



HUNTER VALLEY

BLAXLAND INN

STEAKHOUSE

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Introducing breakfast at Blaxland Inn—where our steakhouse tradition meets morning flavours!

Curated by Executive Chef Chad Pridue and Executive Sous Chef Ivy Honeysett, the talented team behind Peterson House's Restaurant Cuvee, this menu brings the hearty, bold dishes you expect from our lunch and dinner offerings to the breakfast table. Rooted in our steakhouse ethos, every dish is crafted to start your day with the same quality and satisfaction we're known for. We're thrilled to share this new venture with you—come enjoy breakfast with us!



Dietary Information

To make your dining experience easier, please refer to the following dietary symbols throughout our menu:

V – Vegetarian: Contains no meat or fish.

DF – Dairy-Free: Contains no dairy products.

GF – Gluten-Free: Contains no gluten.

VG – Vegan: Contains no animal products.

If an item is marked Vegan or DF Optional, it will be prepared vegan or dairy-free by swapping to sourdough bread.

Please let your server know if you have any specific dietary requests, and we'll do our best to accommodate you.

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Breakfast

Blaxland Inn Big Breakfast | \$45

Eggs of your choice, 150g of steak, house made beans, caramelised onion beef sausage, maple bacon, marinated mushrooms & onions, cornbread loaf, bucket of waffle fries
(GF optional)

Tomahawk Breaky Platter | \$124

1.5kg Grain fed, MB2+ butterflied Tomahawk steak, onion rings, cornbread waffles, marinated mushrooms & onions, fried eggs, chimichurri. Shared meal or a challenge for one!

(GF) *Please allow for additional cooking time*

Breakfast Tower | \$45 per person

Minimum 2 people

Smoked beef brisket with whiskey BBQ sauce, potato scallops with chicken salt and vinegar, bacon, sausage, scrambled eggs, mushrooms, house made beans, avocado salsa, blaxland bread, Nutella waffles with vanilla ice cream and strawberries

Steak & Eggs | \$45

250G Wagyu Rump MB+4 with onion rings, eggs your way, with side of liquid cowboy butter (GF)

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Cornbread Waffles | \$29

Soft cornbread waffles, avocado smash, leaves, blistered tomatoes, liquid cowboy butter for pouring and seasoned waffle fries

(V) (GF Optional)

add maple bacon / \$6

Maple Bacon & Egg Burger | \$21

Maple bacon and egg burger, house made smokey BBQ sauce, cheese, charcoal bun, waffle fries

double it / \$28

add angus beef pattie / \$8.50

Beans on Toast | \$26

House made baked beans on Blaxlands bread with poached eggs (V)

(VG & DF optional)

add chorizo / \$6

Pig & Eggs | \$28

Maple streaky bacon and eggs of your choice on Blaxlands bread (GF optional)

Salmon Bagel | \$32

House smoked hot honey ranch salmon, bagel, scrambled eggs and garlic feta crème

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Donut waffle fingers | \$26

Donut waffle fingers tossed in our house smoked sugar, with berry compote, strawberry frozen yoghurt, and mascarpone

Pancake Tacos | \$28

Skillet of pancake tacos, soft apple bourbon pork belly, apple slaw and bang bang sauce

Skillet Cookie | \$17

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

Fish Bowl Granola | \$18

House made coconut and banana almond granola with natural yoghurt, seasonal fruit, fig and marscapone gelato

Add to your meal

Sourdough (slice) | \$3
Gluten free bread (slice) | \$4
Eggs your way (each) | \$4
Blistered tomatoes | \$4
Liquid cowboy butter | \$4
House made baked beans | \$5
Marinated mushrooms and onion | \$5
Cornbread waffle | \$5
Avocado smash | \$5

Corn ribs with firecracker sauce | \$5
Bucket of waffle fries | \$6
Bucket of chips (GF) | \$6
Maple bacon | \$6
House smoked hot honey ranch salmon | \$6
Sliced chorizo | \$6
Caramelised onion beef sausage | \$6
Blaxlands bread | \$7
150g of steak | \$10

A surcharge of 10% applies on Sundays and a surcharge of 15% applies on Public Holidays

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Beverages

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
ICED RED VELVET LATTE		8
ICED COCONUT MOCHA LATTE		8

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



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Beverages

Milkshake | 9

Strawberry
Chocolate
Caramel

Juice | 6

Orange
Apple
Pineapple
Tomato
Cranberry

Noahs Juice smoothies | 9

APPLE, WATERMELON, MINT
APPLE, PEACH, MANGO, KIWIFRUIT, LIME
APPLE, COCONUT WATER, BANANA,
RASPBERRY, LYCHEE, GUAVA
CRANBERRY, POMEGRANATE, BLUEBERRY
PREBIOTIC

Kombucha | 9

RASPBERRY LEMONADE
GINGER LEMON

Breakfast Cocktails

BLOODY MARY | \$22 | Vodka, tomato juice, salt, pepper, tabasco, worcestershire, celery salt rim

ESPRESSO MARTINI | \$22 | Vodka, Kahlua, espresso

HARVEY WALLBANGER | \$20 | Vodka, Licor 43, orange juice

MIMOSA | \$15 | orange juice, sparkling wine

Bubbles

Peterson House Cuvee NV	G / B
Peterson House Pink Blush Rose	13/52
Peterson House Moscato	15/62
Peterson House NV Prosecco	15/62

Tap Beer

Schooner / Pint

Lord Nelson Smooth Sailing 3.9%	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





BLAXLAND INN PRODUCTS

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

