilaf rice, slaw, currents, mint cucumber greek yoghurt, pitta bread (GF Optional, DF Optional)

Butchers board 160

350g Grain fed Scotch fillet MB2+, 250g Grain fed Wagyu rump MB4+, Avocado and camembert stuffed chicken with creamy parmesan Dijon sauce, roasted bone marrow, hand cut beef tallow chips, corn cob, ciabatta rolls, chimichurri sauce, Swiss mushroom and truffle sauce (GF Optional, DF Optional)



Pasta and salads

Smoked duck breast, cheesy soft polenta, seasonal greens, pomegranate cherry cola BBQ jus 32

Shepherd's pie gnocchi, wagyu beef mince, vegetables, rich gravy, potato gnocchi, pecorino 32

Cerian's Kumara pasta

Thyme honey sweet potato, pasta, onion, garlic, white wine, butter, rocket, dukkah, smoked feta, thyme honey (Vego, DF Optional, Vegan 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

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

AJ's Barramundi 36

Pan Barramundi, white bean & chorizo cassoulet, grilled lemon (GF)

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

Creamy swiss mushroom (GF)

Caramelised onion red wine jus (GF, DF)

Creamy peppercorn (GF)

Diane (GF)

Chimichurri (GF, DF)

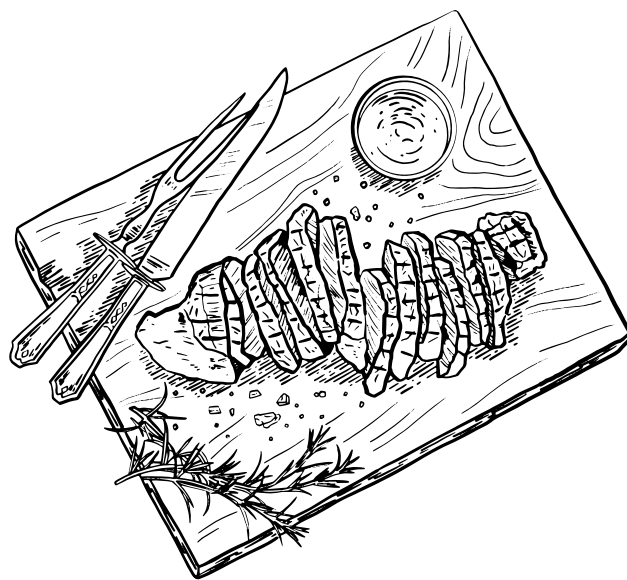
Hot honey ranch (GF)

Honey BBQ (GF)

Firecracker (GF, DF)

Garlic tarragon butter (GF)

Cowboy butter (GF)



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

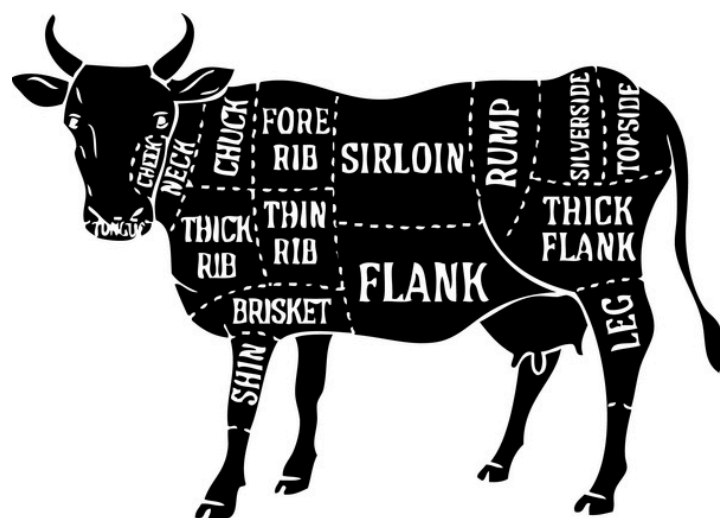
All premium dry aged cuts come with beef tallow hand cut chips and choice of your sauce

320G Rump 21 day dry aged 75
Tajima | Grain fed | Marble score 6+

350G Scotch Fillet 21 day dry aged 80
AMH Black | Grain fed

**260G Peterson House Shiraz infused
Scotch Fillet 21 day dry aged** 85
AMH | Grain fed

350G Sirloin 21 day dry aged 85
Portoro | Grain fed | Marble score 4 +

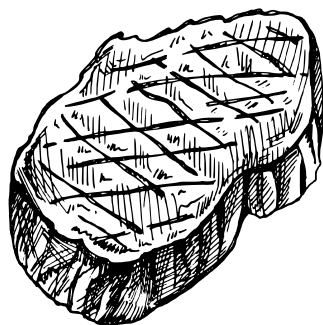


From the Grill

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

300G Sirloin 1620 Grain fed	45
250G Wagyu Rump <i>Tajima Grain fed Marble score 4+</i>	47
350G Scotch Fillet <i>AMH Black Grain fed Marble score 2+</i>	65
550G Rib Eye Cutlet Black fairlight Grass fed	68
1.5KG Angus Tomahawk with your choice of two sauces <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) 7
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
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>

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, mascarpone, biscuit crumble, shaved chocolate (GF) 15

Chocolate caramel overload 19
Chocolate Mud Cake waffles, house made salted caramel, chocolate sauce, peanut butter choc caramel gelato, chocolate mousse, mini m&ms, waffle cone

Dessert Wine

PETERSON HOUSE MUSCAT	G / B
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	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 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 2024 PINOT NOIR MCLAREN VALE	14/56
TWO RIVERS 2024 CABERNET SAUVIGNON	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 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
FANTA	6
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 & SUPERCRISS	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	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 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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BLAXLAND INN PRODUCTS

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

