

HUNTER VALLEY

BLAXLAND INN

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

Potato scallops, Blaxland's chicken salt & vinegar 14

Coconut crumbed squid, bang bang sauce, lemon (GF, DF) 24

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

Mashy potato balls, garlic butter, parmesan, bacon, shallots, smokey aioli (DF, Vego optional) 19

Blaxland's popcorn chicken with choice of dipping sauce (GF) 18

-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)

Chicken and waffle burger | 29

Available lunch only

Buffalo chicken tenders, streaky bacon, Blaxland slaw, cheese, blue cheese sauce on a corn bread waffle bun with mini potato wedges (GF)

Veggie burger | 27

Available lunch only

Ciabatta roll, mixed grilled veg, semi dried tomatoes, caramelised onion, whipped brie with mini potato wedges (Vegetarian, Vegan optional, GF optional, DF optional)

Steak sandwich | 33

Available lunch only

Steak, chorizo, rocket, semi dried tomatoes, onion, beetroot relish, cheese, garlic aioli on garlic parmesan bread with fries (GF optional)

Mega sausage sanga | \$29

Available lunch

Footlong mega sausage sanga, caramelised onion, mash potato, melted cheese, waffle fries, carolina gold mustard BBQ

Blaxland's Reuben | 33

Available lunch & dinner

House smoked rare beef pastrami, sauerkraut, pickled onions, Russian dressing, swiss cheese, waffle fries on rye sourdough with bacon wrapped pickle

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)

Reef and Ranch | 42

Available lunch & dinner

Ciabatta roll, double beef patties, cheese, potato scallop, garlic marinated prawns, maple bacon, cos lettuce, blax burger sauce, coconut squid rings

Pasta and salads

Smoked spinach and ricotta cannelloni with napolitana sauce, mozzarella and parmesan (Vegetarian) 33

Wagyu beef bolognaise pasta, rich tomato sauce, bocconcini, basil (DF optional) 32

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

Dry aged thai beef salad, herbs, tomato, capsicum, rice noodles, onion, cashews, vinegar chilli dressing (GF, DF) 33

Ribs

Beef short rib with peach Bourbon BBQ sauce, warm potato salad with bacon, shallots, seeded mustard, garlic aioli (GF, DF optional) 45

Rack of pork ribs, house made cherry cola BBQ glaze *with your choice of two sides* 42

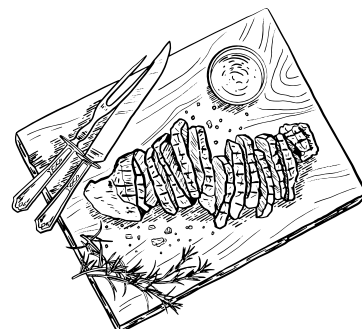
Share

Thors Hammer 175

24 hour smoked bourbon and maple injected beef shank, house macaroni and cheese, bacon wrapped pickles, potato scallops with Blaxlands chicken salt and vinegar, blistered cherry tomatoes, mini loaf of corn bread

(2-4 people)

Please allow additional preparation time



Mains

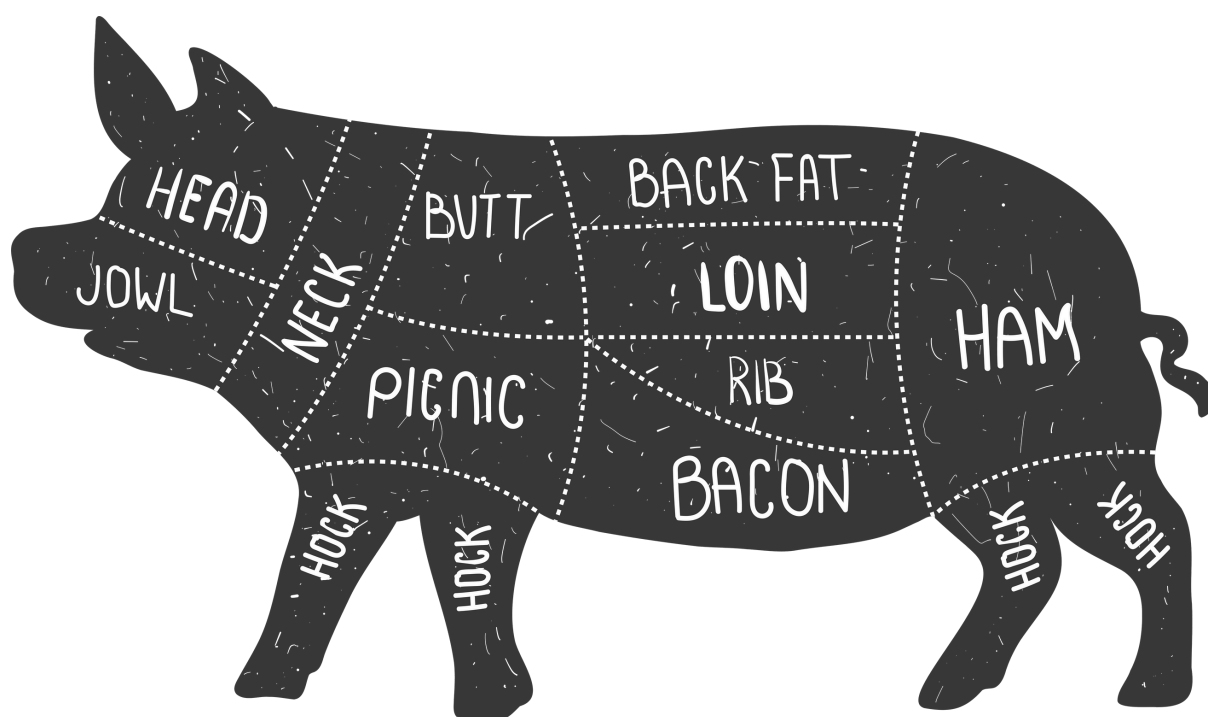
Strips of MB9+ rump steak, spinach + cheese tortellini, tomato, paprika, cheese cream sauce 36

Sliced smoked brisket with house whiskey BBQ sauce, onion rings, creamy slaw (DF optional, GF optional) 34

Grilled chicken, prosciutto, swiss cheese, creamy parmesan Dijon sauce, thyme crumb, asparagus, pencil leek (GF) 34

Crumbed whiting fillets, chips, house salad, tartare sauce, lemon 30

Fried whole baby trout, mediterian coucous salad, grilled lemon, cowboy butter (GF optional, DF optional) \$39

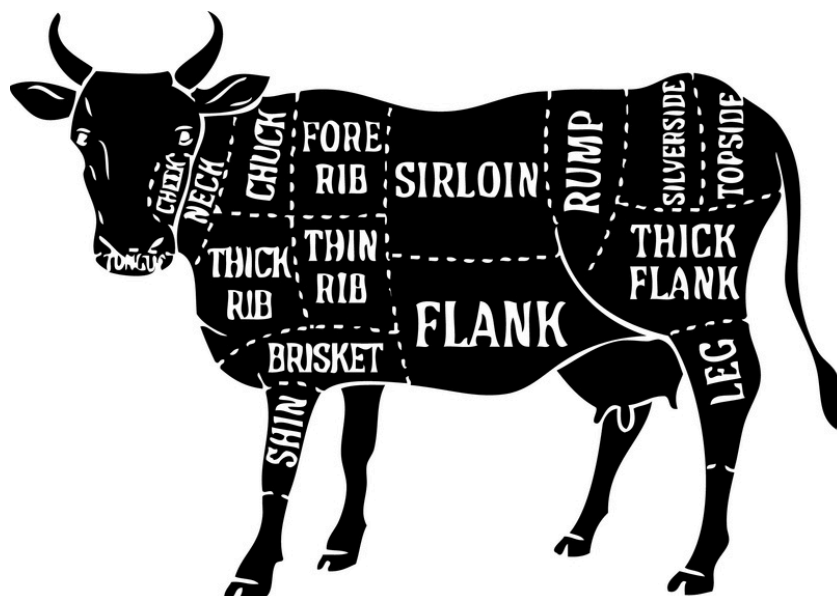


Premium Dry Aged Cuts

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

350G Rump 21 day dry aged Tajima Grain fed Marble score 6+	70
300G Striploin 14 day dry aged Portoro Wagyu Grain fed Marble score 4+	75
350G Scotch Fillet 14 day dry aged Yardstick Grain fed Marble score 2+	80
500G Ribeye cutlet 21 day dry aged Pinnacle Grain fed Marble score 2+	85



From the Grill

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

300G Sirloin 1620 Grain fed	44
250G Wagyu Rump <i>Tajima Grain fed Marble score 4+</i>	45
4 Point Rack of Lamb	50
400G Flank steak <i>Omgul Grain fed Marble score 2+</i>	54
350G Scotch Fillet <i>Beef city black Grain fed Marble score 1+</i>	65
500G Rib Eye Cutlet <i>Nolans Grain fed Marble score 2+</i>	65
450G Vertical Sirloin 1620 Grain fed	70
1.5KG Angus Tomahawk with your choice of two sauces <i>Swift Grain fed Marble score 2+</i>	121

*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
House macaroni and cheese | 12
Waffle fries | 12
Warm potato salad, bacon, shallots, seeded mustard, garlic aioli (GF, DF optional) | 12
Potato scallops (3), Blaxland's chicken salt, vinegar
Beef tallow hand cut chips (GF, DF optional) | 15
Add as a side with any steak +\$4

Sauces | \$4

Creamy mushroom (GF)
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 parmesan Dijon (GF)
Creamy garlic prawn topper (5) + \$8

Dessert

Chocolate chip skillet cookie, nutella, vanilla bean ice cream, strawberries 17

Smoked apple pie skillet, bourbon maple sauce, macadamia gelato (GF, DF optional, Vegan optional) 17

Belgium waffles, biscoff mascarpone, liquid biscoff, golden crumb gelato, biscoff white chocolate aero 18

Cheesecake pillow Sundae, coffee caramel sauce, fig and mascarpone gelato, baileys coffee jelly, strawberries 17

Affogato, chocolate cherry gelato, espresso shot, mini churros 18
Add liqueur 8

Chocolate peanut butter brownie sundae Half serve | 17
House made chocolate peanut butter brownie, Full serve | 28
choc brownie gelato, peanut butter salted caramel sauce, chocolate sauce, chocolate crackle, triple chocolate cookie, ice cream cone with nutella gelato

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 2023 SMOKING BARREL SHIRAZ HV	14/62
PETERSON WINES 2023 SHIRAZ	/78
TYRRELLS LUNATIQ 2022 SHIRAZ HEATHCOTE	/80
ANDREW THOMAS SWEETWATER 2022 SHIRAZ HV	/84
SAVANNAH ESTATE 2018 PREMIUM SHIRAZ HV	/130
LISA MCGUIGAN 2022 PINOT NOIR MCLAREN VALE	14/56
TWO RIVERS 2022 CABERNET SAUVIGNON	14/56
TAMBURLAINE 2023 MERLOT ORANGE	13/52
MERCER WINES 2024 BARBERA ORANGE	14/56



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
HAWKERS HAZY PALE 4.6%	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 | 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

CARLTON 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
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, COCONUT WATER, BANANA,
RASPBERRY, LYCHEE, GUAVA

CRANBERRY, POMEGRANATE, BLUEBERRY
PREBIOTIC

Kombucha | 9

RASPBERRY LEMONADE
GINGER LEMON



A SURCHARGE OF 10% APPLIES ON SUNDAYS AND A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS

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

FROZEN STRAWBERRY DAIQUIRI | 24

STRAWBERRY LIQUEUR, BACARDI,
STRAWBERRY SORBET, STRAWBERRIES

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 MANGO DAIQUIRI | 24

MANGO LIQUEUR, BACARDI, MANGO
SORBET, MANGO



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	

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



SOY, ALMOND, OAT, LACTOSE FREE	1
CARAMEL, VANILLA, HAZELNUT	1
DECAF	1

ICED RED VELVET LATTE	8
ICED COCONUT MOCHA LATTE	8

ICED STRAWBERRY MATCHA	10
ICED BLUEBERRY MATCHA	10
ICED WHITE CHOCOLATE MATCHA	10