

HUNTER VALLEY

# BLAXLAND INN

STEAKHOUSE

## Group Menu

*Two Courses / \$70.00 pp or Three Courses / \$85.00 pp*

### To Start

*A glass of Peterson House Sparkling Pink Blush or Peterson House Sparkling Cuvee  
or schooner of tap beer*

Blaxland's smoked cheddar, garlic pizza bread

### Entree

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

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

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

### Main

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

400G Panko crumbed chicken schnitzel with garden salad, fries and lemon wedge

250G Wagyu Rump (MB5+) (cooked medium rare) served with creamy mash and steamed greens with red wine jus (GF, DF opt)

### Dessert

Coconut panna cotta, smoked pineapple, toasted coconut (GF, DF, Vegan)

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

Affogato, chocolate nutty-ella gelato, espresso shot, donut waffle fingers

### 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 (GF, DF) | 10

Mozzarella and gruyere macaroni and cheese | 12

Waffle fries | 12

Beef tallow hand cut chips (GF, DF) | 15

### Sauces | \$4

Swiss mushroom and truffle (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)

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