

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*

Damper bread with sundried tomato olive oil dip
House made corn bread loaf with whipped honey butter (GF)

Entree

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

Sliced pork belly, pineapple cowboy candy (GF, DF)

Italian tomato arancini, smokey BBQ aioli (V, GF, Vegan opt)

Main

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

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

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

Dessert

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

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

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

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

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

Sauces | \$4

Creamy mushroom (GF)

Red wine jus (GF, DF)

Creamy peppercorn (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)