

HUNTER VALLEY

BLAXLAND INN

STEAKHOUSE



Starters

House made corn bread loaf with whipped honey butter (GF)	14
Damper bread with sundried tomato olive oil dip	16
Blaxland's smoked cheddar, garlic pizza bread	13

Entree

Potato scallops, Blaxland's chicken salt & vinegar	14
Coconut crumbed squid, bang bang sauce, lemon (GF, DF)	24
Italian tomato arancini, smokey BBQ aioli (V, GF, Vegan opt)	19
Chorizo, corn and potato chowder with crusty bread (GF opt)	19
Sliced pork belly, pineapple cowboy candy (GF, DF)	22
Baked ½ shell scallops, honey butter, crispy prosciutto	(3) 19 (5) 32
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 halloumi burger | 27

Available lunch only

Veggie patty, halloumi, caramelised onion, truffle aioli on a charcoal bun with fries (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 onion bread with fries (GF optional)

Blaxlands burger | 35

Available lunch & dinner

Double beef patties, buffalo chicken tenders, streaky bacon, house made slaw, cheese, smokey BBQ sauce, pineapple jalapeno sauce, red burger bun served with onion rings (GF optional)

Ultimate cheeseburger | 36

Available lunch & dinner

Double beef patties, macaroni and cheese patty, potato scallop, cheese, smokey BBQ sauce, whiskey bacon onion jam on a charcoal bun with potato balls

Pasta

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

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

Smoked duck breast, gnocchi, mixed mushrooms, cream, smoked feta (DF optional, Vegetarian optional) 35

Ribs

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

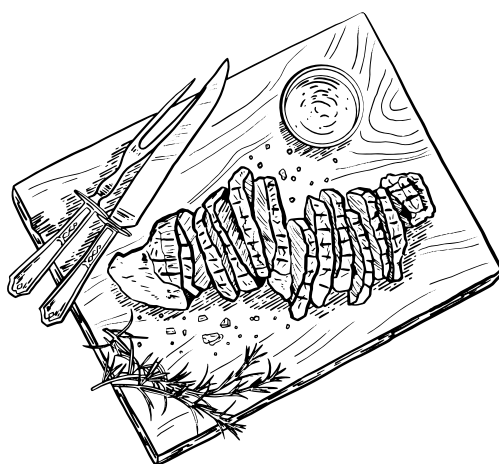
Rack of pork ribs, house made cherry cola BBQ glaze *with your choice of two sides* 42

Share

Thors Hammer 175

24 hour smoked bourbon and maple injected beef shank, gruyere and mozzarella 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

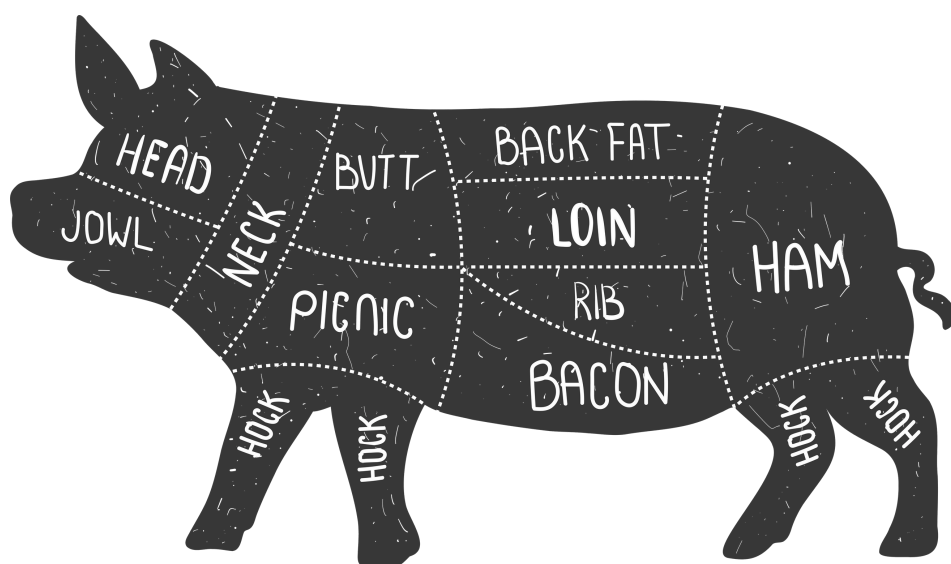
Fried whole baby rainbow trout with spiced lemon pepper, roasted mixed vegetables, grilled lemon, smoked garlic and tarragon butter (GF, DF optional) 36

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

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

Baby Thors Hammer 45

Lamb shank, red wine jus, creamy mash potato, bacon wrapped pickles, corn bread, potato scallop with Blaxlands chicken salt, blistered cherry tomatoes (GF optional)



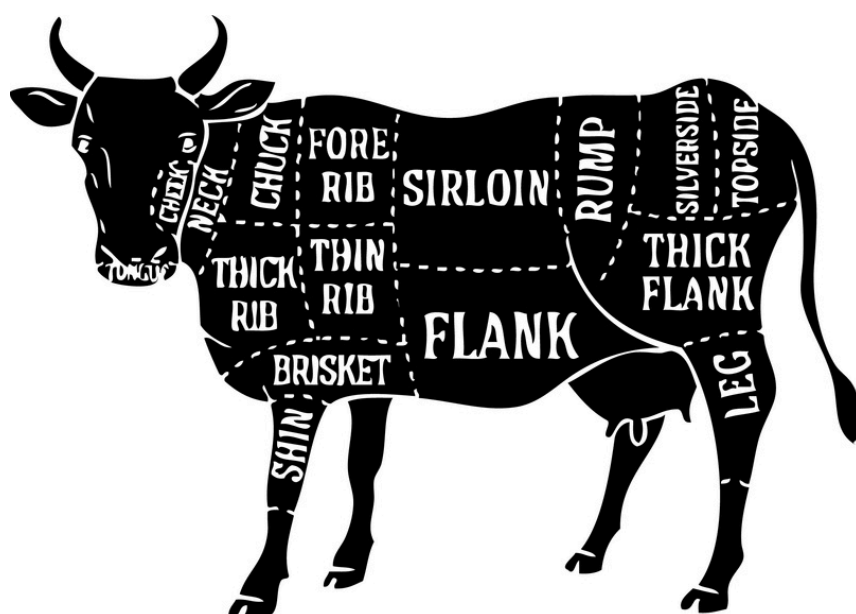
Premium Dry Aged Cuts

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 Scotch Fillet	95
30 Day Dry Aged Little Joes Wagyu MB4+	

300G Sirloin	95
30 Day Dry Aged Tajima Wagyu MB9+	



From the Grill

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

250G Wagyu Rump 45
Tajima | Grain fed | Marble score 4+

300G Sirloin 44
1620 | Grain fed

500G Rib Eye Cutlet 65
Nolans | Grain fed | Marble score 2+

400G Wagyu Rump 65
Carrara | Grain fed | Marble score 8+

450G Vertical Sirloin 70
1620 | Grain fed

1.5KG Wagyu Tomahawk with your choice of two sauces 119
Pinnacle | Grain fed | Marble score 2+

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

Sides

House slaw (GF, DF) | 7

Fries (GF, DF opt) | 9

Smoked corn ribs, firecracker & ranch sauce (GF) | 9

Garden salad (GF, DF) | 9

Creamy mash potato (GF) | 9

Steamed vegetables with butter (GF, DF opt) | 10

Mozzarella and gruyere macaroni and cheese | 12

Waffle fries | 12

Warm potato salad, bacon, shallots, seeded mustard, garlic aioli (GF,DF) | 12

Potato scallops (3), Blaxland's chicken salt, vinegar

Beef tallow hand cut chips (GF, DF) | 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)

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

Banana sticky date pudding with salted caramel sauce and peanut butter chocolate brownie ice cream 16

Cheesecake pillow Sundae, coffee caramel sauce, irish cream almond gelato, baileys coffee jelly, strawberries 17

Affogato, baileys and scorched almond gelato, espresso shot, mini donuts tossed in smoked sugar 18
Add liqueur 8

Donut Platter 25

Apple churro bites, chocolate hazelnut churro bites, donut fries, mini donuts, liquid Biscoff, liquid Nutella, strawberries, mini marshmallows, vanilla ice cream

Dessert Wine

PETERSON HOUSE MUSCAT

LISA MCGUIGAN 2017 BOTRYTIS

SEMILLON

TAMBURLAINE NOBLE 2017 RIESLING

PENFOLDS GRANDFATHER PORT

G / B

11/44

11/44

11/44

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 2021 SEMILLON	13/52
ANDREW THOMAS 2024 SYNERGY SEMILLON	14/56
PETERSON WINES 2021 SEMILLON	/62
BLAXLAND INN NV CHARDONNAY	13/52
PETERSON HOUSE 2023 CHARDONNAY	/52
TAMBURLAINE 2024 SAUVIGNON BLANC	13/52
LISA MCGUIGAN 2023 PINOT GRIGIO	13/52
JOHN WALLACE WINES 2024 ROSE	14/56

STILL RED

	G / B
PETERSON HOUSE 2022 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 2020 PREMIUM SHIRAZ HV	/115
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
MERCER WINES 2023 MALBEC HILLTOPS	14/56

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



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
DARK GRAPE	11
SPICY APPLE	11
APPLE RASPBERRY	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



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
ADMIRAL ROONEY RUM	16	OBAN	16
VODKA	10	TALISKER	16
BELVEDERE VODKA	13	JIM BEAM	10
GORDONS GIN	10	JACK DANIELS	10
BOMBAY GIN	11.5	MAKERS MARK	13
HENDRICKS GIN	13	WILD TURKEY	10
MALIBU	10	SOUTHERN COMFORT	10
MIDORI	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
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

